

Follow-up fee of \$50.00 is required after 1st Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 11/24/2020	Time in: 9:03	Time out: 10:27	License/Permit # FS 8299	Est. Type Full	Risk Category Med	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
Establishment Name: La Madeleine			Contact/Owner Name: La mad		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____		7/93/A
Physical Address: I-30		Pest control : Massey 11/17/2020	Hood 10/2020	Grease trap : Les 9/11/20	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>		

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 ✓ in appropriate box for IN, NO, NA, COS Mark an ✓ 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					
		✓				✓					
	✓					✓					
	✓					Preventing Contamination by Hands					
	✓					✓					
	✓					✓					
	✓					Highly Susceptible Populations					
						✓					
	✓					Chemicals					
	✓					✓					
						✓					
	✓					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					
	✓					2					
	✓					✓					
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓					✓					
	✓					Utensils, Equipment, and Vending					
				✓		W	✓				
Consumer Advisory						Food Identification					
	✓					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					
W						✓					
	✓					Physical Facilities					
	✓					1					
W						✓					
		✓									
Proper Use of Utensils						Food Identification					
1						1					
	✓					✓					
	✓							✓			

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: La mad	Physical Address: I-30	City/State: Rockwall	License/Permit # FS 8299	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	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
Undercounter 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
Bev cooler	33	Fruit salad (melons)	38	Sandwich prep eggs	39
Dessert pastry case	40/41	Chicken salad	37	Steam table / sausage	184
Cashiers fridge	39/41	Cut lettuce	38	Omelette station	
Small display cooler	27	Drawer unit rice / pasta	39/39	Egg whites/ tomatoes / egg wash	35/39/38

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:
	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
	Wif -11 watch condensation at back
45	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 equipped
42/45	Very minor cleaning under behind and around
	Fill small holes in walls where needed and res silicone 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) See above	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Samples: Y N # collected

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