

Retail Food Establishment Inspection Report

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

Date: 5/25/2021	Time in: 3:35	Time out: 4:50	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: _____	10/90/A
Physical Address: 1-30 Rockwall, TX	Pest control : Massey/monthly	Grease trap : LES/3000gal/3mo	

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

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					
	✓					W					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓						2				
Consumer Advisory							2				
	✓						✓				

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

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: I-30	City/State: Rockwall, TX	License/Permit # FS-8299	Page <u>2</u> of <u>2</u>
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
cold top serving line/cut lettuce	51	turkey/ham	41/41	grill drawers/diced chicken	41
pasta salad/tuna	41/41	cut tomatoes	41	pasta/cooked broccoli	40/35
hot lamps warmer/quiche	156	under/turkey	41	left cold top/cut tomatoes	41
potato cake	148	hot wells/sausage	157	under/cooked chicken	41
tomato soup	178	2 door under toaster/cheese/ham	45/45	WIC/shaved chicken/rice	40/40
small dessert display ambient	34	salami/diced chicken	45/51	chicken mix	40
reach in 2 door cooler/chicken salad	40	omelet station/diced chicken	48	WIF ambient	6
prep cold top/diced chicken	41	ham/raw egg	48/41	under counter register/milk	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:
31	hand sink front by register , no hot water. Repair. Will use hand sink by serving line.
	Front line hand sink 111 F
	Door to under counter (under toaster oven)doesn't shut correctly perhaps accounting for temps not at 41 or below
2	Must repair to use for TCS foods. Will move Diced chicken discarded.
2	Diced ham and chicken in omelet station temps above 41. Must cold hold at 41 or below. Will discard foods at 4 hours TPHC
	Advised to shut unit lid during off peak hours to cold hold at 41 or below
45	Clean floors, food debris
W	Store knives clean on knife magnet/WRS every 4 hours
W	Store pots and pans on stove clean/WRS every 4 hours
36	Store wiping cloths in sani buckets
	dishwasher hand sink 100+F
	Dishwasher 100 ppm bleach
	Sani bucket 200 ppm quats
	3 comp sink 120 F with Sani sink setup to 200 ppm quats
	Tea, nozzles WRS daily
W	Condensation in WIF, protect foods under
45	Missing grout throughout, to be worked on, food debris
32	Rusty shelves in WIC
42	Clean floor drains
32	Seal any exposed wood
	Dessert display ambient 38/under counter cooler to go ambient 34/hot wells to go soups 178/167
	Hand sink in to go area 100 F
31	Need hand soap at to go hand sink
	Coffee/milk frother sanitized after every use

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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