

\$50.00 reinspection fee  
required after 1st Followup

### Retail Food Establishment Inspection Report

City of Rockwall

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

Date: <b>11/15/2022</b>	Time in: <b>10:30</b>	Time out: <b>1:48</b>	License/Permit # <b>FS 8646</b>	Food handlers <b>16</b>	Food Managers <b>3</b>	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: Texas health Hospital cafe	Contact/Owner Name: Texas health	* Number of Repeat Violations: _____	<b>3/97/A</b>
		✓ Number of Violations COS: _____	

Physical Address: 3150 horizon	Pest control : Massey 11/02/2022	Hood 10/2022	Grease trap: waste oil : 09/07/2022 les 1500	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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**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
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
		✓				✓					
3				✓		✓					
✓						<b>Preventing Contamination by Hands</b>					
✓						✓					
		✓					✓				
		✓				<b>Highly Susceptible Populations</b>					
		✓				✓					
✓						<b>Chemicals</b>					
✓					★	✓					
<b>Approved Source</b>						<b>Water/ Plumbing</b>					
✓						✓					
✓						✓					
✓						✓					
✓						✓					
✓						✓					
✓						✓					

**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
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
✓						✓					
✓						✓					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						<b>Permit Requirement, Prerequisite for Operation</b>					
✓						✓					
W	✓					✓					
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
✓						✓					
<b>Consumer Advisory</b>						<b>Equipments Add hand wash sign</b>					
✓						✓					
✓						✓					

**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
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
✓						✓					
✓						<b>Physical Facilities</b>					
✓						✓					
		✓				✓					
		✓				✓					
<b>Proper Use of Utensils</b>						<b>Equipments</b>					
✓						✓					
✓						✓					

# Retail Food Establishment Inspection Report

## City of Rockwall

Received by: <b>Nichole Anguiano</b>	Print:	Title: Person In Charge/ Owner
Inspected by: <i>Kelly Kirkpatrick RS</i> <small>(signature)</small>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Texas health cafe</b>	Physical Address: <b>Horizon</b>	City/State: <b>Rockwall</b>	License/Permit #	Page ___ of ___
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Ambient temp of hot holding units		Temporary glass front cooler 1		Reach in Pico/ rice	38/39
Bev cooler	33/36	Tomato / chicken	41/40	Steam table	
Salad unit monitored temp track	34/38	Flauta just cooked	165	Salmon / potatoes	146/149
Alto shaam	156	Hot holding unit		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 / tomato	38/ 39	Cafe cold pass Thru	34
Milk temp	41	Freezer	10.9	Chicken	36

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temps F
	Hot water at temp hand sink for serving area in dining room 102 F
	Emptying tank daily
	Using to go containers for this area and servers use gloves and utensils
	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 ppm for service area prep cutting boards
	Using disposable trays etc
	Temporary mop sink and storage in chemical room- gloves stored above
	Three comp sink - using for pans and pots - no dishes are washable only disposable
	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 currently
	Upright freezer 5.4 F / HTT / white residential (only temp) milk 37 / freezer 7.0
	Hot water in restroom 104 F
	Watch gaps at bottom of doors to outside to wic / Wif (down hallway not into kitchen at this time
	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 cooler milk holding 46 milk temp ...unit is frozen and will need to be defrosted
	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

Received by: <b>Nichole Anguiano</b> <small>(signature)</small>	Print:	Title: Person In Charge/ Owner
Inspected by: <i>Kelly Kirkpatrick RS</i> <small>(signature)</small>	Print:	Samples: Y    N    # collected

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