

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
- Vomit clean up
- Employee health

Date: 11/10/2021	Time in: 9:25	Time out: 11:40	License/Permit # FS 8646	Est. Type Hospit	Risk Category Hsp	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: Nichole Anguiano	* Number of Repeat Violations: _____	4/96/A
		✓ Number of Violations COS: _____	

Physical Address: 3150 Horizon Rockwall Texas	Pest control : 11/02/21 Myers service	Hood 09/2021	Grease trap : Les 08/20/21	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>
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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					
		✓				✓					
1. Proper cooling time and temperature No left overs						12. 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 eyes, nose, and mouth Policy / poster at hand sinks					
	✓					Preventing Contamination by Hands					
	✓					✓					
3. Proper Hot Holding temperature(135°F)						14. Hands cleaned and properly washed/ Gloves used properly Gloves					
	✓					✓					
4. Proper cooking time and temperature Holding is higher in some cases						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.)					
				✓		Highly Susceptible Populations					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						✓					
				✓		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Using both					
6. Time as a Public Health Control; procedures & records Hsp group						Chemicals					
Approved Source						✓					
	✓					17. Food additives; approved and properly stored; Washing Fruits & Vegetables Using veggie wash -within range on test strip					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Us foods						✓					
	✓					18. Toxic substances properly identified, stored and used					
8. Food Received at proper temperature Checked at receiving						Water/ Plumbing					
Protection from Contamination						✓					
	✓					19. Water from approved source; Plumbing installed; proper backflow device City approved					
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Good organization						✓					
	✓					20. Approved Sewage/Wastewater Disposal System, proper disposal					
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature											
				✓							
11. Proper disposition of returned, previously served or reconditioned Discarded											

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					
	✓					✓					
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 3						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Freezer or ice baths for chicken breasts					
	✓					✓					
22. Food Handler/ no unauthorized persons/ personnel All employees 16						28. Proper Date Marking and disposition Printed label					
Safe Water, Recordkeeping and Food Package Labeling						✓					
	✓					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digitals					
23. Hot and Cold Water available; adequate pressure, safe 124 F						Permit Requirement, Prerequisite for Operation					
W	✓					✓					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Ingredients by request						30. Food Establishment Permit (Current/ insp sign posted) Posted					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
				✓		W					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions						31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped / one shared with eye wash will adjust mixing valve					
Consumer Advisory						2					
	✓					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Time to sand cutting boards					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/ Buffet Plate)/ Allergen Label Separation / posting / attached to accounts						✓					
						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 200/160 SR/ will check temp with REP					

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					
	✓						✓				
34. No Evidence of Insect contamination, rodent/other animals						41. Original container labeling (Bulk Food)					
	✓					Physical Facilities					
35. Personal Cleanliness/eating, drinking or tobacco use						W					
	✓					42. Non-Food Contact surfaces clean See attached					
36. Wiping Cloths; properly used and stored						✓					
1						43. Adequate ventilation and lighting; designated areas used					
37. Environmental contamination See attached						✓					
				✓		44. Garbage and Refuse properly disposed; facilities maintained					
38. Approved thawing method Pull thaw /						1					
Proper Use of Utensils						45. Physical facilities installed, maintained, and clean See attached					
	✓					✓					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Watch						46. Toilet Facilities; properly constructed, supplied, and clean					
	✓										
40. Single-service & single-use articles; properly stored and used						✓					
						47. Other Violations					

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: Texas health hospital cafe	Physical Address: Horizon	City/State: Rockwall	License/Permit # FS 8646	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Salad bar not loaded yet	34/38	Upright	37/38	Altoshaam salmon / carrots	154/163
Soup steam table	147/155	Pico / mushrooms	38/41	Salad prep empty	35
Beverage coolers non Tcs	37 /38	ColdTop unit		Steam table empty	185
Tcs food customer area cooler	39/41	Cheese/ turkey	41/38	Sandwich prep	
Beverage Tcs unit	39/40	Steam table	166	Ham/ cut lettuce	40/39
Hot food unit in server	158	Upright freezer	10	Wif	-11
Sausage / cauliflower	135 /136	Upright cooler	36/38	Wic	35
Hamburgers	170	Wic -pulled pork yesterday	40	Raw chicken / tomatoes / cheese	41/38/39

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 F
	Coffee self service area - being replaced with remodel - pots are rinsed daily - new units per manuf
	Removing soda nozzles and cleaning spigots daily
	Salad bar not set up at insp
	All meals are served in to go containers
	Items are wrapped in customer service area to protect - date mark - ingredients by request
	Allergy posting on sneeze guard
	Hot water 124 f at hand sink
	Sani bucket 200 ppm
	New remodel will address rusty shelving inside coolers various locations
	Tcs food units are attached to temp trak system
	Using digital thermo
	Dishmachine tested to be 160 SR
	Watch hand sink temp ... eye wash hand sink near clean dishes hot water temp is 81 and should be 100 min for hand washing
	hand sink accessible in dirty area and around corner from clean dish area
	This as well as flooring and cove base issues will be addressed in remodel
45	Walls in dry storage damaged will be addressed in remodel
	Watching for dented cans
45	To clean behind and under equipment on line where combi oven is located etc
45	Flooring etc will be addressed with removed
	Mop room will be addressed at remodel
32	Time to sand or replace cutting boards where needed -
37	Frost on fan blades and around rear of area - in wif
45	Metal ramp at door out of Wif is lifting and will be addressed
	Tray line reach thru -39/40/41

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

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