

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: 11/16/2023	Time in: 2:40	Time out: 4:25	License/Permit # need current/to be posted	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: _____	19/81/B
		✓ Number of Violations COS: _____	

Physical Address: 987 E I-30 Rockwall, TX	Pest control : Ecolab/11-13-2023	Hood Alpha Pro/6-2023	Grease trap : LES/3000gal/1-17-23/to send current	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						✓				
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Retail Food Establishment Inspection Report

Received by: (signature) <i>Brooke Mayer</i>	Print: Brooke Mayer	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 # needs to be posted	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
shredded cheese in ice well	41/48	diced chicken	41	grill drawers/rice/dressing	41/41
soup in steam well	166/171	sandwich cold top/chicken salad	50	pasta	41
under heat lamp/quiche	138	deli chicken/cheese	41/41	under counter cooler/cheese	41
potato galette	138	omelet cold top/diced tomatoes	48	hot holding unit/soup	142
salad cold top/pasta	41	ham/cheese	41/41	WIC/rice/rice	66/68
chicken salad	41	under/raw egg	41	quinoa/pasta	41/41
under/pasta	42	saute station/cheese sauce	48	dessert display ambient	36
2 door cooler/cut melon	41	cut tomatoes	46	dessert under counter cooler/cheesecake	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:
36	Need to store wiping cloths in sani buckets/not on counters
W	Peroxide spray to be used only for non contact food surfaces only/store low and separate
	Hand sink 100+F equipped
	Line hand sink equipped at 100+F
45	To repair salad cold top door to seal and remain closed/hinge
2	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	Shredded cheese in front line in ice well/need more ice and water up to product level to cold hold at 41F or below
45	Food debris on floor to be cleaned/missing grout
	Sani buckets at 200 ppm quats
32	To address cutting boards where discolored and badly scored
31	Avoid using hand sink for anything other than hand washing. No utensils, etc in hand sinks
39	Store utensils clean/on magnet on wall
	Warewash hand sink 118 F equipped
10/33	Dishwasher not sanitizing/ COS by replacing sani bucket
	3 comp sink 135F
42	To clean inside coolers/some 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
	Use shallow metal pans with no lids until 41F, no stacking until 41F
42	Need to clean vent hood filters
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	Fruit flies in to go area
	Salad under counter cooler ambient 36F
2	Diary under counter cooler all TCD 50F/TCS discarded if over 4 hours in cooler
	To go soups hot holding 167/155F

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

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