

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: 04/28/2022	Time in: 11:45	Time out: 12:44	License/Permit # FS 9203	Food Managers 1	Food Handlers 1	Page <u>1</u> of <u>3</u>
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Purpose of Inspection: 1-Routine 2-Follow Up 3-Complaint 4-Investigation 5-CO/Construction 6-Other **TOTAL/SCORE**

Establishment Name: Lakepointe church cafe	Contact/Owner Name: Lakepointe	* Number of Repeat Violations: <u> </u>	9/91/A
		✓ Number of Violations COS: <u> </u>	

Physical Address: I-30	Pest control : Rockwall pest Tuesday	Hood Na	Grease trap : Les / quarterly	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/> Pic
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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					
3						✓					
		✓				✓					

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					
	✓					✓					
	✓					W					
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓					✓					
	✓					W	✓				
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					✓					
Consumer Advisory						Food Identification					
	✓					✓			✓		
						✓					

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					
	✓					1				✓	
1						Physical Facilities					
	✓					1					
		✓				✓					
		✓				✓					
Proper Use of Utensils						Food Identification					
1						1					
						✓					
1						✓					

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: Lakepointe church cafe	Physical Address: 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
Cold 1	37	Freezer	3.5		
Hot 1	34				
Hotn2	36	Upright glass front not in used			
Cold 2	34				
2 door upright	35				
Ham	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: temps in F
	Open 8:30-1:30 Tuesday / Thursday / Saturday 5:30-7:30 Sunday 8/30-11:30
	Hot water at hand sink
45	Clean wall under paper towels dispenser
	Using quats for espresso Wands between
	Milk used within 24 hrs or labeled
	Water temps 106-125 F
42	To clean inside hot 2 unit / all coolers
10	Sanitizer - n no or at 200 pm / remade at sink - still not at correct pom
	Will hand mix until ecolab can get out to check it ...will use 200 ppm
42	Minor cleaning inside coolers
	Discussed date marking again
	Avoid over stocking top shelf in freezer
39	Invert ice bucket to store
41	To label powdered flavoring
40	Avoid reusing cardboard for non original items in dry. Storage
42	Need to clean carts
40	Invert paper boats
45	Clean air vents where needed
	Gloves used to touch rte foods
	Best to remove all unused equipment and appliances
	Making repairs to surfaces ...
	General detailed cleaning under and around equipment

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

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