\$50.00 fee for 2nd Followup if needed

Retail Food Establishment Inspection Report

City of Rockwall

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

	Date: Time in: Time out: License/Per 10/22/2022 4:22 5.29 FS 92										Food handlers Food managers Page 1 of 2					
					l	5.29	FS 9			4 7				—ı		
Est	abli	shm	of Inspection: 1-Routine 2-Follow Up 3-Complar iment Name: Contact/Owner				er Name: * Number of Repeat Violations:									
	Lakepointe Church cafe Lakepointe Physical Address: Pest control:									Hood Grease tr			Gr	0000	V Number of Violations COS: e trap/ waste oil Follow-up: Yes 2/98/A	
	701 E interstate 30 Rockwall pest monthly								Na						e trap, waste on	_
Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site Mark the appropriate points in the OUT box for each numbered item NO = not observed NA = not applicable COS = corrected on site Mark of in appropriate box for IN, NO, NA, COS Mark an of in appropriate box for R																
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days Compliance Status Compliance Status																
O U	II N O A O Time and Temperature for Food Safety					R		0	I	N	N	C O	Employee Health	R		
Т				S	1. Proper cooling time a	egrees Fahrenheit) nd temperature				T		1		S	12. Management, food employees and conditional employees;	
															knowledge, responsibilities, and reporting	
					2. Proper Cold Holding	temperature(41°F/ 45	5°F)								13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
			•/	-	3. Proper Hot Holding to	emperature(135°F)									Posting at hand sis link confirmed Preventing Contamination by Hands	
			•		4. Proper cooking time a	and temperature				٦,		1			14. Hands cleaned and properly washed/ Gloves used properly	
					5. Proper reheating proc	edure for hot holding	g (165°F in 2		F	+					15. No bare hand contact with ready to eat foods or approved	-
			•		Hours)						•				alternate method properly followed (APPROVED Y. N.) Gloves for donuts / or tongs	
	~				6. Time as a Public Hear Using both for creamers	lth Control; procedur	res & records								Highly Susceptible Populations	
					Арр	proved Source				Ī					16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
		7. Food and ice obtained from approved source; Food in												All milk is grade a pasteurized		
	/				good condition, safe, and destruction Oak farr										Chemicals	
	_				8. Food Received at pro		- Caramiran			T			_		17. Food additives; approved and properly stored; Washing Fruits	
					Discussed rece	eiving						•			& Vegetables	
						from Contaminatio				•	/				18. Toxic substances properly identified, stored and used Watch	
	/				9. Food Separated & propreparation, storage, dis		ring food								Water/ Plumbing	
					10. Food contact surfaces and Returnables; Cleaned and Sanitized at 200 ppm/temperature					T.				ı	19. Water from approved source; Plumbing installed; proper	_
									L	•				-	backflow device City insp 20. Approved Sewage/Wastewater Disposal System, proper	_
	(/			11. Proper disposition or reconditioned	f returned, previously	served or				/				20. Approved Sewage/ Wastewater Disposal System, proper disposal	
					Pric	ority Foundation	Items (2 Po) viol				ire (Cor	rrective Action within 10 days	
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge/ Pers	sonnel	R				N O	A	C O S	Food Temperature Control/ Identification	R
	/				21. Person in charge pre and perform duties/ Cert									J	27. Proper cooling method used; Equipment Adequate to	
					1 22. Food Handler/ no un 1— all workers are o				-			_	_		Maintain Product Temperature 28. Proper Date Marking and disposition	_
						-			-		•			_	Using within 24 hrs 29. Thermometers provided, accurate, and calibrated; Chemical/	_
						dkeeping and Food Labeling	Раскаде		,	W					Thermal test strips Will get new / in date (tested on site to match)	
	/				23. Hot and Cold Water available; adequate pressure, safe										Permit Requirement, Prerequisite for Operation	
			/		24. Required records avadestruction); Packaged I		gs; parasite								30. Food Establishment Permit (Current/ insp sign posted) Discussed	
					Conformance w	vith Approved Proce	edures								Utensils, Equipment, and Vending	
					25. Compliance with Va HACCP plan; Variance	ariance, Specialized F	Process, and								31. Adequate handwashing facilities: Accessible and properly supplied, used	
					processing methods; ma										Equipped	
					Cons	umer Advisory				•	/				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch	
					26. Posting of Consume foods (Disclosure/Remin					1			1	1	33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	7
					Discussed policy	<u> </u>		1 -4*	077 31	Total	- E	0.7	100	P	Set up perfect	
0	I N	N O	N A	C	•	•		Action R	on N	0	I	N	N	С		R
T		-	"•	s	34. No Evidence of Inse				-	T	-1			Š	41.Original container labeling (Bulk Food)	
	~				animals						•					
					Hair restraint 36. Wiping Cloths; prop	erly used and stored			-	4					Physical Facilities 42. Non-Food Contact surfaces clean	
\vdash	~			_	Stored in soluti 37. Environmental conta	on.				_					Inside coolers 43. Adequate ventilation and lighting; designated areas used	\dashv
\vdash	-	~	ار		38. Approved thawing n					+				-	44. Garbage and Refuse properly disposed; facilities maintained	\dashv
			/							_				-	45. Physical facilities installed, maintained, and clean	\dashv
	1				39. Utensils, equipment,		sed, stored,			-					Watch condition / 46. Toilet Facilities; properly constructed, supplied, and clean	-
	/				dried, & handled/ In use Watch	e utensils; properly u	sed		'	W					Hot water in restroom is only 84	
	/				40. Single-service & sin and used	gle-use articles; prop	erly stored				•	/			47. Other Violations	
0 U T	I N	N O	N A	О	Prevention of 34. No Evidence of Inse animals 35. Personal Cleanliness Hair restraint	of Food Contamination, roc s/eating, drinking or t	ion lent/other		on N	O U	I	N	N	_	Food Identification	R
	/				36. Wiping Cloths; prop Stored in soluti	erly used and stored			-	1	T	T				
					37. Environmental conta	On. amination		\vdash		_				\dashv		\dashv
	(/			5/. Environmental conta	ammadon					/					
				\dashv	38. Approved thawing n	nethod		\vdash		+		+		\dashv	44. Garbage and Refuse properly disposed; facilities maintained	\dashv
			os. Approved mawing method								/					
					Prone	r Use of Utensils				T,	/			T		1
	J									\top	1	1		\exists	46. Toilet Facilities; properly constructed, supplied, and clean	ᅦ
\square					Watch				<u> </u>	٧٧	_				HOT Water In restroom is only 84 47. Other Violations	4
	/										•	/				

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Lacey Bacon	Print:	Title: Person In Charge/ Owner Manager
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: pointe church cafe	Physical A		City/State: Rockwa	II License/Permit # FS 9203	Page 2, of 2						
			TEMPERATURE OBSERVAT	IONS								
Item/Loc		Temp F	Item/Location	Temp F	Item/Location	Temp						
Cold 2	2 whipped cream	40	2 door upright freezer									
	Hot 2	40	Upright cooler 2 door									
U	Ising TPHC	2.5 hrs	Milk	37								
Cream	er at condiment station.	39	Soda	41								
	orink cooler	33										
	Hot 1											
Wh	nipped cream	38										
Cold	1 whipped cream	39										
Item	AN INSPECTION OF VOLE EST		SERVATIONS AND CORRECTIV			RVED AND						
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 105 - at hand sink / 122 hot water at three											
	Hot water at 84 in restrooms - allEmployees wash hands in kitchen											
	Hot water in wash sink 121 / rinse sink 91/ sanitize sink 76											
	Sanitizer in sink is also used for buckets for espresso Wands											
	Ecolab 146 tested to be 200 ppm											
35	Hair restraints											
42	Need to clean inside glass door cooler - door runners											
	Coffee grinder cleaned weekly											
	Will add allergy posting to menu for info											
	Verbal warning for allergens at this time											
	Confirmed air gap at i	ce machi	ne									
	Selling coffee and mu	ffins at th	is time									
	Using digital thermo for checking milk temp											
	Personal items will be stored low											
42	Minor cleaning needed in milk 2 door cooler											
	To provide test strips within date											
	Discussed quats binding											
	Discussed milk receiving and checking temps											
Received (signature)	Soc above		Print:		Title: Person In Charg	ge/ Owner						
	See abou Kelly kirkpo	<u> </u>										
Inspected (signature)	l by:	. / . . / _7.	Print:									
,	кешу кичкро	urick	バス		Samples: Y N	# collected						