	\$50.00 reinspection fee required after 1st FollowupRetail Food Establishment Inspection ReportImage: First aid kit Image: Allergy policy/training Image: Vomit clean up Image: First aid kit Image: City of Rockwall\$100 reinspection fee required after 1st FollowupCity of RockwallImage: First aid kit Image: City of Rockwall Image: First aid kit Image: First aid kit Image: City of Rockwall Image: First aid kit Image: First aid ki																
Date: Time in: Time out: License/Perm 11/15/2000 10.20 1.40 EC 964													Food handlers Food Managers Food Managers Food Managers Page <u>1</u> of <u>2</u>				
	11/15/2022 10:30 1:48 FS 80 Purpose of Inspection: ✓ 1-Routine 2-Follow Up 3-Complai										tion	-r	16 3 Page <u>-</u> of <u>-</u> 5-CO/Construction 6-Other TOTAL/SCOR				
Establishment Name: Contact/Owner N					Name	e:	4-11	ivesu	ga	1011		* Number of Repeat Violations:	Ŀ				
Texas health Hospital cafe Texas health Physical Address: Pest control :				i		Hood	1	T	G	reas	✓ Number of Violations COS: se trap: waste oil : Follow-up: Yes ✓	١					
3150 horizon Massey 11/02/2022						<u> </u>	0/202			09/0)7/2	2022 les 1500 No					
Mark the appropriate points in the OUT box for each numbered item Mark					-	n app	oropria	te box	fo	r IN,	NO	plicable $COS = corrected on site R = repeat violation W-Watch NA, COS Mark an \sqrt{n} in appropriate box for R$	1				
Priority Items (3 Points) violations Red Compliance Status						is Req	quire	Con	npliar	ice	Stat	us	ive Action not to exceed 3 days	R			
U U T	I N	N O	N A	C O S	(F = degrees Fahrenheit)					O A O Employee Health							
		~			1. Proper cooling time and temperature No process 3 / batch cooking			•					12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting				
3				~	2. Proper Cold Holding temperature(41°F/45°F) 1 cooler in doctors lounge / unplugged			L	/				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth To post poster at hand sink				
	~				3. Proper Hot Holding temperature(135°F) See							Preventing Contamination by Hands					
	~				4. Proper cooking time and temperature See			l	/				14. Hands cleaned and properly washed/ Gloves used properly				
		~			5. Proper reheating procedure for hot holding ($165^{\circ}F$ in 2 Hours)				V				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y_N_) Gloves				
		~			6. Time as a Public Health Control; procedures & records Not using						I		Highly Susceptible Populations				
					Approved Source								16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required				
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Us foods					1			Cooking all to 165 Chemicals				
	~				8. Food Received at proper temperature Checking but not documenting	*							17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
	Protection from Contamination							/				Water temp 18. Toxic substances properly identified, stored and used					
		9. Food Separated & protected, prevented during food preparation, storage, display, and tasting							<u> </u>				Watch Water/ Plumbing				
	~				Watch in coolers 10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature							_	19. Water from approved source; Plumbing installed; proper backflow device				
	•	~			11. Proper disposition of returned, previously served or reconditioned	_		_					City approved 20. Approved Sewage/Wastewater Disposal System, proper disposal				
_					Priority Foundation Items (2 P	oints	e) vic	latio	ns Re		ire	Cor	A				
0 U	I N	N O	N A	C O	Demonstration of Knowledge/ Personnel	R		O U	I N C		N A	C O	Food Temperature Control/ Identification	R			
Т	./			S	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)			Т				S	27. Proper cooling method used; Equipment Adequate to				
				and perform duties/ Certified Food Manager (CFM) 3 22. Food Handler/ no unauthorized persons/ personnel			_	•		-			Maintain Product Temperature 28. Proper Date Marking and disposition				
					Safe Water, Recordkeeping and Food Package	+		Printed 29. Thermometers provided, accurate, and calibrated; Che									
					Labeling			Thermal test strips Yellow digital / calibrating weekly									
					23. Hot and Cold Water available; adequate pressure, safe See								Permit Requirement, Prerequisite for Operation				
w	~				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Ingredients by request			30. Food Establishment Permit (Current/ insp sign poste Posted									
_					Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and	-				T			Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly				
	~				HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions								supplied, used Equipped Add hand wash sign	h			
					Consumer Advisory					ł			Equipped Add hand wash sign 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	<u> </u>			
	_				26. Posting of Consumer Advisories; raw or under cooked	4		•		ļ			Watch 33. Warewashing Facilities; installed, maintained, used/				
	~				foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Available by request / policy for allergens								Service sink or curb cleaning facility provided Three step warewashing				
-	 	N	N	C	Core Items (1 Point) Violations Require Correctiv	e Acti	ion 1	Not to			ł 90 N	-	· · ·	R			
U T	I N	N O	N A	C O S	Prevention of Food Contamination	K			I N N C		N A	C O S	Food Identification	ĸ			
	~				34. No Evidence of Insect contamination, rodent/other animals				V	1			41.Original container labeling (Bulk Food)	_			
	~				35. Personal Cleanliness/eating, drinking or tobacco use	_							Physical Facilities				
_	~				36. Wiping Cloths; properly used and stored	_		G		-			42. Non-Food Contact surfaces clean Watch				
		~			Watch	_							43. Adequate ventilation and lighting; designated areas used44. Garbage and Refuse properly disposed; facilities maintained				
		~			38. Approved thawing method Watch - pull / cooking								44. Garbage and Reruse property disposed; racintes maintained Watch 45. Physical facilities installed, maintained, and clean				
					Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored,	+				+			4). Firstean factures instance, maintained, and clean Watch 46. Toilet Facilities; properly constructed, supplied, and clean				
	~				dried, & handled/ In use utensils; properly used	\downarrow		•	/				Equipped				
	~				40. Single-service & single-use articles; properly stored and used				r	•			47. Other Violations				

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Nichole Anguiano	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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Establishment Name: Texas health cafe	Physical A Horizo	n	City/State: Rockwal		of					
Item/Location	Temp F	TEMPERATURE OBSERVA Item/Location	TIONS Temp F	Item/Location	Temp F					
Ambient temp of hot holding units	<u>remp r</u>									
		Temporary glass front cooler			38/39					
Bev cooler	33/36	Tomato / chicke	n 41/40	Steam table						
Salad unit monitored temp track	34/38	Flauta just cooke	d 165	Salmon / potatoes	146/149					
Alto shaam	156	Hot holding uni	t	Chicken	167					
Southwest soup	183	Shrimp / rice	163/155	Back storage	39					
Eggs for breakfast	152,	ColdTop inside		Del field bacon	40					
Upright tray line cooler		Pepper as reference / toma	to 38/39	Cafe cold pass Thru	34					
Milk temp	41	Freezer	10.9	Chicken	36					
	OB	SERVATIONS AND CORRECT	IVE ACTION							
Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND										
Number NOTED BELOW: all temps F										
	Hot water at temp hand sink for serving area in dining room 102 F									
Emptying tank daily										
		area an d servers use glov	es and ute	ensils						
	Ingredients by request for items in cooler -									
•••	Using 3-5 days on date marking for items in cooler									
•	Sanitizer bucket 200 ppm									
	Temp kitchen plating area - doors into prep are left open									
Sanitizer bucket 200 p	Sanitizer bucket 200 ppm for service area prep cutting boards									
Using disposable trays										
	Temporary mop sink and storage in chemical room- gloves stored above									
Three comp sink - usir	Three comp sink - using for pans and pots - no dishes are washable only disposable									
Using quats product w	Using quats product with pump so added manually - will test per poster and company									
	Hot water at 150'at three comp sink / sanitizer 71 f 200'ppm									
	Hand sinks 102 F									
Not using veggie wash	Not using veggie wash currently									
Upright freezer 5.4 F /	Upright freezer 5.4 F / HTT / white residential (only temp) milk 37 / freezer 7.0									
Hot water in restroom	Hot water in restroom 104 F									
Watch gaps at bottom	Watch gaps at bottom of doors to outside to wic / Wif (down hallway not into kitchen at this time									
Wic outside (temps tra	Wic outside (temps tracked on these as well) 35/37 / tomato 41 / beef 41									
Ambient temps 36/37	•									
	Wif -6/-7 discussed organization									
· · · · ·	SOPS for moving food to and from wic / Wif that are located temporarily on back dock									
	Doctors lounge self service steam table brick 148/ beam s146 / shrimp 140									
02 Upright Tcs food coole	Upright Tcs food cooler milk holding 46 milk tempunit is frozen and will need to be defrosted									
Discarded dairy at insp	Discarded dairy at insp in doctors service area									
	Steam table in service area at exit - shrimp 140 F									
	Temporary area in use until new kitchen is in operation									
Using temp tracker on all units										
(signature) Nichole An	iguia	no Print:		Title: Person In Charge/ Owner						
(signature) Nichole An Inspected by: (signature) Kelly kirkpa	ıtríck	RS Print:		Samples: Y N # collected	1					