Follow-up fee of \$50.00 is required after 1st Retail Food Establishment Inspection Report											ng							
	Date: Time in: Time out: License/Per 05/16/2022 9:57 12:32 FS 80												Food Managers Food Handlers 3 13			Page $\underline{1}$ of $\underline{2}$		
Р	Purpose of Inspection: 🖌 1-Routine 📃 2-Follow Up 🔄 3-Complai						int 🗌				5-CO/Constru	uction	6-Other	TOTAL/SCO	RE			
	Establishment Name: Contact/Owner N Texas health hospital rockwall cafe Nichole Angui											* Number of Repeat Violations: ✓ Number of Violations COS:				•		
P	hysic	al A	Addro			Pest co	ontrol :		Ho					e trap :		Follow-up: Yes	6/94//	A
31	3150 horizon Massey 03/04/22 - monthly missin Compliance Status: Out = not in compliance IN = in compliance								05/2022								lation W-Wat	ch
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 I Compliance Status								Compliance Status						ys			
O U T		$ \begin{array}{c ccccccccccccccccccccccccccccccccccc$				R	O I N N C U N O A O Employee Health T I S S Employee Health					loyee Health		R				
	S 1. Proper cooling time and temperature						12. Management, food employees and conditional en knowledge, responsibilities, and reporting					employees;	Γ					
	2. Proper Cold Holding temperature(41°F/ 45°F)						13. Proper use of restriction and exclusion; No discharge fro						charge from					
3		One upright cooler					eyes, nose, and mouth To post at hand sinks now						enarge nom					
	~	3. Proper Hot Holding temperature(135°F) See					Preventing Contamination						ds					
-	•	4. Proper cooking time and temperature					w	W				14. Hands cleaned and properly washed/ Gloves used properly Discussed adding temp hand wash to service are						
		-	,		5. Proper reheating proced	lure for hot holdin	g (165°F in 2			•				15. No bare hand c	ontact with	ready to eat foods o	r approved	
		Hours)										alternate method p Gloves	properly followed (APPROVED YN_					
		<u>/</u>			6. Time as a Public Health Services only	i Control; procedu	res & records							Highly Susceptible Populations				
					Approved Source					~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Using P eggs				
				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite														
	~				destruction Commerce	cial	asite								С	hemicals		
					8. Food Received at proper	er temperature									; approved	and properly stored;	Washing Fruits	
	r				Checking at rece	eiving				~				& Vegetables Using ecol	<u>ab pro</u>	duct		
						om Contaminati				~				18. Toxic substanc Watch hand s		v identified, stored an	d used	
	~	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting										Water/ Plumbing						
	~	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature 160 SR				W	W				19. Water from approved source; Plumbing installed; proper backflow device Air gap from ice machine was moved and will be addressed							
		11. Proper disposition of returned, previously served or reconditioned Discarded					20. Approved Sewage/Wastewater D disposal											
	<u> </u>		<u> </u>	<u> </u>			n Items (2 Po							rrective Action with	in 10 day	s		_
O U T	I N	N O	N A	C O S	Demonstration of	f Knowledge/ Per	sonnel	R	O U T	I N	N O	N A	C O S	Food T	emperatu	e Control/ Identific	ation	R
				5	21. Person in charge presen and perform duties/ Certifi					./						ed; Equipment Ade	quate to	
					See	-								Maintain Product 7 28. Proper Date M	x			
	22. Food Handler/ no unauthorized persons/ personnel See						~				Good	÷	accurate, and calibrat	ad: Chamical/				
	Safe Water, Recordkeeping and Food Package Labeling							~				Thermal test strips		accurate, and canorat	ed, Chemical			
	23. Hot and Cold Water available; adequate pressure, safe												quirement	, Prerequisite for O	peration			
v	~				24. Required records availed destruction); Packaged For Will Check on t	able (shellstock ta od labeled his for sel	ags; parasite			~				30. Food Establish Posted	hment Per	mit (Current/ insp si	ign posted)	
			1	ı I	Conformance with	h Approved Proc	edures									ipment, and Vendin		
					25. Compliance with Varia HACCP plan; Variance ob processing methods; manu	stained for special	ized		w	~				supplied, used	•	cilities: Accessible a		
				<u> </u>	Consum	ner Advisory		_								act surfaces cleanable		
						·			2					designed, construc Various iter	ted, and us	ed		
	~				26. Posting of Consumer A foods (Disclosure/Remind	er/Buffet Plate)/ A	Allergen Label			~				 Warewashing I Service sink or cur 	Facilities; in	nstalled, maintained,	used/	
				<u> </u>	Policy of separating / c Core Items (1 Point)		· · ·	Action	Not	to E.	'xcee	ed 90) Da	Confirmed	ion . Whic	hever Comes First		<u> </u>
O U	I N	N O	N A	C O		Food Contamina		R	O U		N O	N A	C O			Identification		R
Т	./			S	34. No Evidence of Insect	contamination, ro	dent/other		Т				S	41.Original contain	ner labeling	g (Bulk Food)		
					animals 35. Personal Cleanliness/ea	ating, drinking or	tobacco use								Dhave	aal Easilitias		
					36. Wiping Cloths; proper	ly used and stored	1							42. Non-Food Con	5	cal Facilities		
	~				36. Wiping Cloths; proper In buckets 37. Environmental contam	nination				V				Watch		lighting; designated a	reas used	
		<u>/</u>			37. Environmental contam Watch 38. Approved thawing met					~				Watch in wic		erly disposed; faciliti		
		/			11 0					~						d, maintained, and clo		
					•	Use of Utensils			1					, , , , , , , , , , , , , , , , , , ,		, ,		1
	~				39. Utensils, equipment, & dried, & handled/ In use u	itensils; properly	ised			~				Equipped	and ne	constructed, supplied	i, and clean	
	~				40. Single-service & single and used Storing						~			47. Other Violation	ns			
	1	-	1	i	5		~	1	£					1				1

Retail Food Establishment Inspection Report

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

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)

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	nent Name: Bhealth cafe	Physical A Horizo	n	City/State: Rockwal	I	License/Permit # Fs 8646	Page	2 of 2			
Item/Loc:	ation	Temp F	TEMPERATURE OBSERVA		Item/Location			Temp F			
	jing dishes for burritos	<u>10mp 1</u>		<u>Temp F</u>				<u>remp r</u>			
			Wic		Steam table						
	on / sausage		Roast beef / chicke	n 41/41	Rice / veggies			154/184			
Cust	omer milk cooler	44	Cheese / tomatoe	s 40/40	Chicken / hamburger			146/137-156			
	Sourcream	43/44	Wif	-12	Alto sham			164			
N	on Tcs Bev	35	Hot box			Veggies		160			
Sa	lad prep unit		Potatoes / carrots	S 139/137	Sandwich prep cucumbers			40			
Pickl	es for reference	37	Chicken	149	Ģ	Grab n go		W			
Follow	vup 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										
w			oped items as this is produ		•		- 3-				
	Lunch time use of this area	is staffed a	and food is served to customers	tables are p	placed in fro	ont of area to block off	the a	rea 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 con	sist of on	ly common name - will inqu	uire if mor	e is need	ed 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										
00	Hot waste 120 plus Rusty cart with cutting board too to be replaced with remo										
32	, 0										
	Sanitizer buckets 200 PPM										
45	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		· · ·	skets with wooden handles	2							
02				,							
W	Reminder that new dry storage room to be FRP walls Watch storage of prepped foods under boxes in wic										
	Good date marking	<u></u>									
	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 Received by: Print: Title: Person In Charge/Owner											
(signature)		/e				The: reison in Charge/ C	Jwner				
Inspected (signature)	See abov ^{by:} Kelly kírkpo	ıtríck	Print:								
						Samples: Y N # c	collecte	d			