

\$50.00 reinspection fee
required after 1st Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 05/29/2024	Time in: 12:52	Time out: 3:16	License/Permit # Fs8746	Food handlers All	Food Managers 4	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 cafe	Contact/Owner Name: Texas health Rockwall	* Number of Repeat Violations: _____	4/96/A
Physical Address: 3150 Horizon		✓ Number of Violations COS: _____	
Pest control : Massey 04/24/2024		Hood 5/2024	Grease trap: waste oil : Les 3000 3 months / April
Follow-up: Yes <input checked="" type="checkbox"/>		No <input type="checkbox"/> Pics	

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					
O	I	N	N	C	R	O	I	N	N	C	R
U	T	O	A	O		U	T	O	A	O	
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
	✓						✓				
1. Proper cooling time and temperature Freezer shallow						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓						✓				
2. Proper Cold Holding temperature(41°F/ 45°F) See						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth All hand sinks					
	✓					Preventing Contamination by Hands					
3. Proper Hot Holding temperature(135°F) See							✓				
		✓				14. Hands cleaned and properly washed/ Gloves used properly					
4. Proper cooking time and temperature								✓			
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Gloves					
			✓			Highly Susceptible Populations					
6. Time as a Public Health Control; procedures & records Prep only							✓				
Approved Source						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Using p eggs					
	✓					Chemicals					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Commercial							✓				
	✓					17. Food additives; approved and properly stored; Washing Fruits & Vegetables Good					
8. Food Received at proper temperature Discussed recording / on invoice etc							✓				
Protection from Contamination							✓				
	✓					18. Toxic substances properly identified, stored and used Sep					
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Good organization						Water/ Plumbing					
	✓						✓				
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>150</u> ppm/temperature 200						19. Water from approved source; Plumbing installed; proper backflow device City approved					
	✓						✓				
11. Proper disposition of returned, previously served or reconditioned No returns						20. Approved Sewage/Wastewater Disposal System, proper disposal					

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

Compliance Status						Compliance Status					
O	I	N	N	C	R	O	I	N	N	C	R
U	T	O	A	O		U	T	O	A	O	
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓						✓				
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 4						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	✓						✓				
22. Food Handler/ no unauthorized persons/ personnel All						28. Proper Date Marking and disposition Good					
Safe Water, Recordkeeping and Food Package Labeling						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Need 160 strips					
	✓					Permit Requirement, Prerequisite for Operation					
23. Hot and Cold Water available; adequate pressure, safe See 31							✓				
	✓					30. Food Establishment Permit (Current/ insp sign posted) Posted					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial or made on site						Utensils, Equipment, and Vending					
Conformance with Approved Procedures							2				
	✓					31. Adequate handwashing facilities: Accessible and properly supplied, used One not getting hot / electronic eye issues					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Taking temps							2				
Consumer Advisory							W	✓			
	✓					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Replaced cutting boards					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Ingredients by request								✓			
33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Will send pics of test strips											

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

Compliance Status						Compliance Status					
O	I	N	N	C	R	O	I	N	N	C	R
U	T	O	A	O		U	T	O	A	O	
Prevention of Food Contamination						Food Identification					
	✓						✓				
34. No Evidence of Insect contamination, rodent/other animals Watch						41. Original container labeling (Bulk Food)					
	✓					Physical Facilities					
35. Personal Cleanliness/eating, drinking or tobacco use Stored Sep							✓				
	✓					42. Non-Food Contact surfaces clean					
36. Wiping Cloths; properly used and stored To wet first / using microfiber too							✓				
W						43. Adequate ventilation and lighting; designated areas used					
37. Environmental contamination Watch condensation							✓				
		✓				44. Garbage and Refuse properly disposed; facilities maintained Watch dumpster					
38. Approved thawing method Pull or cook							✓				
Proper Use of Utensils						45. Physical facilities installed, maintained, and clean					
	✓						✓				
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used						46. Toilet Facilities; properly constructed, supplied, and clean Equipped					
	✓						✓				
40. Single-service & single-use articles; properly stored and used Inverted by						47. Other Violations					

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Cooked on flat top and 6 burner stove during power outage - used disposable - used 3 comp as gas heat

Establishment Name: Texas health cafe	Physical Address: 3150 horizon	City/State: Rockwall	License/Permit # Fs8746	Page 3 of 3
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Cafe grab and go		Serving line cold		Wic outside thermo	37!
Yogurt	37	Chicken salad / greens	45/41	Milk /milk	32/37
Marg	40	Cottage cheese :/ pasta	39/50	Raw chick	31
Dessert cooler	40	Upright hot holding	Na	Wif	HTT
Muddle layer cake	37	Steam table water	167	Old wic non Tcs	35
Bev coolers non Tcs		Sauce	258/	Old Wif	HTT
40/40		Under counter cooler		Old upright ham	41
Upright freezer	HTT	Tomato	41	Old Upright	36.1

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 F
	Hot water hand sink EE/ 110
	Items are given 3 days from prep to use or sell
	Thermo in warmest of all coolers
	Red buckets in cafe 200 ppm / micro fiber
	All commercial packaged items full labels
	Items made on site cookies - ingredients by request
	Any self serve with utensils only
	Serving line - chicken salad made today- not all items cold/ placed on line / no left overs willBe served
	Walls / trim pieces replaced with ss
	Not using cold top unit
31	One hand sink on line with EE not working/ to replace with foot control (hand sink in same area used for today)
	Soda closet looks good
	12 tanks secured
	Wash water at three comp 136/sani 84
	Sanitizer in sink 200 ecolab 246
	Hot water at hand sink with foot controls -112F for
Need strips 29	Dishmachine- unable to confirm surface temp of 160 (wrong strips)external reading 192f
Wic	P on eggs -pasteurized/not required to be on the bottom
W	Discussed cooling down foods !/breasts on sheet pans on carts in wif
W	To address frost Around door / plastic flaps
	Hot water in rr 108/ hand sink in kitchen 117!
	Air vent and diffusers are cleaned on schedule- quarterly
	Trayline cooler - cheesecake 34/ Dallas prep cooler tomatoes 38.6!
W	To increase the fall from ice machine drain / currently dripping /
	Veggie wash appears to be in solution.
	Just replaced cutting boards
	Drs lounge cooler 1/32f coke cooler 42F
	Pulled items out of ice cream freezers when power was out and placed into Wif/wic

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

Form EH-06 (Revised 09-2015)