Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Da 5 /		5/2	202	21	Time in: 3:35	Time out: 4:50		icense/Pe							Est. Type Risk Category Page 1	of <u>2</u>
					tion: 1-Routine	2-Follow U		-Complai		4-	Inve	stiga	tion		5-CO/Construction 6-Other TOTAL/	SCORE
			nent dele				Contact	Owner N	Vame:						* Number of Repeat Violations: ✓ Number of Violations COS:	0 / 4
			ddre kwa		ΓV		est control assey/mo			Hoc		mo	Gr	ease	se trap : Follow-up: Yes 7 3000gal/3mo Follow-up: Yes 7	U/A
1-3					Status: Out = not in co		compliance) = not	_			٠		pplicable COS = corrected on site R = repeat violation W-	Watch
Ma	rk tl	he ap	pprop	riate	points in the OUT box for	r each numbered it		Mark '	√' a che	eckma	ark in	appr	opria	te bo	oox for IN, NO, NA, COS Mark an X in appropriate box for R	waten
Co	mpli	iance	e Sta	tus	Pric	rity Items (3	Points) v	riolations	Kequi	_			Cori Stat		tive Action not to exceed 3 days	
O U	I N	N O	N A	C		nperature for Fo		,	R	O U	I N	N O	N A	C O	Employee Health	R
Т				S	1. Proper cooling time					T				S	12. Management, food employees and conditional employees;	
	~										~				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 eyes, nose, and mouth	
3					3. Proper Hot Holding	tomporatura(125	(°E)								3,33,33,33	
	~														Preventing Contamination by Hands	
	~				4. Proper cooking time						~				14. Hands cleaned and properly washed/ Gloves used properly gloves used	
		~			5. Proper reheating pro Hours)	cedure for hot ho	olding (165	°F in 2			1				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.	.)
	_				6. Time as a Public He	alth Control; pro	cedures &	records							Will Good Door	
	~														Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered	
					Ар	oproved Source					~				Pasteurized eggs used when required	
					7. Food and ice obtaine			ood in							eggs cooked	
	~			good condition, safe, and unadulterated; parasite destruction Brothers/Sysco										Chemicals		
					8. Food Received at pr								T		17. Food additives; approved and properly stored; Washing Fr	uits
	~				check at rece						~				& Vegetables water only	
						n from Contami	ination				~				18. Toxic substances properly identified, stored and used	
					9. Food Separated & pr			ood				J			W. (D)	
	~				preparation, storage, di		_								Water/ Plumbing	
	~				10. Food contact surfact Sanitized at 200			ed and			~			•	1 19. Water from approved source; Plumbing installed; proper backflow device	
	~				11. Proper disposition reconditioned disc			ed or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
								ns (2 Po	ints) v	iolat	ions	Rea	uire	Cor	prective Action within 10 days	
O U	I N	N O	N A	C O		n of Knowledge/			R	O		N O	N A	C O		R
Т		_		S	21. Person in charge pr	resent, demonstra	ation of kno	owledge,		T				S	27. Proper cooling method used; Equipment Adequate to	
	~							ed			~				Maintain Product Temperature	
					and perform duties/ Ce						_					
	~				and perform duties/ Ce 4 22. Food Handler/ no u						~				28. Proper Date Marking and disposition	
					4	unauthorized pers	sons/ persor	nnel			✓ ✓				29. Thermometers provided, accurate, and calibrated; Chemica Thermal test strips	1/
					22. Food Handler/ no u	nauthorized pers ordkeeping and l Labeling	sons/ persor Food Pack	nnel							29. Thermometers provided, accurate, and calibrated; Chemica	ν
	✓ ✓				22. Food Handler/ no use Safe Water, Reco	ordkeeping and l Labeling er available; adeq	sons/ persor Food Pack quate pressu	nnel age ure, safe							29. Thermometers provided, accurate, and calibrated; Chemica Thermal test strips digital	
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	✓ ✓				22. Food Handler/ no use Safe Water, Reco	ordkeeping and l Labeling er available; adeq vailable (shellsto Food labeled	Food Pack quate pressu pck tags; par	rasite		W					29. Thermometers provided, accurate, and calibrated; Chemica Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign po Need permit posted Utensils, Equipment, and Vending	
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Retail Food Establishment Inspection Report

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	ddress:	City/State:		License/Permit #	Page	<u>2</u> of <u>2</u>			
La M	ladeleine	I-30		Rockwall, TX FS-8299							
Item/Loc	ootion	Temp F	TEMPERATURE OBSERVA Item/Location	TIONS Temp F	Itam/I agai	tion		Town E			
	op serving line/cut	-		1	Item/Location		l	Temp F			
lettuce)	51	turkey/ham	41/41				41			
pas	sta salad/tuna	41/41	cut tomatoes	41	pasta/cooked broccoli			40/35			
hot la	amps warmer/quiche	156	under/turkey	41	left cold top/cut tomatoes			41			
p	otato cake	148	hot wells/sausage	157	under/cooked chicken			41			
to	omato soup	178	2 door under toaster/cheese/har	45/45	WIC/shaved chicken/ric		rice	40/40			
small	dessert display ambient	34	salami/diced chicker	45/51	chicken mix			40			
reach ir	n 2 door cooler/chicken salad	40	omelet station/diced chicker	48	WIF ambient			6			
prep o	cold top/diced chicken	41	ham/raw egg	48/41	under	counter register/	milk	41			
			SERVATIONS AND CORRECT	VE ACTION	NS						
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	CTED TO TH	HE CONDITIONS OBSER	VED A	ND			
31	hand sink front by re	egister,	no hot water. Repair.	Will use	hand s	ink by serving l	ine.				
	Front line hand sink	111 F	•			,					
	Door to under counter (und	der toaster	oven)doesn't shut correctly per	haps accou	nting for te	emps not at 41 or bel	ow				
2	Must repair to use f	or TCS	foods. Will move Dice	d chicker	n discar	ded.					
2	Diced ham and chicken in om	nelet station	temps above 41. Must cold hold a	t 41 or below	. Will disca	ard foods at 4 hours TP	НС				
	Advised to shut unit	t lid duri	ng off peak hours to co	ld hold a	t 41 or k	pelow					
45	Clean floors, food o	lebris									
W	Store knives clean on knife magnet/WRS every 4 hours										
W	Store pots and pans	s on sto	ve clean/WRS every 4	hours							
36	Store wiping cloths	in sani l	ouckets								
	dishwasher hand sink 100+F										
	Dishwasher 100 pp	m bleac	h								
	Sani bucket 200 pp	m 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 v										
	· · ·		der counter cooler to go	ambient 3	4/hot we	lls to go soups 1	78/16	57			
	Hand sink in to go a										
31 Need hand soap at to go hand sink											
	Coffee/milk frother sanitized after every use										
Received (signature)	` -		Print:			Title: Person In Charge/					
(aignature)	Brooke Mayer		Brooke	May	'er	Manager	•				
Inspecte (signature)		ten 1	Print: Christy C			- C					
	Civi Usey COT	g, 1	Ciliaty C	ortoz,	1 10	Samples: Y N #	t collect	ed			