



# Retail Food Establishment Inspection Report

## City of Rockwall

Received by: <b>Kathryn Jaynes</b>	Print:	Title: Person In Charge/ Owner <b>Catering manger</b>
Inspected by: <i>Kelly kirkpatrick RS</i> <small>(signature)</small>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Lakepointe cafe</b>	Physical Address: <b>704 e l 30</b>	City/State: <b>Rockwall</b>	License/Permit # <b>9203</b>	Page 2 of 2
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Cooler for powder and water	33	Freezer muffins	-7		
Espresso	33				
Espresso2	40	Product at	39 F		
Soda and juice	30				
Water cooler	32	Warmer for muffins	120		
Milk cooler 31	33	Just turned on			
Milk product	39				

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: temps in F
	Hot water at 115 125 111 at hand sink. / soap towels provided /
W	Kolaches from Rdonuts — delivered at 8:30 am and placed into warmer and then discarded at 11:30
W	Will need to have the donut shop record times and temps / must keep working temp log for these / research
28	Date marking is for 6 days only - all Tcs foods - dairy
	Thermos to be in warmest location
	Wand is wiped after each drink / with sanitizer/ steamed first to clean it
	Ingredients by request for muffins
	When remodeling will need cabinets interiors light in color
	Pulling hair back / or hats for longer short hair
	Pitchers for drinks are rinsed after each drink in large sink / w r s after service starts
	In use for 1.5 hrs max / mixing for powders only no dairy
	Using different pots for different milks / rinsed after each drink / w r s 1.5 hrs same as pitchers
	Hot water at three comp sink - 134 F
	Discussed checking temp of water before testing - tested to be 150 ppm @ 80 F
	Interiors of coolers look good
	Church staff cleans floors
	Runs get w r s after each use
	Keep an eye on shelves where urns are stored
	Catering items are washed before use
	Best to remove items not used
	Air gap at ice machine confirmed
	Using micro cloth towels ...placing into bucket — one towel per bucket - to wet first
	All workers wash hands in cafe at arrival and as required

Received by: <b>See above</b> <small>(signature)</small>	Print:	Title: Person In Charge/ Owner
Inspected by: <i>Kelly kirkpatrick RS</i> <small>(signature)</small>	Print:	Samples: Y N # collected

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