Follow-up fee of \$50.00 is Retail Food Establishment Inspection required after 1st City of Rockwall Date: Time in: Time out:						Vomit clean up Employee health										
Date: 10 /		6/2	21	Time in: 11:50	Time out: 12:49			05	st t	0 9	se	еŀ	FS 9203 Cafe	Risk Category	Page <u>1</u> of _	2
Purp	ose	of In	spec	tion: 🖌 1-Routine	2-Follow Up	3-Compla	int	_	Inve				5-CO/Construction	6-Other	TOTAL/SCO	RE
	Establishment Name: Contact/Owner Na Lakepointe cafe Lacey					Name:						★ Number of Repeat Vi✓ Number of Violations		7/00/	٨	
Physic I-30	cal /	Addr	ess:		Pest co 10/25/2	ntrol : 1 rockwall peat		Ho Na	od		G Le		e trap :	Follow-up: Yes 🖌	7/93//	A
Mork				Status: Out = not in co points in the OUT box for	$\frac{IN}{IN} = in compliance$	oliance Nork	$\mathbf{O} = \text{not } \mathbf{c}$						$\begin{array}{c} \text{oplicable} \mathbf{COS} = \text{corrected oplicable} \\ \mathbf{O}, \mathbf{NA}, \mathbf{COS} \mathbf{N} \end{array}$	on site \mathbf{R} = repeat vio Mark an $\sqrt{100}$ in appropria	lation W-Wate	ch
								e In	nmea	liate	Cor	rrect	tive Action not to exceed 3 c		ate box for K	
Compliance Status Time and Temperature for Food Safety R 0 I N N C Time and Temperature for Food Safety R U N O A O Time and Temperature for Food Safety R			R	O U	Ν	iance N O	Ν	C 0	Employee Health							
T K G $(F = degrees Fahrenheit)$ I I Proper cooling time and temperature				Т	~			S	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting							
2. Proper Cold Holding temperature(g temperature(41°F/ 4	7/45°F)							13. Proper use of restriction and exclusion; No discharge from eves, nose, and mouth					
5	3			Hot 2 and / upright 3. Proper Hot Holding temperature(135°F)				Policy					a			
				4. Proper cooking time and temperature				Preventing Contamination							+	
		,		5. Proper reheating pro- Hours)	cedure for hot holding	g (165°F in 2				~			15. No bare hand contact w alternate method properly for	•		+
				6. Time as a Public Hea			Gloves					sceptible Populations		-		
	•	1	<u> </u>	Ар	proved Source						~		16. Pasteurized foods used; Pasteurized eggs used wher	prohibited food not off	fered	
	•			7. Food and ice obtaine good condition, safe, ar destruction Ben e k	- ed from approved sound and unadulterated; para	asite			<u> </u>		-			Chemicals		
	•			8. Food Received at pro	oper temperature				~				17. Food additives; approve & Vegetables	d and properly stored;	Washing Fruits	
		<u> </u>		.	n from Contaminatio	on			~				Water only 18. Toxic substances proper	ly identified, stored an	d used	-
	•			9. Food Separated & pr preparation, storage, di No raw	· 1	ring food			<u> </u>				Low Wa	ter/ Plumbing		
w	•			10. Food contact surfact Sanitized at <u>150</u>	ppm/temperature	Cleaned and Cleaned and		W					19. Water from approved so backflow device Have drain pipes (
	~	•		11. Proper disposition of reconditioned					~				20. Approved Sewage/Was disposal			
-	-			Pri	iority Foundatior	n Items (2 Po							rrective Action within 10 dd	iys		
O I U N T	N O	N A	C O S	Demonstration	n of Knowledge/ Per	sonnel	R	O U T	Ν	N O	N A	C O S	Food Temperat	ure Control/ Identific	ation	R
	•			21. Person in charge pr and perform duties/ Cer 1					~				27. Proper cooling method Maintain Product Temperat		quate to	
~	•			22. Food Handler/ no u 1	nauthorized persons/	personnel		w	~				28. Proper Date Marking ar Reminder to date ar		4 hrs	
				Safe Water, Reco	ordkeeping and Food Labeling	Package			~				29. Thermometers provided Thermal test strips Yellow digital	, accurate, and calibrat	ed; Chemical/	
V	•			23. Hot and Cold Wate See	r available; adequate	pressure, safe			1	<u> </u>			-	nt, Prerequisite for O	peration	
	•	Γ		24. Required records av destruction); Packaged		gs; parasite			~				30. Food Establishment P Posted	ermit (Current/ insp s	ign posted)	
		~		Conformance v 25. Compliance with V HACCP plan; Variance processing methods; m	e obtained for speciali	Process, and zed			~				Utensils, Ec 31. Adequate handwashing supplied, used	uipment, and Vendin facilities: Accessible a		
				Con	sumer Advisory			2					32. Food and Non-food Con designed, constructed, and Maint to cabinet	ised		
~	•			26. Posting of Consume foods (Disclosure/Rem By request				w	~				33. Warewashing Facilities Service sink or curb cleanin Watch ppm	installed, maintained,	used/	
					nt) Violations Requ	uire Corrective							us or Next Inspection , Wh	ichever Comes First		ellener e
O I U N T	N O		C O S	Prevention	of Food Contaminat	ion	R	O U T	Ν	N O	N A	C O S	Foo	d Identification		R
w	•			34. No Evidence of Ins animals Not observe	d at insp					~			41.Original container labeli	ng (Bulk Food)		
	1			35. Personal Cleanlines									•	viscal Facilities		
	1			36. Wiping Cloths; pro				1					42. Non-Food Contact surfa See attached			
1				37. Environmental cont Condensation	i in glass fror	nt cooler			~				43. Adequate ventilation an			
	<u>/</u>	1	L	38. Approved thawing	method				<u>~</u>				 44. Garbage and Refuse pro Watch dumpster 45. Physical facilities instal 			
<u> </u>				Prop 39. Utensils, equipmen	er Use of Utensils t, & linens; properly u	ised, stored.		_	<u>~</u>				45. Physical facilities instal Watch 46. Toilet Facilities; proper	, ,		
	_			dried, & handled/ In us	se utensils; properly u	sed			~					,, Supprod	,	
~				40. Single-service & sin and used Watch	ngle-use articles; prop	perly stored				~			47. Other Violations			

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

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Establishr	nent Name: Dointe	Physical A I-30	ddress:	City/State: Rockwal	I	License/Permit # 9203	Page <u>2</u> of <u>2</u>			
			TEMPERATURE OBSERVA	-						
Item/Loc		<u>Temp F</u>	Item/Location	<u>Temp F</u>	Item/Location	<u>on</u>	<u>Temp</u> F			
Cold 2		29	Freezer 2 door	-3						
Mill	cooler hot 2	49	2 door cooler							
	Milk	57	Milk	40						
	Chia	51	Glass front coole	r 47/48						
Ŧ	lot 1 cooler	35	Lunch meats just loade	d 49						
Water	coolers only water		Milk	51						
	Cold 1	35								
		OF	SERVATIONS AND CORRECTI	VE ACTION	NS					
Item Number		TABLISHMI	ENT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	CTED TO TH	E CONDITIONS OBS	ERVED AND			
	NOTED BELOW: All temps F Hot water at hand sinks 102 F									
32	Cabinets and trim work Formica beginning to show age - chipped etc									
02	One cooler not closing properly - unit is also holding high temps									
02	Found unit turned to warmer setting -COS tested to be 29 F at end of into									
	Clean inside units where needed									
W	Date marking milk used more than 24 hrs after opening									
42	Clean inside hot 1									
42	Clean inside dark cabinets where needed									
	Setting up Sani bucket when using coffee units									
	Kitchen:									
42										
	Reminder all equipment should be easy to clean									
40	Yellow digital thermo used									
42	Clean inside coolers where needed Adjusted water to test quats sanitizer 150 ppm but will also call ecolab									
02	•	•	••				it to cold units			
32	Two coolers not holding temps discarded Tcs foods and moved those recently places into unit to cold units									
02	Maint to various surfaces tile, Formica etc 9 yrs									
Received	by:		Print:			Title: Person In Char	ge/ Owner			
(signature)	See abov Kelly Kirkpo	/e								
Inspected (signature)	l by:	L / 7	Print:							
/ _ /	κείν κίνκρο	urick	/KS		:	Samples: Y N	# collected			