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
Employee health

Date: 04/28/2022			20:	22	Time in: 11:45	e/Permit # 9203					F	Food Managers	Food Handlers	Page 1 of	3_		
					tion: 1-Routine	12:44 2-Follow Up				Invest	igat	ion	5-CO/Constru	uction	6-Other	TOTAL/SCO	RE
Es	stablis	shme	ent l	Nam			Contact/Owr Lakepointe						* Number of F ✓ Number of V				_
	ivep				urch cale		t control :	,	Нос	od		Greas	se trap :	F	Follow-up: Yes	9/91/	Α
I-30							kwall pest Tues		Na			Les / c	quarterly	N	∾□ Pic		
Ma					tatus: Out = not in cor points in the OUT box for	mpliance IN = in co	em M	$NO = not$ ark $\sqrt{ in a}$					pplicable $COS = c$ O, NA, COS	orrected on si Mark		olation W-Wat ate box for R	ch
G			G.		Prior	rity Items (3 P	Points) violat	ons Requ	_				tive Action not to ex	xceed 3 days	S		
O U	omplia I N	N	N A	C O	Time and Tem	perature for Foo	od Safety	R	OU	omplia I N	N :	N C A O		Emplo	vee Health		R
T	1	U	А	s	(F = de	egrees Fahrenheit))		T	14		S	12. Management, f	•	•	l employees:	
	(/			1. Froper cooming time a	nd temperature				/			knowledge, respon			remployees,	
					2. Proper Cold Holding	temperature(41°F	F/ 45°F)						13. Proper use of r		d exclusion; No dis	scharge from	
					See					\			eyes, nose, and me Poster moved		d sink		
		/			3. Proper Hot Holding to	emperature(135°F	F)						Prev	enting Cont	amination by Hai	nds	
	1	/			4. Proper cooking time a	and temperature				/			14. Hands cleaned	and properly	y washed/ Gloves i	used properly	
					5. Proper reheating proc	edure for hot hold	ding (165°F in	2		. /			15. No bare hand o				
					Hours)								alternate method p Gloves	roperly folio	wed (APPROVEL) Y _. .N _. .)	
		/			6. Time as a Public Hear	lth Control; proce	edures & recor	ds							ptible Populations		
					Apr	proved Source				\ 			16. Pasteurized for Pasteurized eggs u			fered	
					7. Food and ice obtained		source: Food ir		Ш				No eggs		1		
					good condition, safe, an	d unadulterated; p								Che	emicals		
	Ц				destruction Comme												
	/				8. Food Received at pro	per temperature				/			17. Food additives& Vegetables		nd properly stored;	Washing Fruits	
						6 C	- 42						Water only 18. Toxic substance		dentified, stored ar	nd used	
					9. Food Separated & pro	from Contamina							Store low alw				
	~				preparation, storage, dis									Water	/ Plumbing		
3					10. Food contact surface Sanitized at501	es and Returnable ppm/temperature	es; Cleaned and	l		~			19. Water from approximately backflow device City approximately approximately 19. Water from approximat		e; Plumbing install	led; proper	
	H				11. Proper disposition or reconditioned	f returned, previo	ously served or						20. Approved Sew disposal	age/Wastewa	ater Disposal Syste	em, proper	
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: 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 church cafe	Physical A	Address:		ty/State: Rockwall	License/Permit # fs 9203	Page <u>2</u> of <u>2</u>				
Larto	pointe endreir eare	1 00	TEMPERATURE OBSERY			10 0200					
Item/Loc	cation	Temp F	<u>Item/Location</u>		Temp F Item/	<u>Location</u>	Temp				
Cold 1	I	37	Freezer		3.5						
	Hot 1	34									
	Hotn2	36	Upright glass front not in u	hazı							
			Oprigrit glass from flot in a	1360							
	Cold 2	34									
2	door upright	35									
	Ham	38									
	- 101111										
Item	AN INCRECTION OF VOUR		BSERVATIONS AND CORRECT HAS BEEN MADE VOLD ATT			TO THE CONDITIONS OPEN	EDVED AND				
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 ι										
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 itwill use 200 ppm										
42	Minor cleaning inside coolers										
	Discussed date marking again										
	Avoid over stocking top shelf in freezer										
39	Invert ice bucket to sto										
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										
	Rest to remove all unused, equipment and appliances										
	Best to remove all unused equipment and appliances										
	Making repairs to surfaces										
	General detailed cleaning under and around equipment										
Received (signature)		e	Print:			Title: Person In Charg	ge/ Owner				
Inspected (signature)		eties al	Print:								
	6 (Revised 09-2015)	ur un	710			Samples: Y N	# collected				