

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: 10/26/21	Time in: 11:50	Time out: 12:49	License/Permit # Need to post to see FS 9203	Est. Type Cafe	Risk Category Med	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	TOTAL/SCORE
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Establishment Name: Lakepointe cafe	Contact/Owner Name: Lacey	* Number of Repeat Violations: _____	7/93/A
Physical Address: I-30		✓ Number of Violations COS: _____	
Pest control : 10/25/21 rockwall peat	Hood Na	Grease trap : Les	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>

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					
		✓				✓					
3						✓					
		✓				Preventing Contamination by Hands					
		✓				✓					
		✓					✓				
		✓				Highly Susceptible Populations					
		✓						✓			
	✓					Chemicals					
	✓					✓					
Approved Source						✓					
	✓					✓					
Protection from Contamination						✓					
	✓					Water/ Plumbing					
W	✓					W					
		✓				✓					
		✓				Water Temperature Control/ Identification					
		✓				✓					
		✓				W	✓				
		✓				✓					
		✓				Permit Requirement, Prerequisite for Operation					
		✓				✓					
		✓				Utensils, Equipment, and Vending					
		✓				✓					
		✓				2					
		✓				W	✓				

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					
		✓				✓					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
				✓		✓					
Consumer Advisory						2					
		✓				W	✓				

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					
W	✓					✓					
	✓					Physical Facilities					
	✓					1					
1						✓					
		✓				✓					
Proper Use of Utensils						✓					
		✓				✓					
		✓				✓					
		✓				✓					
		✓				✓					

