



# Retail Food Establishment Inspection Report

## City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Texas health hospital cafe</b>	Physical Address: <b>Horizon</b>	City/State: <b>Rockwall</b>	License/Permit # <b>FS 8646</b>	Page 2 of 2
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Juice cooler	37	Steam table	202	Wic	
Salad cooler		Upright freezer	-1	Room service unit	39/41
37-38/40		Cold top unit ambient	29	Sandwich prep	30's
Yogurt cooler	39/40	Tomatoes	39/	Olives	39
Beverage cooler	41	Upright cheese/ bread cooler	37/38	Steam table	180's
Ice cream	-26	Upright in corner	36	Upright hot holding	135/140
Hot holding unit		Chicken /	41	Pot soup / chicken	165//158
Chicken breast / soup	171/176	Wif	-15	Lower temps	170/180

### 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
	Salad bar not open at this time
	All items for customer self service are packaged either commercially or on site
	Signs posted to ask for ingredients by request for items made, packaged and served on site
	Cleaning nozzles and spigots nightly
Cos	Sani bucket in grill area - below 100 will confirm - but also using cotton cloths that pull QUATS out of solution
32	Rusty shelving will be replaced with remodel
	Sani bucket in kitchen - just made 110 F water and tested to be 200 ppm - directions indicate to test at 65-75 F
	Sanitizer is plumbed to hot water - to correct this issue with remodel or have ecolab provide info for higher temps to test
32	Watch cutting boards/ sand where needed
	Watch ice at pipe in rear of Wif - ice
	Dish machine tested at 160 surface reading /
	Hot water at all sinks over 120 F
	Maint in restroom/Locker room - walls etc
45	Flooring throughout will be addressed with remodel
	Avoid over stocking room service cooler
	Wic - temps tomatoes 38/ milk 35/chicken 38/ butter by door 37/
	Using pasteurized shelled eggs BUT handling them like raw
	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	Damaged painted wall in dry storage from cans to be addressed with FRP in remodel
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

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