Retail Food Establishment Inspection Report																					
	Date:         Time in:         Time out:         License/Pe           5/22/2023         2:00         3:40         FS-82														E	Est. Type	Ri	sk Category	Page 1	of _	2
SIZZIZOZS         Z.UU         S.4U         FS-OZ           Purpose of Inspection:         1-Routine         2-Follow Up         3-Complain							_	4-I	nves	tiga	ntior	n	5-CO/Constru	uction	Ь	6-Other	TOTAL/	SCOI	RE		
E	Establishment Name: Contact/Owner N La Madeleine								:						<ul> <li>★ Number of R</li> <li>✓ Number of V</li> </ul>						_
Physical Address: Pest control : 987 I-30 Rockwall, TX Ecolab/4-27-2023							23		Hoo		123	G	reas	e trap : 1 17 2023			w-up: Yes✔	15/8	35/	В	
90	N = in compliance									Alpha/1-2023LES/1-17-2023Noot observedNA = not applicableCOS = corrected on siteR = repeat						-	lation W-	Watc	h		
М	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     Time and Temperature for Food Safety									0										R	
U T	N	0	Α	0 S		degrees Fahrenheit)	I Survey		_	U     N     O     A     O       T     O     A     O     Employee Health       12. Management, food employees and conditional employees							amployage				
	~				1. Troper cooming time	and temperature					~				knowledge, responsibilities, and reporting						
3					2. Proper Cold Holding	g temperature(41°F/	45°F)				~				13. Proper use of restriction and exclusion; No discharge from eves, nose, and mouth						
					3. Proper Hot Holding	temperature(135°F)		_			<u> </u>										
_					4. Proper cooking time and temperature									Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used p						у	-
					5. Proper reheating procedure for hot holding (165°F in 2				-		~			-	GIOVES USED           15. No bare hand contact with ready to eat foods or approximation					-	┢
	~										~				alternate method p	roperly fol	llowed	(APPROVED	Y <u>.</u> N.	.)	
	~	6. Time as a Public Health Control; procedures & records						s		Highly Susceptible Population							-				
					Approved Source						~			16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required							
		7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite																			
	~	destruction Sysco/ Brothers													(	Chemio	cals				
	~				8. Food Received at pro	oper temperature					~				17. Food additives & Vegetables	; approved	l and p	roperly stored;	Washing Fr	ruits	
_					check at rece	EIPT n from Contaminat	tion		,	W	-		_	~	18. Toxic substance		y ident	ified, stored an	d used		-
_					9. Food Separated & pr	rotected, prevented	during food		-	vv				•							-
	~				preparation, storage, display, and tasting 10. Food contact surfaces and Returnables ; Cleaned and					Water/ Plumbing 19. Water from approved source; Plumbing				-	1						
3					Sanitized at		; Cleaned and	19. water from approbackflow device				proved sou	a source, i funioning instanca, proper								
	~	<ul> <li>11. Proper disposition of returned, previously served or reconditioned discarded</li> </ul>						_		~				20. Approved Sew disposal	age/Waste	ewater	Disposal Syster	m, proper			
0	I	N	N	С	Pri	iority Foundatio	on Items (2	Points)	vio	lati 0	Ι	Ν	uire N	Con	rrective Action with	hin 10 day	ys		_		R
U T	N	0	A	O S		n of Knowledge/ Pe				U T	N	0	A	O S	Food T	emperatu	ire Coi	ntrol/ Identific	ation		
	~	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 3				e,			~				27. Proper cooling Maintain Product			Equipment Adeo	quate to				
	~				22. Food Handler/ no u	unauthorized persons			2					28. Proper Date M	arking and	l dispo	sition				
					Safe Water, Recordkeeping and Food Package Labeling						~				29. Thermometers Thermal test strips		accura	te, and calibrat	ed; Chemica	al/	
	×				23. Hot and Cold Water available; adequate pressure, safe											auiremen	t Prer	equisite for O	neration		
╞		24. Required records available (shellstock tags; parasite				+	-						30. Food Establis	<u> </u>	<i>.</i>	• · ·	-	osted)			
	~		destruction); Packaged Food labeled							~				12/31/202		•					
	~				25. Compliance with V HACCP plan; Variance processing methods; m	e obtained for specia	l Process, and alized				~				31. Adequate hand supplied, used	· · ·	-	nt, and Vendin s: Accessible a	0		
					Con	nsumer Advisory			,	W					32. Food and Non- designed, construc	ted, and us	sed				-
	~			26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label							~				33. Warewashing I Service sink or cur	b cleaning	g facilit	y provided	used/		
0	O         I         N         N         C           U         N         O         Prevention of Food Contamination         Prevention of Food Contamination						ive Actio	on N	O I N		Ν	N C		tys or Next Inspect	ection , Whichever Comes First Food Identification					R	
U T	N	0	A	O S	34. No Evidence of Ins				-	U T		0	A	O S	41.Original contain						F
1					animals 35. Personal Cleanlines	-		+			~						-				
1					36. Wiping Cloths; pro			+	-	1					42. Non-Food Con			acilities an			-
1					37. Environmental com	tamination		+	┝	1	~	$\neg$			43. Adequate venti	ilation and	l lightir	ng; designated a	areas used		┢
$\vdash$	~	38 Approved thawing method				+	╞	┥	~				44. Garbage and R	efuse prop	perly di	isposed; faciliti	es maintaine	ed	┢		
	Ľ				Pron	er Use of Utensils			╞	1	-				45. Physical facilit	ies installe	ed, mai	ntained, and clo	ean		╞
					39. Utensils, equipmen	39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used				1					46. Toilet Facilitie	s; properly	y consti	ructed, supplied	l, and clean		+
1	~				urieu, & nandled/ In u		used	1 1			~	- 1	-	1	1						1
					40. Single-service & si	115		_	-						47. Other Violation	ns					-

## 1st followup is free. Any additional followups will result in a \$50 fee.

## **Retail Food Establishment Inspection Report**

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

Form EH-06 (Revised 09-2015)

Establishment Name: La Madeleine		Physical Address: 987 I-30			II, TX	License/Permit # Page FS-8299		<u>2</u> of <u>2</u>			
Item/Location	Temp F	TEM Item/Loo	IPERATURE OBSERVA	TIONS Temp F	Item/Locat	ion		Temp F			
Under heat lamp/potato			se/cut tomatoes			old top/cut tomate	bes	41/41			
quiche	137-144	un	der /cheese	44	under/potatoes			41			
soup/soup/sou	IP 166-178	under c	ounter cooler/cheese/chees	e 41/41	grill d	41					
frknt line salad cold top/chicken salad/t	urkey <b>41/41</b>	stean	n well/sausage/ric	e 182/177	sh	rimp/pasta		41/41			
under/chicken sal	ad 41	omelet	station cold well/sausag	<sup>je</sup> 55	hot hold	ing reach in unit/so	oups	135/135/135			
reach in cooler/salmo	on 34	h	am/turkey	54/56	WIC/o	quinoa/ chick	en	41/41			
cut melon/shaved chick	en <b>41/41</b>	mushroo	oms cooked/spinach cooke	<sup>ed</sup> 56/58	pota	toes/salmo	on	41/40			
sandwich cold top/chicken sa	10		edded cheese			F ambient		-6			
OBSERVATIONS AND CORRECTIVE ACTIONS											
Number NOTED BELOW:											
	Front line hand sink 100+F equipped. Need to post employee health poster.										
	Line hand sink 131F equipped										
2 Salad cold top r	Salad cold top must cold hold at 41F or below.										
	Condensation and wiping rags to absorb liquid in bottom of salad cold top. To repair and remove wiping cloths										
W Store chemicals	Store chemicals low and separate/ not over prep areas. COS										
Sani bucket set	Sani bucket setup to 200 ppm quats/back line										
45 Need to clean f	Need to clean floors/food debris										
42 Need to clean in	Need to clean in/around/ on equipment										
36 MUST store wip	MUST store wiping cloths in sani buckets										
2 Discarded TCS foo	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 col	d well	as it consistently	does not	t cold ho	old at 41F or be	low				
34 Fruit flies											
45 Replace moldy	caulking are	ound s	inks/adhere to w	alls							
Warewash han	d sink 116 F	with s	soap and paper t	owels							
Dishwasher sar	hitizing at 10	)0 pp c	hlorine sanitizer								
3 comp sink 12	0F										
Sani sink setup	to 200 ppm	n quats	i								
35 Store employee	e drinks low	and se	eparate/not on pr	ep tables	;						
40 Protect tea and	Protect tea and Coffee filters										
10/42 To clean in/arou	2 To clean in/around/on ice machine/ gaskets/sliding doors/ceiling										
28 Need to date mark correctly/ past	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	Need sanitizer setup in to go for milk forthers										
	Need sani bucket setup in front line										
	To go hand sink 100+F equipped										
under counter to go	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										
Dessert cooler ambient 39F, to go steam wells soup 168, 172F,         Received by:       Title: Person In Charge/ Owner											
(-:	lore		Brandor	n Lefle		Manager					
(signature) Brandon Left (signature) Christy (	Cortez, 1	RS 1	Christy C	ortez,	RS		collecte	d			

Form EH-06 (Revised 09-2015)