Additional followups \$50.00 fee

Retail Food Establishment Inspection Report City of Rockwall

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

| Da | | 2/: | 20 | 23 | Time in: 10:16 | Time out: 1:38 | Fs 8 | | | | | | | Food handlers Food managers Page 1 of 2 | 2_ |
|--------|---|--------------|----------|-------------|--|---|---|---------------------------------------|-----------------|---|--------|-----------|-------------|--|----|
| | | | | | tion: 10.10 | 2-Follow U | | | | Inves | tiga | tion | | 5-CO/Construction 6-Other TOTAL/SCOR | RE |
| Es | tabli | ishm | nent l | Nam | | | Contact/Owner Texas health | Name: | | | | | | * Number of Repeat Violations: Vumber of Violations COS: | |
| Ph | ysic | al A | ddre | | oopital House | Pes | st control : | | Hoo | | .46 | Gre | ase | e trap/ waste oil Follow-up: Yes | 4 |
| 310 | | orizo Com | | nce S | Status: Out = not in co | $\frac{\text{Mas}}{\text{ompliance}} \text{IN} = \text{in } 0$ | compliance | $\mathbf{O} = \text{not } \mathbf{o}$ | | | - | | | 17/23 2200 gals $N_0 \square Pics$ plicable $COS = corrected on site R = repeat violation W-Watch$ | h |
| Ma | | | | | points in the OUT box for | r each numbered ite | em Mark | √ in app | propri | ate bo | x for | IN, N | 10 , | NA, COS Mark an in appropriate box for R we Action not to exceed 3 days | |
| Co | mpli | | e Stat | | | | · | R | _ | omplia | ance | Statu | _ | ve Acuon noi to exceed 3 days | R |
| U T | N | N O | A | C O S | (F = d) | nperature for Fo legrees Fahrenhei | | K | U T | | N O | A | o s | Employee Health | K |
| | | / | | | 1. Proper cooling time a | and temperature | | | | / | | | | 12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting | |
| | \dashv | | \vdash | | 2. Proper Cold Holding | remperature(41° | °F/ 45°F) | \dashv | | | | | 1 | 13. Proper use of restriction and exclusion; No discharge from | |
| 3 | | | | | Wic | , tompora | 1, 10 1, | | | / | | | | eyes, nose, and mouth To post at hand sink | |
| | | / | | | 3. Proper Hot Holding t | temperature(135° | °F) | \Box | | | | | | Preventing Contamination by Hands | |
| | | · | | | 4. Proper cooking time | and temperature | | \dagger | | 1 | | | | 14. Hands cleaned and properly washed/ Gloves used properly | |
| | \Box | | \sqcap | | 5. Proper reheating prod | cedure for hot ho | olding (165°F in 2 | \dagger | | . / | | | Ī | 15. No bare hand contact with ready to eat foods or approved | |
| | | • | Щ | | Hours) | | 1 0 sanda | | | | | | | alternate method properly followed (APPROVED Y N.) Gloves | |
| | | / | | | 6. Time as a Public Hea | alth Control; proc | cedures & records | | | | | | | Highly Susceptible Populations | |
| | | | | | Ap | oproved Source | | | | / | | | | 16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required | |
| | | | | | 7. Food and ice obtaine | | | | | | | | | Yes | |
| | ~ | | | | good condition, safe, an destruction | nd unadulteratea; | parasite | | | | | | | Chemicals | |
| | | | | - | 8. Food Received at pro | - | | + | | | | \top | + | 17. Food additives; approved and properly stored; Washing Fruits | |
| | V | | | | Checking at re | ceiving | | | | ~ | | | 1 | & Vegetables Veggie wash tested | |
| | | | | | | n from Contamir | | | | / | | | | 18. Toxic substances properly identified, stored and used | |
| | / | | | | 9. Food Separated & pr preparation, storage, dis | | | | | | | | | Water/ Plumbing | |
| | | | | | 10. Food contact surfac | | | + | | | | | | 19. Water from approved source; Plumbing installed; proper | |
| | ~ | | | | Sanitized at 200 | ppm/temperature | 160 SR | | | ~ | | | | backflow device City approved | |
| | _ | / | | _ | 11. Proper disposition of reconditioned | of returned, previous | ously served or | | | / | | | | 20. Approved Sewage/Wastewater Disposal System, proper disposal | |
| _ | . 1 | | 1 1 | | | | | | 1 1 | | | | | • | 1 |
| | | | | | Pri | ority Founda | tion Items (2 Po | oints) v | iolati | ions l | Regu | vire (| ori | rective Action within 10 days | |
| O U | I N | N O | N A | C O | | iority Founda n of Knowledge/ | | oints) v | O U | I | N | N A | C O | rective Action within 10 days Food Temperature Control/ Identification | R |
| | I N | N O | | C O S | Demonstration 21. Person in charge pro | n of Knowledge/ | Personnel tion of knowledge, | | 0 | I | N | N A | C | Food Temperature Control/ Identification | R |
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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)

| | ment Name: s health cafe | Physical A | ddress: Horizon | City/Sta | ate: kwall | | License/Permit # FS 8646 | Page | <u>2</u> of <u>3</u> | | | |
|--------------------------|--|--|----------------------------------|--------------|---------------|--------------------------------|--------------------------|------------|----------------------|--|--|--|
| | | | TEMPERATURE OBSERVA | | | <u> </u> | | | | | | |
| Item/Loc | | Temp F | Item/Location | | mp F | Item/Location | <u> </u> | _ | Temp 1 | | | |
| | er 1 Bev | 38 | ColdTop not in us | | 35 | | | | 40 | | | |
| | cooler 2 Bev | 34 | Under counter | _ | 38 | Cold wells chicken sal | | | | | | |
| Ice cre | eam freezer customer | -1.4 | Drawers not in us | е | | Salad bar green | | | 41 | | | |
| De | essert cooler | 38 | Chicken / beef in container on g | rill 143 | 3/148 | Eggs / chicken sala | | | 40/41 | | | |
| Y | ogurt cooler | 41 | Center is | 1 | 50 | Back up salad unit ambie | | | 34 | | | |
| Soup | o unit water temp | 173 | CookedChicker | า <u> </u> 1 | 79 | Cold top unit ambient /Tuna | | | 38/40 | | | |
| V | eggie soup | 176 | Hot wells | | | U | pright 1/ | 2 | 39/36 | | | |
| Hot hold | ding unit potatoes / cabbage | 153/156 / 146 | Cabbage / chicke | n 156 | 6/159 | Tra | ay line pr | ер | 39 | | | |
| | _ | OB | SERVATIONS AND CORRECT | | | | | • | | | | |
| 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 s | crub bru | sh on be. Nozzles | | | | | | | | | |
| | <u> </u> | | | | | | | | | | | |
| | 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 | | | | | | | | | | | |
| | 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- | tray into all utilit cooler so | | | | | | | | | | |
| | Veggies wash back ar | ea - tested in range / Also in service area at range | | | | | | | | | | |
| | | nitizer at three comp200 ppm 75 F | | | | | | | | | | |
| | Hot water in wash sink | | | | | | | | | | | |
| | Wif11 / | | | | | | | | | | | |
| | Wic - pork 37/ meatloa | of 38/ tom | 38/ tomato 37 / ambient 36 | | | | | | | | | |
| | Dishmachine at 160 S | R | | | | | | | | | | |
| 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 | l by: | | Print: | | | Title: Person In Charge/ Owner | | | | | | |
| (signature) | See abov | e'e | | | | | | | | | | |
| Inspected (signature) | | itici al | Print: | | | | | | - | | | |
| | newy mryo | uruk | / NS | | | | Samples: Y N | # collecte | ed | | | |