Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: Time in: Time out: License/P. 11/16/2023 2:40 4:25 need						current/to be poste				g	osted Est. Type	Risk Category	Page 1 of 2	2_		
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complaint											<u> </u>	5-CO/Construction			RE
Es	tabli		ent	Nan	ne: Conta	act/Owner N	lame:						★ Number of Repeat Violat ✓ Number of Violations Co		10/01/	D
Ph 98	ysic 7 E	al A	ddre 0 F	ss:	Pest contro kwall, TX Ecolab/1	1-13-202	3	Ho Alpha	od a Pro/6-	2023				Follow-up: Yes V	19/81/	D
		Com	plia	ice S	itatus: Out = not in compliance IN = in complian	nce NO) = no	t obser					pplicable COS = corrected on s			:h
Ma	ark t	ne ap	prop	riate	points in the OUT box for each numbered item Priority Items (3 Points)								ox for IN, NO, NA, COS Marive Action not to exceed 3 day	k an X in appropriate vs	e dox for K	
О	Î	iance N	N	С	Time and Temperature for Food Safe	etv	R	О		N	N	С		** **		R
U T	N	О	A	O S	(F = degrees Fahrenheit) 1. Proper cooling time and temperature	·		T T		0	A	O S	12. Management, food employ	oyee Health	employees:	
	~				1. Proper cooling time and temperature				~				knowledge, responsibilities, an		employees,	
3					2. Proper Cold Holding temperature(41°F/ 45°F))			~				13. Proper use of restriction an eyes, nose, and mouth	nd exclusion; No disc	charge from	
	~				3. Proper Hot Holding temperature(135°F)								Preventing Con	ntamination by Han	ds	
		~			4. Proper cooking time and temperature				~				14. Hands cleaned and proper	ly washed/ Gloves u	sed properly	
		./			5. Proper reheating procedure for hot holding (1-Hours)	65°F in 2			~				15. No bare hand contact with alternate method properly follo			
					6. Time as a Public Health Control; procedures	& records			L					•		-
	~				o. Time us a rabile reduit control, procedures	ec records								eptible Populations	Carad	
					Approved Source				16. Pasteurized foods used; prohibited food not off Pasteurized eggs used when required eggs COOKED					cicu		
	/				7. Food and ice obtained from approved source; good condition, safe, and unadulterated; parasite									hemicals		
					Brothers, Sysco											
	<				8. Food Received at proper temperature				/				17. Food additives; approved a& Vegetables	and properly stored;	Washing Fruits	
					check at receipt Protection from Contamination				~				Water only 18. Toxic substances properly	identified, stored an	d used	\vdash
					Food Separated & protected, prevented during	g food										
	~				preparation, storage, display, and tasting									r/ Plumbing		
3					10. Food contact surfaces and Returnables; Clea Sanitized at ppm/temperature	aned and			~				19. Water from approved source backflow device	ce; Plumbing installe	ed; proper	
	~				11. Proper disposition of returned, previously se reconditioned discarded	erved or			~				20. Approved Sewage/Wastew disposal	vater Disposal Syster	n, proper	
0	I	N	N	С	Priority Foundation It	ems (2 Poi	nts)	violar O		Req N		Cor	rrective Action within 10 days			R
U T	N	O	A	o s	Demonstration of Knowledge/ Person	nel	K	U	J N	O	A	o s	Food Temperature	e Control/ Identific	ation	
	~				21. Person in charge present, demonstration of Pand perform duties/ Certified Food Manager/ Po			2					27. Proper cooling method use Maintain Product Temperature		quate to	
	>				22. Food Handler/ no unauthorized persons/ persons/	sonnel			~				28. Proper Date Marking and o	disposition		
		Safe Water, Recordkeeping and Food Package Labeling								20 Thomas and atoms muscaided at						
						ckage			~			- (Thermal test strips	ccurate, and calibrate	ed; Chemical/	
	'								~					•		
	✓ ✓				Labeling	ssure, safe		V					Thermal test strips	Prerequisite for Op	peration	
					Labeling 23. Hot and Cold Water available; adequate pres 24. Required records available (shellstock tags; destruction); Packaged Food labeled Conformance with Approved Procedu	parasite		W					Permit Requirement, 30. Food Establishment Perm Utensils, Equi	Prerequisite for Opmit (Current/insp re	peration port sign posted)	
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Received by: (signature) Brooke Mayer	Print: Brooke Mayer	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establish	ment Name:	Physical A	ddraec	City/State:		License/Permit # P	age <u>2</u> of <u>2</u>		
	adeleine	Physical Address: 987 E I-30		Rockwall, TX		needs to be posted	uge <u>z</u> or <u>z</u>		
			TEMPERATURE OBSERVA						
Item/Loc		Temp F	Item/Location	Temp F			Temp F 41/41		
	ded cheese in ice well		diced chicken	41	+	grill drawers/rice/dressing			
sou	p in steam well	166/171	sandwich cold top/chicken sala			pasta			
unde	r heat lamp/quiche	138	deli chicken/chees	e 41/4	1 under	under counter cooler/cheese			
pc	otato galette	138	omelet cold top/diced tomatoe	s 48	hot h	142			
sala	d cold top/pasta	41	ham/cheese	41/4	1 W	WIC/rice/rice			
ch	nicken salad	41	under/raw egg	ı 41	qı	quinoa/pasta			
u	nder/pasta	42	saute station/cheese saud	e 48	desse	dessert display ambient			
2 doc	2 door cooler/cut melon		cut tomatoes	46 dessert u		nder counter cooler/cheesecake	41		
		OB	SERVATIONS AND CORRECT	IVE ACTION	ONS				
Item Number	AN INSPECTION OF YOUR ES' NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTE	NTION IS DII	RECTED TO T	HE CONDITIONS OBSERVED	AND		
36	Need to store wipin	a cloths	in sani buckets/not on	counte	rs				
W	•		nly for non contact food			re low and separate			
	Hand sink 100+F ed		,			<u>'</u>			
	Line hand sink equipped at 100+F								
45	•		or to seal and remain o	losed/h	inge				
2	•					old hold at 41F or belo	elow		
	Several places in cold tops where TCS items were double panned/need to cold hold at 41F or below Chicken salad only out for an hour/placed in WIC/same with other various TCS items								
2	•		vell/need more ice and water u						
45	Food debris on floo	r to be c	leaned/missing grout						
	Sani buckets at 200 ppm quats								
32	To address cutting	boards	where discolored and	badly so	ored				
31	Avoid using hand sin	k for an	ything other than hand v	vashing.	No uter	sils, etc in hand si	nks		
39	Store utensils clean	/on mag	gnet on wall						
	Warewash hand sir	ık 118 F	equipped						
10/33	Dishwasher not sanitizing/ COS by replacing sani bucket								
	3 comp sink 135F								
42	To clean inside coo	lers/son	ne food debris						
45	Maintenance to tiles, baseboards, cracks								
27	Rice in plastic containers with kids on and stacked. Still within 2 hrs to 70 then 4 hrs to 41F but need to aggressively cool								
			h no lids until 41F, no	stacking	g until 41	F			
42	Need to clean vent								
45	Need to clean walls behind prep sink area								
10	Need to clean soda nozzles/ some buildup								
10	Frothers to be sanitized at least every 4 hours								
34	J .								
	Salad under counter cooler ambient 36F								
2	2 Diary under counter cooler all TCD 50F/TCS discarded if over 4 hours in cooler								
To go soups hot holding 167/155F									
Received (signature)	· ·		Brooke	Ma	yer	Title: Person In Charge/ Ow Manager	ner		
Inspected (signature)		tez, 1	RS Christy C	ortez	, RS	Samples: Y N # coll	ected		