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
Allergy policy/training Vomit clean up Employee health
Employee health

Date: 04/21/2021			21	Time in: 10.58	Time out: <b>11:35</b>		se/Permit # <b>9203</b>			Est. Type Risk Category Limited Low Page 1 of	2			
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain								-Inve	stiga	ation	1	5-CO/Construction 6-Other TOTAL/SCO	RE
Establishment Name: Contact/Owner N Lakepointe church cafe Lakepointe							ner Name:						* Number of Repeat Violations: ✓ Number of Violations COS:	
Physical Address: Pest control:						<del>U</del>	Но	od		G	rease	e trap : Follow-up: Yes 4/96/	Α	
I-30								Na		vide No ☑ Pics ☐				
Compliance Status: Out = not in compliance IN = in compliance  Mark the appropriate points in the OUT box for each numbered item  NO = not observed NA = not applicable COS = corrected on site R = repeat violation W-Watcl Mark of in appropriate box for IN, NO, NA, COS  Mark an other in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W-Watcl Mark of in appropriate box for IN, NO, NA, COS												ch		
				Prio	ority Items (3	3 Points) viola	ions Requ						ive Action not to exceed 3 days	
0 1						R	О			C		R		
U ! T	N O A O (F = degrees Fahrenheit)					T T		0	A	o S	Employee Health			
	Proper cooling time and temperature						/				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting			
	2. Proper Cold Holding temperature(41°F/45°F)										13. Proper use of restriction and exclusion; No discharge from	-		
u	2. Proper Cold Holding temperature(41°F/ 45°F)  See				eyes, nose, and mouth				eyes, nose, and mouth					
	3. Proper Hot Holding temperature(135°F)				Preventing Contamination by									
	4. Proper cooking time and temperature								14. Hands cleaned and properly washed/ Gloves used properly					
				2					15. No bare hand contact with ready to eat foods or approved	_				
	5. Proper reheating procedure for hot holding (165°F in 2 Hours)			2	alternate					alternate method properly followed (APPROVED Y N )				
	6. Time as a Public Health Control; procedures & records			rds						Gloves  Highly Susceptible Populations				
	1			Prep only					1				16. Pasteurized foods used; prohibited food not offered	
				Ap	proved Source	e					/		Pasteurized eggs used when required	
				7. Food and ice obtained	ed from approve	ed source; Food in	ı		<u> </u>				Not using eggs	
L	1			good condition, safe, and destruction Comme	nd unadulterated	d; parasite							Chemicals	
				8. Food Received at pro		ro			1				17. Food additives; approved and properly stored; Washing Fruits	
L	/			To	oper temperatur				/				& Vegetables	
					n from Contam	ination			•				Water 18. Toxic substances properly identified, stored and used	+
		1	Г	9. Food Separated & pr									Stored low	
v				preparation, storage, di									Water/ Plumbing	
·	10. Food contact surfaces and Returnables; Cleaned and Sanitized at 200 ppm/temperature			d		/				19. Water from approved source; Plumbing installed; proper backflow device				
	11. Proper disposition of returned, previously served or reconditioned				20. Approved Sewage/Wastewater Disposal System, propdisposal				20. Approved Sewage/Wastewater Disposal System, proper disposal	t				
	V			reconditioned					•				i.	
	•				iority Found	lation Items (2	2 Points)	viola	tions	Req	uire	Cor	rective Action within 10 days	
O 1 U 1		N N O A	CO	Pri	iority Found		Points)	U	I	Req N O	vuire N A	C 0	•	R
		N N A	C O S	Pri Demonstration 21. Person in charge pr	n of Knowledge	e/ Personnel	R	О	I	N	N	С	rective Action within 10 days  Food Temperature Control/ Identification	R
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## Retail Food Establishment Inspection Report

## City of Rockwall

Received by: (signature) Lacey Bacon	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: pointe cafe	Physical A	ddress:	City/State: Rockwall	License/Permit # FS 9203	Page 2 of 2						
			TEMPERATURE OBSERV		•							
Item/Loc		Temp F	Item/Location	Temp F Ite	m/Location	Temp 1						
Bever	age glass front	27/40	Milk cooler	41								
Whip	ped cream cooler	34	Freezer	-4								
M	1ilk cooler 1	31/35										
M	1ilk cooler 2	35										
Whi	pped cream 2,	40										
Glas	ss front upright	40										
	Dressing	40										
T.	T		SERVATIONS AND CORREC									
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temps F	TABLISHME	ENT HAS BEEN MADE. YOUR ATTI	ENTION IS DIRECTE	O TO THE CONDITIONS OBSE	RVED AND						
	Hot water 111											
32		n under c	ounters where needed									
- 52	Watch low faucets at o											
42	Minor cleaning inside											
42												
72	Clean inside milk coolers											
	Watch use of galvanized											
W		idential appliances washable wicker for fruit - esp edible skin										
42	Clean inside coolers											
42												
32	Three comp sink -200 ppm											
32	TimeFor some new cutting boards as well Using digital thermo / test strips on site											
	Watch CO2 tank ke											
	Back splash is being addressed											
	Discussed date marking	ig										
Dogo	by		Print:		Title: Person In Charg	no/ Owner						
Received (signature)		/e	Time.		Tiue, reison in Charg	, G Owner						
Inspected	l by:		Print:									
(signature)	Kelly Kirkpo	itríck	$\langle RS  $		Samples: Y N	# collected						