

Additional followups
\$50.00 fee

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 05/22/2023	Time in: 10:16	Time out: 1:38	License/Permit # Fs 8646	Food handlers 18	Food managers 3	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine	<input type="checkbox"/> 2-Follow Up	<input type="checkbox"/> 3-Complaint	<input type="checkbox"/> 4-Investigation	<input type="checkbox"/> 5-CO/Construction	<input type="checkbox"/> 6-Other	TOTAL/SCORE
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Establishment Name: Texas health hospital Rockwall cafe	Contact/Owner Name: Texas health	* Number of Repeat Violations: _____	3/97/A
		✓ Number of Violations COS: _____	

Physical Address: 3150 Horizon	Pest control : Massey 05/10/2023	Hood Due this month	Grease trap/ waste oil Les 03/17/23 2200 gals	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/> Pics
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Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch
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 Require Immediate Corrective Action not to exceed 3 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓				✓					
3						✓					
		✓				Preventing Contamination by Hands					
		✓				✓					
		✓				✓					
		✓				Highly Susceptible Populations					
		✓				✓					
						Chemicals					
		✓				✓					
		✓				✓					
		✓				Water/ Plumbing					
		✓				✓					
		✓				✓					

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
		✓				✓					
		✓				✓					
		✓				✓					
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
		✓				✓					
		✓				Utensils, Equipment, and Vending					
		✓				✓					
		✓				✓					
		✓				✓					

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
		✓				✓					
		✓				Physical Facilities					
		✓				✓					
W						✓					
		✓				✓					
Proper Use of Utensils						✓					
		✓				✓					
		✓				✓					
		✓				✓					

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: Texas health cafe	Physical Address: 3150 Horizon	City/State: Rockwall	License/Permit # FS 8646	Page 2 of 3
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TEMPERATURE OBSERVATIONS					
Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Cooler 1 Bev	38	ColdTop not in use	35	Sauce non Tcs	40
Cooler 2 Bev	34	Under counter	38	Cold wells chicken salad	39
Ice cream freezer customer	-1.4	Drawers not in use		Salad bar greens	41
Dessert cooler	38	Chicken / beef in container on grill	143/148	Eggs / chicken salad	40/41
Yogurt cooler	41	Center is	150	Back up salad unit ambient	34
Soup unit water temp	173	CookedChicken	179	Cold top unit ambient /Tuna /	38/40
Veggie soup	176	Hot wells		Upright 1/2	39/36
Hot holding unit potatoes / cabbage	153/156 / 146	Cabbage / chicken	156/159	Tray line prep	39

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 TAKEN in F
	Best to always use a scrub brush on be. Nozzles
	Commercial labeling or ingredients available by request
	Ingredients poster on cooler
	Hot holding chicken and beef on grill on rack off surface -- temps in compliance / cooking temps are 179 prior
	Sanitizer in bucket 200 ppm
	Using digital thermo and sanitizing with sanitizer
	Sanitizer bucket 200 ppm
	Trayline upright unit - 40/
	Cold top line unit 39.8/ tray line air unit cooler 38
	Steam table 156-171-
	Veggies wash back area - tested in range / Also in service area at range
	Warewashing room sanitizer at three comp200 ppm 75 F
	Hot water in wash sink 128
	Wif - -11 /
	Wic - pork 37/ meatloaf 38/ tomato 37 / ambient 36
	Dishmachine at 160 SR
02	Coke / Bev wic/ prepackaged - milk - 43-44 product temp - to move Tcs to colder new wic (any boxes that indicate keep refrigerated)
	Wif 2.4
	Hot water at all hand sinks - 100-108 good / three EE units included too
	Avoiding left overs
	Cooling salsa with ice bath slurry ... good
	Doctors lounge -
	Hot holding potatoes - 143
	Chicken -146
	Soup 149
	Cooler 1 38/ cooler 2- 40-41 / ice cream freezer -4

Received by: <i>See above</i> <small>(signature)</small>	Print:	Title: Person In Charge/ Owner
Inspected by: <i>Kelly kirkpatrick RS</i> <small>(signature)</small>	Print:	Samples: Y N # collected

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