

Retail Food Establishment Inspection Report

<input checked="" type="checkbox"/>	First aid kit
<input checked="" type="checkbox"/>	Allergy policy
<input checked="" type="checkbox"/>	Vomit clean up
<input checked="" type="checkbox"/>	Employee health

Date: 5/22/2023	Time in: 2:00	Time out: 3:40	License/Permit # FS-8299	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine	<input type="checkbox"/> 2-Follow Up	<input type="checkbox"/> 3-Complaint	<input type="checkbox"/> 4-Investigation	<input type="checkbox"/> 5-CO/Construction	<input type="checkbox"/> 6-Other	TOTAL/SCORE
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Establishment Name: La Madeleine	Contact/Owner Name:	* Number of Repeat Violations: _____	15/85/B
		✓ Number of Violations COS: _____	

Physical Address: 987 I-30 Rockwall, TX	Pest control : Ecolab/4-27-2023	Hood Alpha/1-2023	Grease trap : LES/1-17-2023	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch
 Mark the appropriate points in the OUT box for each numbered item Mark '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an X in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
	3						✓				
							✓				
							✓				
							✓				
							✓				
							✓				
							W			✓	
							✓				
							✓				

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	3						✓				
							2				
							✓				
							✓				
							W				
							✓				

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
	1						✓				
							1				
							✓				
							✓				
							1				
							✓				
							✓				
							1				

Retail Food Establishment Inspection Report

Received by: (signature) <i>Brandon Leflore</i>	Print: Brandon Leflore	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: La Madeleine	Physical Address: 987 I-30	City/State: Rockwall, TX	License/Permit # FS-8299	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Under heat lamp/potatoes	135	cheese/cut tomatoes	42/44	pasta cold top/cut tomatoes	41/41
quiche	137-144	under /cheese	44	under/potatoes	41
soup/soup/soup	166-178	under counter cooler/cheese/cheese	41/41	grill drawers/quinoa	41
frknt line salad cold top/chicken salad/turkey	41/41	steam well/sausage/rice	182/177	shrimp/pasta	41/41
under/chicken salad	41	omelet station cold well/sausage	55	hot holding reach in unit/soups	135/135/135
reach in cooler/salmon	34	ham/turkey	54/56	WIC/quinoa/ chicken	41/41
cut melon/shaved chicken	41/41	mushrooms cooked/spinach cooked	56/58	potatoes/salmon	41/40
sandwich cold top/chicken salad	43	shredded cheese	42/42	WIF ambient	-6

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	Front line hand sink 100+F equipped. Need to post employee health poster.
	Line hand sink 131F equipped
2	Salad cold top must cold hold at 41F or below.
37/36	Condensation and wiping rags to absorb liquid in bottom of salad cold top. To repair and remove wiping cloths
W	Store chemicals low and separate/ not over prep areas. COS
	Sani bucket setup to 200 ppm quats/back line
45	Need to clean floors/food debris
42	Need to clean in/around/ on equipment
36	MUST store wiping cloths in sani buckets
2	Discarded TCS foods in omelet cold well as had been there over 4 hours. Must cold hold at 41F or below
	Time to replace omelet cold well as it consistently does not cold hold at 41F or below
34	Fruit flies
45	Replace moldy caulking around sinks/adhere to walls
	Warewash hand sink 116 F with soap and paper towels
	Dishwasher sanitizing at 100 pp chlorine sanitizer
	3 comp sink 120F
	Sani sink setup to 200 ppm quats
35	Store employee drinks low and separate/not on prep tables
40	Protect tea and Coffee filters
10/42	To clean in/around/on ice machine/ gaskets/sliding doors/ceiling
28	Need to date mark correctly/ pasta (at 58F)made 2 hours previous but was marked as made at 7am. Manager confirmed within cooling down 2 hours to 70 then 4 hours to 41F or below
10	Need sanitizer setup in to go for milk forthers
10	Need sani bucket setup in front line
	To go hand sink 100+F equipped
	under counter to go/chicken 40F, under counter salad cooler ambient 35F, under counter to go cooler pasta 40F
	Under counter drink area ambient 39F
2	Milk 51F and half n half 44F carafes to be discarded every 4 hours as not cold holding at 41F or below. Or can time sticker TPHC 4 hours to discard
	Dessert cooler ambient 39F, to go steam wells soup 168, 172F,

Received by: (signature) <i>Brandon Leflore</i>	Print: Brandon Leflore	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

Form EH-06 (Revised 09-2015)