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

Retail Food Establishment Inspection Report

City	of	Rocl	kwall

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

Da		6/2	20:	24	Time in: 11:14	Time out: 12:41		Fs 92		(2	202	24	ŀρ	00:	sted)	Food Manag	Volunteers	Page 1 of	f_2_
Pu	rpos	se of	f Ins	pect	tion: 1-Routine	2-Follow U	U p	3-Complai			nvest			_	5-CO/Cons		6-Other	TOTAL/SC	ORE
La	kep	oin	ite (e: rch cafe		Kath	act/Owner N nryn Jayne	es				ı		✓ Number of	of Repeat Viol of Violations (COS:	2/98/	/Δ
	ysica E I		ddre	ss:		Tbi	est contr p n complian		1	Hoo Na			Ttb	р	se trap / waste oi	l :	Follow-up: Yes No Pics	2/30/	
Ма	rk th	Com ne ap	pliar prop	riate	tatus: Out = not in co	r each numbered i	item	Mark •		propri	iate bo	ox fo	or IN	, NO	oplicable COS O, NA, COS tive Action not to		ark an Vin appropris	olation W-Wa ate box for R	atch
Co	mpli	ance	Stat	tus	PIIC	ority Items (3	Pomis	s) violations	Kequir	_	meau mplia		Stat		ive Action not to	exceea 3 aa	iys		
O U T	I N	N O	N A	C O S		nperature for F legrees Fahrenhe		ety	R	O U T	I N	N O	N A	C O S		_	loyee Health		R
		/			1. Proper cooling time	and temperature	;				/				12. Managemen knowledge, resp		yees and conditional and reporting	employees;	
	~				2. Proper Cold Holding See	g temperature(41	°F/ 45°F	7)			~				13. Proper use of eyes, nose, and Employee		and exclusion; No dis	charge from	
W					3. Proper Hot Holding When using for Tcs food	temperature(135	5°F)									reventing Co	ntamination by Har	ıds	
		/			4. Proper cooking time	and temperature	e				~				14. Hands clear	ned and prope	erly washed/ Gloves u	ised properly	
		/			5. Proper reheating pro Hours)						•	/				d properly fol	h ready to eat foods of lowed (APPROVED		
w					6. Time as a Public He This will be used for kolach	alth Control; pro es this is one option	ocedures n / to fill o	& records ut paper work								Highly Suso	ceptible Populations		
	Approved Source										~		16. Pasteurized Pasteurized egg		rohibited food not of required	fered			
	•				7. Food and ice obtaine good condition, safe, a destruction											C	Chemicals		
W				8. Food Received at proper temperature Hot foods to be taken / cold									~		17. Food additiv & Vegetables	ves; approved	and properly stored;	Washing Fruits	:
					Protection	n from Contami	ination				/				18. Toxic substa	ances properly	y identified, stored an	d used	
	~				9. Food Separated & preparation, storage, di			g food							LOW	Wate	er/ Plumbing		
	~				10. Food contact surfact Sanitized at _150_	ces and Returnab ppm/temperatur	oles ; Cle re	aned and			~			-	19. Water from backflow device City appr	e	rce; Plumbing install	ed; proper	
		/			11. Proper disposition reconditioned Disc			erved or			~				20. Approved S disposal	ewage/Waste	water Disposal Syste	m, proper	
	I	N	N	С	Pri	iority Founda	ation It	tems (2 Poi	nts) vi	olatio		Requ	uire N	Cor	rrective Action w	vithin 10 day	'S		R
U T	N	0	A	o s	Demonstration 21. Person in charge pr	n of Knowledge				U T		o	A	o s			re Control/ Identific		K
	~				and perform duties/ Ce						~				Maintain Produ	ct Temperatu		quate to	
			/		22. Food Handler/ no v Volunteers are sup	nauthorized persoy CFM	sons/ per	rsonnel		2					28. Proper Date To datemar	k	•		
					Safe Water, Reco	rdkeeping and Labeling	Food Pa	nckage			~				Thermal test st	rips	accurate, and calibratest strips 8/24	ed; Chemical/	
	~				23. Hot and Cold Water 135	r available; adec	quate pre	ssure, safe							_		t, Prerequisite for O	peration	
			~		24. Required records a destruction); Packaged		ock tags;	parasite			/				30. Food Estab		rmit (Current/ insp s	ign posted)	
	!	!				with Approved										Utensils, Equ	ipment, and Vendin		
W					25. Compliance with V HACCP plan; Variance processing methods; m Sop for Kolach	e obtained for sp anufacturer instr	ecialized				•				31. Adequate has supplied, used Equippe		acilities: Accessible a	nd properly	
						sumer Advisor	y				~				32. Food and N designed, consti		act surfaces cleanable sed	e, properly	
	~				26. Posting of Consum foods (Disclosure/Rem Ingredients by requ	inder/Buffet Pla					١	/			33. Warewashir	ng Facilities; i curb cleaning	installed, maintained, facility provided	used/	
0	I	N	N	С	Core Items (1 Point	nt) Violations	Require	e Corrective	Action .	Not t		cee	d 90 N	Da C	ys or Next Inspe	ection , Whic	chever Comes First		R
U T	N	O	A	o s	Prevention 34. No Evidence of Ins	of Food Contar				U T		0	A	o s	41.Original con		Identification g (Bulk Food)		
	~				animals						١				41.Original con	tamer rabeling	g (Bulk 1 oou)		
Ш	~				35. Personal Cleanlines Stored in off	/		acco use							10.33		ical Facilities		
	~				36. Wiping Cloths; pro		stored				/				42. Non-Food C Watch				
		/		1	37. Environmental con	tamination					/				Watch		lighting; designated		
		/			38. Approved thawing	method					~				44. Garbage and Trash take	i Refuse prop	erly disposed; faciliti church staff ed, maintained, and cl	es maintained	
					Prop	er Use of Utens	ils				/				45. Physical fac Watch	ilities installe	d, maintained, and cl	ean	
\vdash					30 Utensils equipmen					\vdash	-+								\rightarrow
	~				dried, & handled/ In u Watch 40. Single-service & si	71 1	erly used	i		(~				46. Toilet Facili Church -		constructed, supplied	d, and clean	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Kathryn Jaynes	Print:	Title: Person In Charge/ Owner Catering manger
Inspected by: Kelly kirkpatrkck RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

ow: temps in F at 115 125 from Rdonu to have the c king is for 6 to be in warr viped after ex ts by reques	33 40 30 32 33 39 STABLISHMI 111 at ha ts — deli donut sho days only mest loca	TEMPERATURE OBSERVAT Item/Location Freezer muffins Product at Warmer for muffins Just turned on SERVATIONS AND CORRECTIVENT HAS BEEN MADE. YOUR ATTENTO and sink. / soap towels provide vered at 8:30 am and placed precord times and temps / mr y - all Tcs foods - dairy	Temp F -7 39 F 120 E ACTION ON IS DIRECTED IN ISTORY I into wa	Item/Loca	HE CONDITIONS OBS	
SSO SSO2 d juice ooler ler 31 oduct TION OF YOUR ESOW: temps in F r at 115 125 from Rdonur to have the co- king is for 6 to be in warr viped after ex- ts by reques	33 40 30 32 33 39 OI STABLISHMI 111 at ha ts — delident should also only mest local	Product at Warmer for muffins Just turned on BERVATIONS AND CORRECTIVE ENT HAS BEEN MADE. YOUR ATTENTS and sink. / soap towels provide vered at 8:30 am and placed p record times and temps / may - all Tos foods - dairy	-7 39 F 120 EACTION ON IS DIRECTED INTO WA	NS CTED TO T	HE CONDITIONS OBS	SERVED AND
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to be in warr viped after ea ts by reques	mest loca	•			y 10111p 10g 101 11	
ts by reques	ach drink	tion				
ts by reques		/ with sanitizer/ steamed firs	st to clea	n it		
	t for muf					
HOUEIIIIU WIII		pinets interiors light in color				
		onger short hair				
		fter each drink in large sink	/wrsa	ter serv	ice starts	
		for powders only no dairy				
		•	ink / w r	s 1.5 hrs	s same as pitche	ers
•						-
	•		o be 150	ppm @	80 F	
	•	<u>g</u>		PP 0		
		urns are stored				
			l per buc	ket - to	wet first	
	•		, por bac	1101 10		
	at three cord checking to foolers local afficients flowers after each of the cord afficients are was move items are was ice machine to cloth towers.	at three comp sink - d checking temp of w f coolers look good aff cleans floors w r s after each use eye on shelves where tems are washed bef move items not used ice machine confirme ro cloth towelsplace	at three comp sink - 134 F d checking temp of water before testing - tested to f coolers look good aff cleans floors w r s after each use eye on shelves where urns are stored tems are washed before use move items not used ice machine confirmed	at three comp sink - 134 F d checking temp of water before testing - tested to be 150 f coolers look good aff cleans floors w r s after each use eye on shelves where urns are stored tems are washed before use move items not used ice machine confirmed ro cloth towelsplacing into bucket — one towel per buc	at three comp sink - 134 F d checking temp of water before testing - tested to be 150 ppm @ f coolers look good aff cleans floors w r s after each use eye on shelves where urns are stored tems are washed before use move items not used ice machine confirmed ro cloth towelsplacing into bucket — one towel per bucket - to	d checking temp of water before testing - tested to be 150 ppm @ 80 F of coolers look good aff cleans floors were after each use eye on shelves where urns are stored tems are washed before use move items not used ice machine confirmed ro cloth towelsplacing into bucket — one towel per bucket - to wet first