Follow-up fee of \$50.00 is required after 1st Followup

Retail Food Establishment Inspection Report City of Rockwall

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

Date: Time in: Time out: License/Pe								Food handlers Food managers Page 1								
11/15/2022 10:30 1:48 FS 88 Purpose of Inspection: 1-Routine 2-Follow Up 3-Complai Establishment Name: Contact/Owner N			_	T 7700	42.00	tt.m	_	10 0								
									4-	Inves	tiga	tion	L	5-CO/Construction 6-Other TOTAL/SCO * Number of Repeat Violations:)KE	
Те	xas	he	ealth	h h								-		✓ Number of Violations COS: 2/08/	Δ	
	ysic 50 ho			ess:		See	main			Hoo Na	od		Gr See		e trap/ waste on:	
Ma	sale di	Com	pliar	nce S	Status: Out = not in co	ompliance IN = in	complianc	e No	O = not			NA	= no	t app	pplicable COS = corrected on site R = repeat violation W-Wat	ch
IVI	ark u	he ap	prop	riate	points in the OUT box for Prio										O, NA, COS Mark an √in appropriate box for R ive Action not to exceed 3 days	
Co	mpli I	N	e Stat	tus C					R	_	ompli	ance N	Stati	_		R
U T	N	I N N N C Time and Temperature for Food Safety (F = degrees Fahrenheit) 1. Proper cooling time and temperature			y		U N O A O S				O	Employee Health				
		/			1. Proper cooling time	and temperature					/				 Management, food employees and conditional employees; knowledge, responsibilities, and reporting 	
					2. Proper Cold Holding temperature(41°F/45°F)										13. Proper use of restriction and exclusion; No discharge from	
	/				See						~				eyes, nose, and mouth To post at hand sink	
		/		3. Proper Hot Holding temperature(135°F)											Preventing Contamination by Hands	
		<u> </u>			4. Proper cooking time and temperature						/	Ī			14. Hands cleaned and properly washed/ Gloves used properly	
					Proper reheating pro	cedure for hot ho	olding (16	5°F in 2		-					15. No bare hand contact with ready to eat foods or approved	
		~		5. Proper reheating procedure for hot holding (165°F in 2 Hours)							•				alternate method properly followed (APPROVED $\dot{Y}_{.}$ $\dot{N}_{.}$)	
			/		6. Time as a Public Hea	alth Control; prod	cedures &	records							Highly Susceptible Populations	
											. /		16. Pasteurized foods used; prohibited food not offered			
		Approved Source 16. Pasteurized foods used; prohibited food not of Pasteurized eggs used when required 7. Food and ice obtained from approved source; Food in						Pasteurized eggs used when required								
					Food and ice obtaine good condition, safe, a	* *		Food in							Chemicals	
	V				destruction										Chemicais	
	_				8. Food Received at pro	oper temperature							/		17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
					At receiving t				Ш							
						n from Contamin		6 1		W	/				Toxic substances properly identified, stored and used Watch storage	
	/				Food Separated & preparation, storage, di			food							Water/ Plumbing	
	/				10. Food contact surfact Sanitized at 200			ned and						-	19. Water from approved source; Plumbing installed; proper backflow device	
					11. Proper disposition			ved or						1	City approved 20. Approved Sewage/Wastewater Disposal System, proper	
		~			reconditioned	or returned, provi	ously ser	, ea or			~				disposal	
					Pri	iority Founda	tion Ite	ms (2 Po							rective Action within 10 days	
O U T	I N	N O	N A	C O S	Demonstration	n of Knowledge/	Personne	el	R	O U T	N	N O	A	C O S	Food Temperature Control/ Identification	R
1					21. Person in charge pr				П	1	/			0	27. Proper cooling method used; Equipment Adequate to	
					and perform duties/ Ce	rtified Food Man	ager (CFN	V1)							Maintain Product Temperature	
	7				3 22. Food Handler/ no u			<i>'</i>							Maintain Product Temperature 28. Proper Date Marking and disposition	
	<u>ノ</u>				22. Food Handler/ no u 15	nauthorized person	ons/ perso	onnel			'				28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/	
	<u> </u>				22. Food Handler/ no u 15	nauthorized personal prdkeeping and I	ons/ perso	onnel kage							28. Proper Date Marking and disposition	
	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \				3 22. Food Handler/ no u 15 Safe Water, Reco 23. Hot and Cold Wate See	ordkeeping and l Labeling r available; adequ	ons/ person	kage ure, safe							Proper Date Marking and disposition Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \				22. Food Handler/ no u 15 Safe Water, Reco	rdkeeping and l Labeling r available; adequation	ons/ person	kage ure, safe							28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted)	
	\ \ \				22. Food Handler/ no u 15 Safe Water, Reco 23. Hot and Cold Wate See 24. Required records a destruction); Packaged	rdkeeping and l Labeling r available; adequation	ons/ person Food Pack uate press ck tags; pa	kage ure, safe arasite							28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending	
					22. Food Handler/ no u 15 Safe Water, Reco 23. Hot and Cold Wate See 24. Required records and destruction); Packaged Conformance v 25. Compliance with V HACCP plan; Variance	ordkeeping and I Labeling r available; adequatilable (shellstoo Food labeled with Approved I	ons/ person Food Pacl uate press ck tags; pa Procedur- zed Proce excialized	connel kage ure, safe arasite							28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital 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	
					22. Food Handler/ no u 15 Safe Water, Reco 23. Hot and Cold Wate See 24. Required records a destruction); Packaged Conformance V HACCP plan; Variance processing methods; m Taking logs	ordkeeping and I Labeling r available; adequivailable (shellstoor Food labeled with Approved I ariance, Specialic e obtained for speanufacturer instru	ons/ person pers	connel kage ure, safe arasite		2					28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital 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 To add signage	
					22. Food Handler/ no u 15 Safe Water, Reco 23. Hot and Cold Wate See 24. Required records a destruction); Packaged Conformance V HACCP plan; Variance processing methods; m Taking logs	ordkeeping and I Labeling r available; adequatilable (shellstoo Food labeled with Approved I	ons/ person pers	connel kage ure, safe arasite		2					28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital 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 To add signage 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
					22. Food Handler/ no u 15 Safe Water, Reco 23. Hot and Cold Wate See 24. Required records a destruction); Packaged Conformance with V HACCP plan; Variance processing methods; m Taking logs Con 26. Posting of Consum	ordkeeping and I Labeling r available; adequivailable (shellstor Food labeled with Approved I fariance, Specialiae obtained for speanufacturer instructurer sumer Advisory er Advisories; ra	ons/ person Food Paci uate press ck tags; pace procedure generalized procedure generalized uctions worunder	connel co		2	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \				28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital 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 To add signage 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used WAtch 33. Warewashing Facilities; installed, maintained, used/	
w					22. Food Handler/ no u 15 Safe Water, Reco 23. Hot and Cold Wate See 24. Required records at destruction); Packaged Conformance with V HACCP plan; Variance processing methods; m Taking logs Con 26. Posting of Consumfoods (Disclosure/Rem Available by reques	rauthorized personal labeling ravailable; adequivailable (shellstor Food labeled with Approved I fariance, Specialic e obtained for speanufacturer instructurer instructurer and summer Advisory er Advisories; rainder/Buffet Platet.	ons/ person Food Pacl uate press ck tags; pack Procedure zed Proce scialized uctions wor unde e)/ Allerg	es ess, and			\(\frac{1}{2}\)				28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital 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 To add signage 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used WAtch 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	
0	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	N	N	C	3 22. Food Handler/ no u 15 Safe Water, Reco 23. Hot and Cold Wate See 24. Required records a destruction); Packaged Conformance V 15 Compliance with V 15 Conformance V 15 Conformance V 15 Conformance V 16 Conformance V 17 Conformance V 18 Conformance V 18 Conformance V 19 Con	ravailable; adequations of the control of the contr	ons/ person ons/ p	es ess, and	Action		\(\sqrt{1} \)	N		Da	28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital 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 To add signage 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used WAtch 33. Warewashing Facilities; installed, maintained, used/	R
W)	NO	N A	C O O S	22. Food Handler/ no u 15 Safe Water, Reco 23. Hot and Cold Wate See 24. Required records a destruction); Packaged Conformance v 25. Compliance with V HACCP plan; Variance processing methods; m Taking logs Con 26. Posting of Consum foods (Disclosure/Rem Available by reques) Core Items (1 Poin Prevention	ravailable; adequations of the control of the contr	ons/ persons on person	connel kage ure, safe arasite es ess, and er cooked en Label Corrective		Not	V V V to E		N A		28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital 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 To add signage 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used WAtch 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Was or Next Inspection, Whichever Comes First Food Identification	R
O U	I			О	3 22. Food Handler/ no u 15 Safe Water, Reco 23. Hot and Cold Wate See 24. Required records a destruction); Packaged Conformance V 15 Compliance with V 15 Conformance V 15 Conformance V 15 Conformance V 16 Conformance V 17 Conformance V 18 Conformance V 18 Conformance V 19 Con	ravailable; adequations of the control of the contr	ons/ persons on person	connel kage ure, safe arasite es ess, and er cooked en Label Corrective		Not	V V V to E	N	N A	C O	28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital 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 To add signage 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used WAtch 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	R
O U	I			О	3 22. Food Handler/ no u 15 Safe Water, Reco 23. Hot and Cold Wate See 24. Required records as destruction); Packaged Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Taking logs Con 26. Posting of Consumfoods (Disclosure/Rem Available by requestions) Core Items (1 Poin Prevention 34. No Evidence of Ins	ravailable; adequations in a variable (shellston Food labeled with Approved I (ariance, Specialice obtained for speanufacturer instructurer Advisories; ravinder/Buffet Platest of Food Contament Contamination	ons/ person ons/ p	kage ure, safe arasite es er cooked en Label Corrective		Not	V V V to E	N	N A	C O	28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital 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 To add signage 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used WAtch 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Was or Next Inspection, Whichever Comes First Food Identification	R
O U	I			О	22. Food Handler/ no u 15 Safe Water, Reco 23. Hot and Cold Wate See 24. Required records a destruction); Packaged Conformance v 25. Compliance with V HACCP plan; Variance processing methods; m Taking logs Con 26. Posting of Consumfoods (Disclosure/Rem Available by reques) Core Items (1 Poin Prevention 34. No Evidence of Insanimals 35. Personal Cleanlines 36. Wiping Cloths; pro	radeeping and I Labeling r available; adequivallable (shellstor Food labeled with Approved I ariance, Specialite obtained for specialite obtained for specialite obtained for speciality and a contractive of Food Contained for Food Contained for Speciality of Food Contained for Speciality of Food Contained for Speciality of Food Contained for Food Contain	ons/ person ons/ p	kage ure, safe arasite es er cooked en Label Corrective		o Note O U T	V V V to E	N	N A	C O	28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital 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 To add signage 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used WAtch 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided To add Identification 41. Original container labeling (Bulk Food)	R
O U	I			О	3 22. Food Handler/ no u 15 Safe Water, Reco 23. Hot and Cold Wate See 24. Required records at destruction); Packaged Conformance v 25. Compliance with V HACCP plan; Variance processing methods; m Taking logs Con 26. Posting of Consumfoods (Disclosure/Rem Available by request Prevention 34. No Evidence of Insanimals 35. Personal Cleanlines 36. Wiping Cloths; pro Stored in buck	rauthorized person and I Labeling r available; adequation and I Labeling r available (shellston Food labeled with Approved I ariance, Specialic explained for special for spec	ons/ person ons/ p	kage ure, safe arasite es er cooked en Label Corrective		o Note O U T	V V	N	N A	C O	28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital 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 To add signage 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used WAtch 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided To add Identification 41. Original container labeling (Bulk Food) Physical Facilities	R
O U	I			О	22. Food Handler/ no u 15 Safe Water, Reco 23. Hot and Cold Wate See 24. Required records a destruction); Packaged Conformance v 25. Compliance with V HACCP plan; Variance processing methods; m Taking logs Con 26. Posting of Consumfoods (Disclosure/Rem Available by reques) Core Items (1 Poin Prevention 34. No Evidence of Insanimals 35. Personal Cleanlines 36. Wiping Cloths; pro	rauthorized person and I Labeling r available; adequation	ons/ person ons/ p	kage ure, safe arasite es er cooked en Label Corrective		o Note O U T	/ / / / / / / /	N	N A	C O	28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital 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 To add signage 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used WAtch 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Extra or Next Inspection, Whichever Comes First Food Identification 41. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean	R
O U	I			О	3 22. Food Handler/ no u 15 Safe Water, Reco 23. Hot and Cold Wate See 24. Required records a destruction); Packaged Conformance v 25. Compliance with V HACCP plan; Variance processing methods; m Taking logs Con 26. Posting of Consumfoods (Disclosure/Rem Available by request Available by request Core Items (1 Poin Prevention) 34. No Evidence of Insanimals 35. Personal Cleanlines 36. Wiping Cloths; pro Stored in buck 37. Environmental cont Watch 38. Approved thawing	radeeping and I Labeling r available; adequivailable (shellstor Food labeled with Approved I fariance, Specialite obtained for special for obtained for special for obtained for special for obtained for special for the sumer Advisory er Advisories; radinder/Buffet Platest for Food Contained for Special for Food Contained for Special for Food Contained fo	ons/ persons ons/	kage ure, safe arasite es er cooked en Label Corrective		o Note O U T	V V V V V V	N	N A	C O	28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital 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 To add signage 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used WAtch 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Wy or Next Inspection, Whichever Comes First Food Identification 41. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used	R
O U	I			О	3 22. Food Handler/ no u 15 Safe Water, Reco 23. Hot and Cold Wate See 24. Required records a destruction); Packaged Conformance v 25. Compliance with V HACCP plan; Variance processing methods; m Taking logs Con 26. Posting of Consumfoods (Disclosure/Rem Available by request Available by request Core Items (1 Poin Prevention) 34. No Evidence of Insanimals 35. Personal Cleanlines 36. Wiping Cloths; pro Stored in buck 37. Environmental cont Watch 38. Approved thawing	radkeeping and I Labeling r available; adequivallable (shellston Food labeled with Approved I dariance, Speciality obtained for speciality obtained for speciality obtained for speciality of the summer Advisory error Advisories; ratinder/Buffet Platest of Food Contained to the speciality of Food Contained to the special property used and statement of the special property of the special	ons/ person ons/ p	connel kage sure, safe arasite es ess, and cr cooked en Label Corrective other cco use		o Note O U T	/ / / / / / / /	N	N A	C O	28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital 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 To add signage 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used WAtch 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Post or Next Inspection, Whichever Comes First Food Identification 41. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained	R
O U	I			О	22. Food Handler/ no u 15 Safe Water, Reco 23. Hot and Cold Wate See 24. Required records a destruction); Packaged Conformance v 25. Compliance with V HACCP plan; Variance processing methods; m Taking logs Con 26. Posting of Consumfoods (Disclosure/Rem Available by requestions) Prevention 34. No Evidence of Insanimals 35. Personal Cleanlines 36. Wiping Cloths; pro Stored in buck 37. Environmental contwatch 38. Approved thawing	rauthorized persondant labeling ravailable; adequation and labeling ravailable; adequation and labeled with Approved I fariance, Specialic electric obtained for speanufacturer instruction and the summer Advisory eradvisories; ratinder/Buffet Platest of Food Contament of Violations is seeding, drinking perly used and stamination method er Use of Utensiat, & linens; propesse utensils; propesse utensils; propesse in a dequation of the contamination	ons/ persons ons/	connel kage dure, safe arasite es es er cooked en Label Corrective other eco use		o Note O U T	V V V V V V	N	N A	C O	28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital 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 To add signage 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used WAtch 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Post Inspection, Whichever Comes First Food Identification 41. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained 45. Physical facilities installed, maintained, and clean	R

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: Texas health coffee		Physical Address: Horizon		Ci F	ty/State:		License/Permit # FS 8810		Page <u>2</u> of <u>2</u>		
27.50			TEMPERATURE OBSER								
Item/Loc	ation	Temp F	Item/Location		Temp F	Item/Loca	ntion_		Temp		
Uprigh	nt cooler glass front										
Gı	uac /Cheese	39/41									
									-		
Starbu	ucks reach in cream	34/39									
Item			SERVATIONS AND CORREC								
Number	AN INSPECTION OF YOUR ES	TABLISHME	ENT HAS BEEN MADE. YOUR ATT	ENTI	ON IS DIREC	TED TO I	HE CONDITIONS OBSE	ERVED A	ND		
	Hot water at hand sink	(100 F									
	Hot water at three con	np 133 F									
	Sink sanitizer 200'ppn	n .									
	Watch storage of chemicals inside cabinets - cos										
	New ice machine drains into floor drain and air gap confirmed										
	Test strips on site										
	Sanitizer at espresso machine is 200 ppm										
	No self serve condiments on site										
	Discussed chemical storage										
	Cups and utensils used to touch rte foods										
	Using digital thermo										
	Employee health polic	у									
31	To add hand wash sig	n at hand	l sink								
	Hours 6-1:30		<u> </u>								
Received (signature)	Nichola Ar	 	Print:	_			Title: Person In Charg	ge/ Owner			
<u> </u>	INICIOIE AI	iguia	110								
Inspected (signature)	Nichole Ar Kelly kírk	hatia	Print:								
	KEWY MIK	puil					Samples: V N	# collecte			