

Additional followups
\$50.00 fee

Retail Food Establishment Inspection Report
City of Rockwall

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

Date: 10/21/2023	Time in: 4:27	Time out: 5:05	License/Permit # Fs 9203	Food handlers Volunteers	Food managers 1	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 <input type="checkbox"/> TOTAL/SCORE						
Establishment Name: Lakepointe church cafe			Contact/Owner Name: Lakepointe		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____	
Physical Address: 701 e I-30			Pest control : Rockwall pest monthly	Hood Na	Grease trap/ waste oil LES quarterly	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>
2/98/A						

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			Time and Temperature for Food Safety (F = degrees Fahrenheit)				R
OUT	IN	NO	NA	COS			
		<input checked="" type="checkbox"/>			1. Proper cooling time and temperature		
	<input checked="" type="checkbox"/>				2. Proper Cold Holding temperature(41°F/ 45°F) See		
		<input checked="" type="checkbox"/>			3. Proper Hot Holding temperature(135°F)		
		<input checked="" type="checkbox"/>			4. Proper cooking time and temperature		
		<input checked="" type="checkbox"/>			5. Proper reheating procedure for hot holding (165°F in 2 Hours)		
	<input checked="" type="checkbox"/>				6. Time as a Public Health Control; procedures & records Prep only		
Approved Source							
	<input checked="" type="checkbox"/>				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Oak farms / Ben e Keith		
	<input checked="" type="checkbox"/>				8. Food Received at proper temperature Taking temps		
Protection from Contamination							
	<input checked="" type="checkbox"/>				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting		
	<input checked="" type="checkbox"/>				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature		
		<input checked="" type="checkbox"/>			11. Proper disposition of returned, previously served or reconditioned Discarded		

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days							
Compliance Status			Demonstration of Knowledge/ Personnel				R
OUT	IN	NO	NA	COS			
	<input checked="" type="checkbox"/>				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)		
	<input checked="" type="checkbox"/>				22. Food Handler/ no unauthorized persons/ personnel Volunteers		
Safe Water, Recordkeeping and Food Package Labeling							
	<input checked="" type="checkbox"/>				23. Hot and Cold Water available; adequate pressure, safe See		
	<input checked="" type="checkbox"/>				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Muffins not packaged / handed to		
Conformance with Approved Procedures							
			<input checked="" type="checkbox"/>		25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions		
Consumer Advisory							
	<input checked="" type="checkbox"/>				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Ingredients by request / informed about new allergen poster		

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First							
Compliance Status			Prevention of Food Contamination				R
OUT	IN	NO	NA	COS			
	<input checked="" type="checkbox"/>				34. No Evidence of Insect contamination, rodent/other animals Watch for flies		
<input checked="" type="checkbox"/>					35. Personal Cleanliness/eating, drinking or tobacco use Watch hair restraints		
	<input checked="" type="checkbox"/>				36. Wiping Cloths; properly used and stored In buckets		
		<input checked="" type="checkbox"/>			37. Environmental contamination Watch		
		<input checked="" type="checkbox"/>			38. Approved thawing method		
Proper Use of Utensils							
	<input checked="" type="checkbox"/>				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Watch		
	<input checked="" type="checkbox"/>				40. Single-service & single-use articles; properly stored and used		

Compliance Status			Employee Health				R
OUT	IN	NO	NA	COS			
	<input checked="" type="checkbox"/>				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting		
<input checked="" type="checkbox"/>					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth To put at all hand sinks now /		
Preventing Contamination by Hands							
	<input checked="" type="checkbox"/>				14. Hands cleaned and properly washed/ Gloves used properly		
		<input checked="" type="checkbox"/>			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.)		
Highly Susceptible Populations							
			<input checked="" type="checkbox"/>		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required		
Chemicals							
			<input checked="" type="checkbox"/>		17. Food additives; approved and properly stored; Washing Fruits & Vegetables None used		
	<input checked="" type="checkbox"/>				18. Toxic substances properly identified, stored and used Stored low		
Water/ Plumbing							
	<input checked="" type="checkbox"/>				19. Water from approved source; Plumbing installed; proper backflow device City approved		
	<input checked="" type="checkbox"/>				20. Approved Sewage/Wastewater Disposal System, proper disposal		

Compliance Status			Food Temperature Control/ Identification				R
OUT	IN	NO	NA	COS			
	<input checked="" type="checkbox"/>				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature		
	<input checked="" type="checkbox"/>				28. Proper Date Marking and disposition Discarded at 6 days		
	<input checked="" type="checkbox"/>				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital		
Permit Requirement, Prerequisite for Operation							
	<input checked="" type="checkbox"/>				30. Food Establishment Permit (Current/ insp sign posted) Posted		
Utensils, Equipment, and Vending							
	<input checked="" type="checkbox"/>				31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped		
<input checked="" type="checkbox"/>					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch and see attached below Maint		
	<input checked="" type="checkbox"/>				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Three comp set up		

Compliance Status			Food Identification				R
OUT	IN	NO	NA	COS			
		<input checked="" type="checkbox"/>			41. Original container labeling (Bulk Food)		
Physical Facilities							
1					42. Non-Food Contact surfaces clean		
	<input checked="" type="checkbox"/>				43. Adequate ventilation and lighting; designated areas used Watch		
	<input checked="" type="checkbox"/>				44. Garbage and Refuse properly disposed; facilities maintained		
1					45. Physical facilities installed, maintained, and clean		
	<input checked="" type="checkbox"/>				46. Toilet Facilities; properly constructed, supplied, and clean Facility		
		<input checked="" type="checkbox"/>			47. Other Violations		

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Lacey Bacon	Print:	Title: Person In Charge/ Owner
Inspected by: <i>Kelly kirkpatrick RS</i> <small>(signature)</small>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Lakepointe Church	Physical Address: 701 E I -30	City/State: Rockwall	License/Permit # Fs 9203	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Water unit 1	52	Glass front cooler	34		
Water unit 2	38	2 door milk	35-36		
Cold2	35	1/2 and 1/2	38		
Hot 1	36	2door freezer	4.3		
(just loaded)		1/2 and 1/3 at changer self serve	39		
Cold 1	35/36				

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: ALL TEMPS TAKEN in F
	Hot water - 102 ha/ dump sink 124 / handsinks 100/3 comp110
	Muffins and donuts only
45	Area is showing age ... Repairs to Formica and etc needed at corners etc painting etc
42	Minor cleaning inside cabinets - dark interiors make it difficult to clean
42	Need to clean inside cold 2
	Only using one side today
	Removed one under counter cooler
45	Need to clean spills behind ice machine on wall
	Dry storage shelving over 6 inches high
	Thermos in all units
	Code references sanitizer buckets to be store low - cos
	Sanitizer 200 ppm
	Sanitizing wand after each drink
	Using micro fiber wiping cloth for sanitizer buckets
	Cloth under pitchers are changed throughout service
	Hours -5-7:15 Saturday
	Sunday 8:30-11:30
	Sanitizer in threeComp sink - 200Ppm
	Volunteers only - no food handler codes
42	Time to wash rubber mats at drying rack
	Discarding 1/2 and 1/2 nightly after service despite the temp

Received by: See above <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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