Follow-up fee of \$50.00 is required after 1 st Followup City of Rockv							kw	ment Inspection Report <ul> <li>First aid kit</li> <li>Allergy policy/trainin</li> <li>Vomit clean up</li> <li>Employee health</li> </ul> Est. Type       Risk Category							
	11/24/2020 9:03 10:27 FS 82												FullMedPage 1 of 2		
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complaint Establishment Name: Contact/Owner Name						9	4	-Inv	vestig	atio	n	5-CO/Construction     6-Other     TOTAL/SCOR     * Number of Repeat Violations:		
La N	La Madeleine La mad						TT					Vumber of Violations COS: 7/9.3/Δ			
Phys I-30							Ho 10/2	00a 202(	0			se trap : Follow-up: Yes 775077 /11/20 No 🗹			
Compliance Status:Out = not in complianceIN = in complianceNO = not observedNA =Mark the appropriate points in the OUT box for each numbered itemMark $$ in appropriate box for II										pplicable $COS =$ corrected on site $R =$ repeat violation $W$ - WatchD, NA, COSMark an $$ in appropriate box for R					
Com	plia	nce S	Statu	s	Prior	rity Items	s (3 Poin	ts) violation	s Requ			<i>ediate</i> plianc			tive Action not to exceed 3 days
			A	C O S		egrees Fahre	enheit)	afety	R	U U T	J N			C O S	Employee Health
					1. Proper cooling time a	ind tempera	lure				V				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting
v	2. Proper Cold Holding temperature(41°F/ 45°F) See 27					V				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Policy / taking temps daily at arrival					
V	3. Proper Hot Holding temperature(135°F)					Preventing Contamination by Hands									
					4. Proper cooking time and temperature						V	/			14. Hands cleaned and properly washed/ Gloves used properly
	5. Proper reheating procedure for hot holdin Hours)			ot holding	(165°F in 2			V				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y_N_) Globes			
					6. Time as a Public Health Control; procedures & records Prep only							Highly Susceptible Populations			
					Approved Source						V				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required
L	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Sysco / brothers									Chemicals					
L					8. Food Received at pro At arrival	per tempera	ture				V				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water
					Protection	from Cont	aminatior	1			V	/			18. Toxic substances properly identified, stored and used Low and away
v					9. Food Separated & propreparation, storage, dis			ing food			_		<u> </u>		Water/ Plumbing
v					10. Food contact surface Sanitized at <u>200</u>			leaned and			V	-			19. Water from approved source; Plumbing installed; proper backflow device Citv
	•				11. Proper disposition or reconditioned No re	of returned, j eturns	previously	served or			V	/			20. Approved Sewage/Wastewater Disposal System, proper disposal
0 1		N	N	c	Prio	ority Fou	ndation	Items (2 Po	pints)	viola 0					prrective Action within 10 days
O I U I T	N	0		o s	Demonstration		0		ĸ	U T	J N	0	A	o s	
v					21. Person in charge pre and perform duties/ Cer 3	· ·		0,		2					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 2 door upright cooler
V					22. Food Handler/ no ur 19 and 5 new on way	nauthorized Y	persons/ p	ersonnel			V	/			28. Proper Date Marking and disposition Great
					Safe Water, Recor	rdkeeping a Labeling	nd Food	Package			V				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Atkins thermocouple
L					23. Hot and Cold Water Over 120										Permit Requirement, Prerequisite for Operation
·					24. Required records av destruction); Packaged I COVID EXEMP	Food labele		s; parasite			V				30. Food Establishment Permit (Current/ insp sign posted ) Posted -
			1		Conformance w 25. Compliance with Va	vith Appro					1		1		Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly
		ŀ	/		HACCP plan; Variance processing methods; ma	obtained fo	r specializ	ed		w	V				supplied, used Equipped watch what is stored around
					Cons	sumer Advi	sory			2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used
v					26. Posting of Consume foods (Disclosure/Remi By request						V	/			Addressing rusty shelving various 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Good
				_	<b>,</b>	t) Violatio	ons Requi	ire Corrective							ays or Next Inspection , Whichever Comes First
U I T			A	C O S	Prevention of	of Food Co	ntaminati	on	R	U U T	J N		N A	C O S	
w					34. No Evidence of Inse animals Fruit fly						V	/			41.Original container labeling (Bulk Food)
					35. Personal Cleanliness Separate loc	ation -	great	bacco use				_			Physical Facilities
	1				36. Wiping Cloths; prop					1	_				42. Non-Food Contact surfaces clean Minimal
W					37. Environmental conta Watch conden	amination ISation	- varic	ous			V				43. Adequate ventilation and lighting; designated areas used Watch
$\square$					38. Approved thawing n Pull	neuriod					_	+		_	<ul> <li>44. Garbage and Refuse properly disposed; facilities maintained</li> <li>Keep an eye out</li> <li>45. Physical facilities installed, maintained, and clean</li> </ul>
					Prope 39. Utensils, equipment	er Use of Ut		sed stored		1	-	_		_	45. Physical facilities installed, maintained, and clean Minimal 46. Toilet Facilities; properly constructed, supplied, and clean
1					dried, & handled/ In use Store with handle 40. Single-service & sin	e utensils; p	roperly us	ed			V				46. Toher Facinities; properly constructed, supplied, and clean 47. Other Violations
L					40. Single-service & sin and used	igic-use arti	cies, prope	stored				~			

## **Retail Food Establishment Inspection Report**

## City of Rockwall

(signature) Sean Henderson	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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Establishr La ma	nent Name: ad	Physical A		City/State: ROCKWA	License/Permit # Page 2 of 2					
		100	TEMPERATURE OBSERVAT							
-Item/Loc	ation	Temp F	Item/Location	<u>Temp F</u>	Item/Location Temp F					
Bakery	/ steam table		Steam table		2 door upright ambient 50/44					
	Soups	137/145	Potato / tomato	141/138	Salmon / dressing 41 /38					
Unde	ercounter to go	34/36	Quiche	149	Cold top unit sandwich station 39/41					
	Dessert	37	Salad open cold top	)	Chicken salad/ foil wrapped 41/41					
E	Bev cooler	33	Fruit salad (melons	) 38	Sandwich prep eggs 39					
Dess	sert pastry case	40/41	Chicken salad	37	Steam table / sausage 184					
Ca	shiers fridge	39/41	Cut lettuce	Omelette station						
Sma	Il display cooler		-	Egg whites/ tomatoes / egg wash 35/39/38						
Item	OBSERVATIONS AND CORRECTIVE ACTIONS									
Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:									
	Hot water at 121 and up									
W	One Fruit fly in customer beverage area									
	Avoid placing anything into hand sink in bakery area / watch what is stored close to the hand sink									
45	Seal any exposed wood to allow to clean									
	Pastries are prepackaged as a result of covid									
	Cut melons at 51 just cut two hours ago- will be mixed and kept in cold top remember the 4 hrs - Note									
39	Keep an eye on utensils and storage - handles out of items under front serving -									
	Will watch 2 door upright to									
	Sanitizer at 200 ppm									
	Sauté cold top - tomatoes 41/pesto sauce - 39 / below 38									
	Manager plans on replacing old shelving in warewashing area with rusting legs									
	Cleaning ice machine weekly									
	Employee cooler - 36 /									
	Wic mush sauce 38/ pasta salad 38/ cheese 39/ chicken 39/quiche 38/spinach 38									
	Great date marking									
45	Wif -11 watch condensation at back									
45 42	Manager is addressing broken tiles throughout									
42	Minor cleaning inside coolers and cabinets etc - reach in									
	Cleaning spout on tea dispensers daily Watch grout throughout									
	Restrooms are equipp									
42/45										
	Fill small holes in walls where needed and resilicone behind prerinse station									
27	Decided to move all Tcs items out of 2 door upright as the ambient temp is not lowering - called tech									
32	Address rusty shelving in this cooler / ( also only NonTCS foods will be in this cooler )									
Covid All condiments now in kitchen and served by staff / except coffee additives etc										
Employees are screened at arrival and wear masks etc										
Received by: (signature)       Print:       Title: Person In Charge/ Ov         Inspected by: (signature)       Print:       Print:         Kelly Kirkpatrick RS       Print:       Samples: Y N # # co										
Inspected (signature)	<sup>by:</sup> Kelly Kírkpo	ıtríck	Print:		Samples: Y N # collected					