

Retail Food Establishment Inspection Report

- First aid kit
- Allergy policy
- Vomit clean up
- Employee health

Date: 11/16/2021	Time in: 2:45	Time out: 4:36	License/Permit # FS8299	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
---------------------	------------------	-------------------	----------------------------	-----------	---------------	---------------------------

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
Establishment Name: La Madeleine			Contact/Owner Name:		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____		14/86/B
Physical Address: 987 E I-30 Rockwall, TX			Pest control : Massey/2 weeks	Hood Alpha/3mo	Grease trap : city has info	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	

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						✓					
3						Preventing Contamination by Hands					
	✓					✓					
	✓					✓					
	✓					Highly Susceptible Populations					
Approved Source						✓					
	✓					Chemicals					
	✓					✓					
Protection from Contamination						✓					
	✓					Water/ Plumbing					
3						✓					
	✓					✓					

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					
	✓					✓					
	✓					✓					
Safe Water, Recordkeeping and Food Package Labeling						✓					
	✓					Permit Requirement, Prerequisite for Operation					
	✓					✓					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					✓					
Consumer Advisory						✓					
	✓					✓					

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						Physical Facilities					
	✓					1					
	✓					✓					
	✓					✓					
Proper Use of Utensils						1					
1						✓					
	✓					✓					

Retail Food Establishment Inspection Report

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

Received by: (signature) <i>SanJuana Jones</i>	Print: SanJuana Jones	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 E I-30	City/State: Rockwall, TX	License/Permit # FS8299	Page <u>2</u> of <u>2</u>
--	--	------------------------------------	-----------------------------------	---------------------------

TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
drink under counter cooler/milk	40	2 door reach in/cut chicken	41	under counter cooler/cheese	42
self serve drink counter/creamer carafe	41	cut melon (cut earlier)	43	hot wells/sausage/au jous	155/158
cold well/ cheese	50	seving line cold top/cut chicken	42	grill drawers/ stuffing	41
soup wells/potato	182	pasta/chicken salad	42/46	mashed potatoes	41
spicy kale soup	181	under/strawberries	41	pasta	41
hot plate/ potato galatte	121	cold top cook line/cut chicken	41	omelet cold top/ham	50
chicken friand	156	chicken salad	41	turkey/eggs/mushrooms cooked	51/54
quiche	151	under/sautéed onion/ham	41	cold top/cheese/	41

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:
	Hand sink 110+F
2	When using an ice bath, add water and ice up to product to cold hold foods at 41 or below Cheese in cold well out for 2.5 hours. Added water and ice to product level. Small amount to be used in next 1.5 hours.
3	Mgmt discarded potato galattes as were not hot holding at 135+F
2	Serving line cold top must cold hold at 41 or below
39	Fix any doors/gaskets on coolers to properly close
2	Omelet station temps all well over 41. Discarded all TCS. Avoid use until repaired.
	Front hand sink 100+F
	back hand sink 100+F
	Sani bucket 200 ppm quats
10	Clean ice chute/pink slime WIC/chicken salad 39/potato gallate 37/stuffing 38
	WIF ambient -3 F
45	Clean floor debris/under equipment
45	Missing grout/food debris
	3 comp sink 128 F
	Dishwasher 100 ppm chlorine sanitizer
35	Store personal items low and separate
	Dessert display ambient 30 F
3	To go soups 113, 112, 111 in hot well. No water in reservoir. Discarded. Must hot hold at 135+F.
	to go under counter/milk 42
	to go under counter/salad cooler ambient 36
	Milk frothers sanitized after every use with sani quats 200 ppm . Best to have sani liquid in sani bucket for milk frothers
34	Flies
42	Clean in/around/on equipment
	All prepackaged items correctly labeled
	RR sinks 100 F

Received by: (signature) <i>SanJuana Jones</i>	Print: SanJuana Jones	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)