

Retail Food Establishment Inspection Report

Old cafe area is no longer in use / kitchen only in use

City of Rockwall

Received by: (signature) Nichole Anguiano	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: Texas health cafe	Physical Address: Horizon	City/State: Rockwall	License/Permit # Fs 8646	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Changing dishes for burritos		Wic		Steam table	
Bacon / sausage	154/159	Roast beef / chicken	41/41	Rice / veggies	154/184
Customer milk cooler	44	Cheese / tomatoes	40/40	Chicken / hamburger	146/137-156
Sourcream	43/44	Wif	-12	Alto sham	164
Non Tcs Bev	35	Hot box		Veggies	160
Salad prep unit		Potatoes / carrots	139/137	Sandwich prep cucumbers	40
Pickles for reference	37	Chicken	149	Grab n go	W
Followup on milk cooler	34/37			Melon	41

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: temps in F
	Customer self service area for breakfast only and items are all wrapped in chaffer dishes and tongs are provided / no labels on foil wrapped items as this is product made and consumed on site
W	Lunch time use of this area is staffed and food is served to customers / tables are placed in front of area to block off the area and staff hands are washed and gloves used in addition to using utensils - all prep is done in kitchen and serving only in this area
	Salads and fruit and etc are made in kitchen and placed into containers and then placed into cooler for self service
W	Labels on product consist of only common name - will inquire if more is needed by state
	Using temp track on coolers in new service area ...
02	Cooler was turned to warmer setting and was turned down while on site
	All service is temporarily located in the new service area - original kitchen is still in use
	Hot water in restrooms 108 / equipped and will be replaced
W	New mop area to be equipped with FRP in all areas
	Hot waste 120 plus
32	Rusty cart with cutting board too to be replaced with remo
	Sanitizer buckets 200 PPM
	Using veggie wash product for produce and test strips on site.
45	All Maint items to floors and walls and ceilings will be addressed
	Dishmachine confirmed operation 160 SR
32	To discard any rusty strainer baskets with wooden handles
	Reminder that new dry storage room to be FRP walls
W	Watch storage of prepped foods under boxes in wic
	Good date marking
	Watch for any condensation in wif
W	Three comp sinks sanitizer 200 ppm but using hot water as plumbed this will be corrected with new kitchen
	Always watch grab and go unit and keep product rotated etc — borderline e food temp
W	Keep an eye on air gap to ice machine - addressing today
	Anything not sold at new serving area is discarded daily
	Discussed getting a portable hand wash station for new service area

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