\$50.00 reinspection fee required after 1st Followup       Retail Food Establishment Inspection Report       Image: First aid kit         City of Rockwall       Image: Vomit clean up         Employee health															
												Est. Type Hospital HSD Page <u>1</u> of <u>2</u>	<u>.</u>		
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complaint							4-]	Inve	stiga	tion	ı [	5-CO/Construction 6-Other TOTAL/SCOR	E		
												✓ Number of Violations COS:			
Physical Address: Pest control : Horizon Myers 05/13/2021						Hood Grease trap : Follow-up: Yes						١			
<b>Compliance Status:</b> Out = not in compliance IN = in compliance NO													ı		
rk th	ie appi	ropri	ate j		-		-				_				
Compliance Status         Time and Temperature for Food Safety           0         I         N         N         C           U         N         0         A         0													R		
F = degrees Fahrenheit						T	N	0	Imployee relation						
1. Proper cooling time and temperature							~		knowledge, responsibilities, and reporting						
~			2. Proper Cold Holding temperature(41°F/ 45°F)					~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Screeping at arrival / policy			
3. Proper Hot Holding temperature(135°F) See						1					Preventing Contamination by Hands				
4. Proper cooking time and temperature							~				14. Hands cleaned and properly washed/ Gloves used properly				
	~			5. Proper reheating procedure for hot holding (165°F in 2 Hours)				~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N )			
	L	/		6. Time as a Public Health Control; procedures & records Prep only					1		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			_							Yes using P eggs shelled and liquid					
destruction Us foods															
								~				& Vegetables			
		_		Protection from Contamination				~				18. Toxic substances properly identified, stored and used Watch storage of buckets			
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting										Water/ Plumbing					
~		Discussed           10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature						~				19. Water from approved source; Plumbing installed; proper backflow device			
	~	T		11. Proper disposition of returned, previously served or reconditioned <b>Discarded</b>				~				20. Approved Sewage/Wastewater Disposal System, proper disposal			
-						) via									
I N	N . 0 .	A	0	Demonstration of Knowledge/ Personnel	к		U T	I N	N O	A A	C O S	Food Temperature Control/ Identification	R		
								~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Freezer if needed			
/				22. Food Handler/ no unauthorized persons/ personnel 13				~				28. Proper Date Marking and disposition Good			
Safe Water, Recordkeeping and Food Package Labeling						~			1	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips					
/								1							
		T	T	23. Hot and Cold Water available; adequate pressure, safe See								Digital and test strips Permit Requirement, Prerequisite for Operation			
				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled				~				Digital and test strips			
				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Ingredients by request Conformance with Approved Procedures								Digital and test strips         Permit Requirement, Prerequisite for Operation         30. Food Establishment Permit (Current/ insp sign posted )         Posted         Utensils, Equipment, and Vending			
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				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Ingredients by request Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions			2	<ul> <li></li> <li></li> </ul>				Digital and test strips         Permit Requirement, Prerequisite for Operation         30. Food Establishment Permit (Current/ insp sign posted )         Posted         Utensils, Equipment, and Vending         31. Adequate handwashing facilities: Accessible and properly supplied, used         Equipped         32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used			
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Proper cooling time and temperature (13°F) See Contact Contact sufficient cafe Contact Set 1 Contact Set 1 Co	e: 177/2021 Time in: 111:35 TS 864 TS 866 TS 866	e: 177/2021 Time in: 111:35 Time out: 111:35 Time out: 122-Follow Up 3-Complaint Texas health hospital rockwall cafe Texas health hospital rockwall cafe Time and temperature for Food Safety N & A & S Time and temperature (135°F) See Tere only Approved Source Tere only	e: V17/2021 Time in: V17/2021 9:15 Time out: 11:35 FS 8646 FS 8646 Fose of Inspection: V1-Routine 2-Follow Up 3-Complaint Contact/Owner Name: Texas health / physicial as health hospital rockwall cafe Texas health / physicial as health hospital rockwall cafe Tompliance Status: Pertority Items (3 Points) violations Require In philance Status NO = not observed the appropriate points in the OUT box for each numbered liter NO = not observed N 0 Å 0 0 Time and Temperature for Food Safety (F = degrees Fahrenheit) 1. Proper Cold Holding temperature(41°F/45°F) See 4. Proper Cold Holding temperature(135°F) See 4. Proper cooking time and temperature 5. Proper roheating procedure for hot holding (165°F in 2 Hours) Approved Source 7. Food and ice obtained from approved source; Food in god condition, safe, and unadulterated; parasite destruction Us foodS 8. Food Received at proper temperature Checking at arrival Priority Foundation Items (2 Points) violation 10. Food context surfaces and Returnables; Cleaned and Sanitized at _200_ ppn/temperature 11. Proper disposition of returned, previously served or reconditioned DisCarded Priority Foundation Items (2 Points) violation 13. N Å 0 21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 4. 21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 4. 21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 4. 21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 4. 21. Person in charge present, demonstration of knowledge, and p	e: /17/2021 9:15 11:35 FS 8646 rpose of Inspection: 9:1-Routine 2-Follow Up 3-Complaint 4-Invec ablishment Name: rais health hospital rockwall cafe Feas health hospital rockwall cafe Contact/Owner Name: rais health hospital rockwall cafe Complance States: Out = not in complance <sup>IN = in complance</sup> No = not observed k the appropriate points in the OUT box for each numbered item Mark v in appropriate Priority Items (3 Points) violations Require Immed maliance Status: Out = not in complance <sup>IN = in complance</sup> No = not observed k the appropriate points in the OUT box for each numbered item N = N = 0 A S = 0 For in Complance <sup>IN = in complance</sup> N = not in complance (3 Points) violations Require Immed maliance Status: Out = not in complance <sup>IN = in complance</sup> N = 0 A S = 0 For Port Points (3 Points) violations Require Immed maliance Status: Out = not in complance <sup>IN = in complance</sup> N = 0 A S = 0 For Port Points (1 For Food Safety I = 0 A S = 0 For Port Point Holding temperature(41 Fr/45°F) See A Proper Coold Holding temperature(135°F) A Proper Coold Holding temperature A Proper Cooking time and temperature A Proper Cooking time and temperature A Proper Cooking time and temperature A Portocetion from Contamination A Protection from Contamination A S O Demonstration of Knowledge/ Personnel A S O Demonstration of Knowledge/ Personnel A S O Demonstration of Knowledge, and perform dutics/ Certified Food Manager (CFM) A A S O Demonstration of Knowledge, and perform dutics/ Certified Food Manager (CFM) A A S O Demonstration of Knowledge, and perform dutics/ Certifie	e: Time in: Time out: License/Permit # /17/2021 9:15 Time out: 11:35 FS 86446 rpose of Inspection: 1/2 1-Routine 2-Follow Up 3-Complaint 4-Investigate ablishment Name: Contact/Owner N	e: //17/2021 Time in: //17/2021 9:15 Time out: //17/2021 9:15 FS 86446 FS 8646 FS 86646 FS 86646 FS 86646 FS 86646 FS 86646 FS 86646 FS 86646 FS 86646 FS 8664 FS 86646 FS 86646 FS 8664 FS 86646 FS 866466 FS 86646 FS 86646 FS 86646 FS 86646 FS 86646 FS 866466 FS 866466 FS 866466 FS 8664667 FS 8664667 FS 866467 FS 866467 FS 866467 FS 866467 FS 866467 FS 866467 FS 866467 FS 866467 FS 866467 FS 86647 FS 866467 FS 86647 FS 8667	e:       Time in:       Time out:       License/Permit #         fT7/2021       9:15       11:35       FS 8646         prose of Inspection:       U-Insoutine       2-Follow Up	City of Nockwan       Employee health         c::       Time oit:       Time oit:		

## **Retail Food Establishment Inspection Report**

## City of Rockwall

(signature) Nichole Anguiano	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

-

	nent Name: Shealth hospital cafe	Physical A Horizo		ity/State: Rockwal		e <u>2</u> of <u>2</u>				
Item/Loc	ation	Temp F	TEMPERATURE OBSERVAT	IONS Temp F	Item/Location Temp F					
Juice						<u>Temp r</u>				
		37	Steam table	202	Wic	00/11				
5	alad cooler		Upright freezer	-1	Room service unit					
	37-38/40		Cold top unit ambient	29	Sandwich prep	30's				
Y	ogurt cooler	39/40	Tomatoes	39/	Olives	39				
Bev	verage cooler	41	Upright cheese/ bread cooler	ad cooler 37/38 Steam table						
	lce cream	-26	Upright in corner	36	Upright hot holding	135/140				
Ho	t holding unit		Chicken /	41	Pot soup / chicken	165//158				
Chick	ken breast / soup	171/176	Wif	-15	Lower temps	170/180				
	•	OB	SERVATIONS AND CORRECTIV	E ACTION						
Item Number	AN INSPECTION OF YOUR <mark>ES</mark> NOTED BELOW: all temps F	TABLISHME	NT HAS BEEN MADE. YOUR ATTENTI	ON IS DIRE	CTED TO THE CONDITIONS OBSERVED A	ND				
	Salad bar not open at	thic time								
			ce are packaged either com	morcially	v or on site					
			ents by request for items ma							
	Cleaning nozzles and	-								
Cos			• •	na cottor	n cloths that pull QUATS out of s	solution				
32	Rusty shelving will be			ing contor		50141011				
		•		e 200 pp	m - directions indicate to test at	65-75 F				
		-			ecolab provide info for higher temp					
32	Watch cutting boards/									
	Watch ice at pipe in re									
	Dish machine tested a									
	Hot water at all sinks of									
	Maint in restroom/Locl	ker room	- walls etc							
45	Flooring throughout w	ill be add	ressed with remodel							
	Avoid over stocking ro									
			35/chicken 38/ butter by doc	or 37/						
			s BUT handling them like ray							
	Cold top unit - salad prep - rice 38/ ambient 38-41									
32	Time to sand white cutting boards on tables where needed also in front of toaster									
	Keep an eye on pipe from ice machine — that it stays in position to always drains									
32/45										
45	Fill small holes in walls behind three compartment sink									
!!	Existing Flooring is in poor condition- avoid repeating with like material for remodel - quarry tile is an approved option									
	For all areas!									
	Replenished Sani bucket with new to be 200 ppm									
	Daily temp logs kept for 1 year									
	Address any broken plastic drawer storage units and remove shipping labels									
Received (signature)	<sup>by:</sup> See abov <sup>(by:</sup> Kelly Kírkpo	/e	Print:		Title: Person In Charge/ Owner	ſ				
Inspected	l by:	-	Print:							
(signature)	Kelly Kírkpo	ıtríck	$\mathcal{RS}$		Commission V NI # 11	tad				
	(Povisod 09 2015)				Samples: Y N # collect	icu				