Additional followups \$50.00 fee

Retail Food Establishment Inspection Report City of Rockwall

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

Date: 11/16/20)23	Time in: 10:29	Time out: 12:59		License/Pe FS 86							Food handlers of 2 Page 1 of 2	<u>2</u>
Purpose of In		tion: 1-Routine e:	2-Follow		s-Complaint t/Owner N		4-]	Inve	stiga	ation	1	5-CO/Construction 6-Other TOTAL/SCOI * Number of Repeat Violations:	RE
Texas Health hospital Rockwall cafe Physical Address: 3150Horizon			P	Nichole Pest control:								se trap/ waste oil Follow-up: Yes 7/	4
Compli			mpliance IN = i	lassey 12/08 in compliance	e NO	not o		ved		1 = n	ot ap	pplicable COS = corrected on site R = repeat violation W-Watch	h
Mark the appro	priate	points in the OUT box for	each numbered	l item	Mark 🗸							O, NA, COS Mark an In appropriate box for R tive Action not to exceed 3 days	
O I N N	N O A O Time and Temperature for Food Safety				R	O U		liance N O	Stat N A	tus C O		R	
T	s (F = degrees Fahrenheit) 1. Proper cooling time and temperature					T				Š	12. Management, food employees and conditional employees;		
		Pork in wic 2. Proper Cold Holding	tomporatura(A	11°E/ 45°E)				•				knowledge, responsibilities, and reporting 13. Proper use of restriction and exclusion; No discharge from	
		Good						~				eyes, nose, and mouth	
'		3. Proper Hot Holding to See	emperature(13	85°F)							Preventing Contamination by Hands		
'		4. Proper cooking time a						~				14. Hands cleaned and properly washed/ Gloves used properly Gloves	
		5. Proper reheating proc Hours)	edure for hot l	holding (165	5°F in 2				~			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)	
/		6. Time as a Public Hear Hsp group	lth Control; pr	rocedures &	records							Highly Susceptible Populations	
		Арр	proved Source	e				/				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
	Π	7. Food and ice obtained			ood in							Cooking	
		good condition, safe, and destruction Approve										Chemicals	
		8. Food Received at pro	per temperatui	re				_				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
			from Contan	nination				•				Using wash - tested to be within range 18. Toxic substances properly identified, stored and used	
		9. Food Separated & propreparation, storage, dis	otected, prever	nted during f	food							Water/ Plumbing	
		10. Food contact surface	· ·		ed and							19. Water from approved source; Plumbing installed; proper	
		Sanitized at 200 J		100	SR			~				backflow device See attached	
		11. Proper disposition of reconditioned	f returned, pre	eviously serv	ed or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
O I N N	C	Prio	ority Found	lation Iter	ms (2 Poi	nts) vi	iolati O		Req N	uire N	Cor	prrective Action within 10 days	R
U N O A		Demonstration 21. Person in charge pre					U T	N	0	A	o s		
		and perform duties/ Cert	tified Food Ma	anager (CFM	M)			~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
/		22. Food Handler/ no ur 13	nauthorized pe	ersons/ perso	nnel			'				28. Proper Date Marking and disposition Good	
		Safe Water, Recor	rdkeeping and Labeling	d Food Pack	kage			~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital / test strips	
		23. Hot and Cold Water	available; ade	equate pressu	ure, safe							Digital / test stripsOn site Permit Requirement, Prerequisite for Operation	
/		24. Required records avidestruction); Packaged J	Food labeled	-				/				30. Food Establishment Permit (Current/ insp sign posted) Posted	
		Commercial / Conformance w	vith Approved	d Procedure	es							Utensils, Equipment, and Vending	
		25. Compliance with Va HACCP plan; Variance	obtained for s	specialized	ss, and		W					31. Adequate handwashing facilities: Accessible and properly supplied, used Hand sink near door to be working / using middle one	
		processing methods; ma	sumer Advisor				VV					32. Food and Non-food Contact surfaces cleanable, properly	
		Cons	sumer Auvisor	ıı y			2					designed, constructed, and used Cutting boards	
/		26. Posting of Consume foods (Disclosure/Remin	nder/Buffet Pl					/				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	
		Ingredients by reque		s Require C	Corrective .	Action	Not	to E.	хсев	ed 90) Da	See ays or Next Inspection, Whichever Comes First	
O I N N U N O A	C O S	Prevention of	of Food Conta	amination		R	O U T	I N	N O	N A	C O S		R
~		34. No Evidence of Inse animals Watch	ect contaminati	ion, rodent/o	other				~		J	41.Original container labeling (Bulk Food)	
'		35. Personal Cleanliness			co use							Physical Facilities	
		36. Wiping Cloths; prop	ets	stored				~				42. Non-Food Contact surfaces clean	
/		37. Environmental conta Watch frost etc	C					~				43. Adequate ventilation and lighting; designated areas used See 44. Garbage and Refuse properly disposed; facilities maintained	
		38. Approved thawing n						'				44. Garbage and Refuse properly disposed; facilities maintained Watch 45. Physical facilities installed, maintained, and clean	L
		Prope 39. Utensils, equipment.	er Use of Uten		stored.			~				46. Toilet Facilities; properly constructed, supplied, and clean	<u> </u>
		dried, & handled/ In use	e utensils; proj	perly used				~				Equipped	
		40. Single-service & sin and used See	gle-use article	es; properly s	stored				/			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	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: S health cafe	Physical A		City/State: Rockwa l	I	License/Permit # Page FS 8646		2 of 2			
·			TEMPERATURE OBSERVAT	Temp F	Item/Location						
Item/Loc		Temp F	Item/Location			Temp					
	eam freezer	-8.4	Cold pass 1	eam table		144					
Sou	up water temp	143	Cut tomatoes	40	Alfredo	Alfredo sauce / zucchini 163/158					
Dess	ert cooler ambient	44	ColdPlate	9.0	Back up cooler			39			
	Cakes	41	Salad area	7-22	ColdTop empty			38			
	Dairy cooler	38/39	Tuna	40	Uprig	ht freezer	htt	12			
Beve	rages only coolers	36/37	Back up unit	38	Hot unit zucchini			149			
Со	ldPassThru 2	38.2	Fry freezer	8.3				154/168			
	Melons	41	Chicken / burgers on stove in pa	n 165/162		ine prep tur		40			
	141010110		SERVATIONS AND CORRECTI			no prop tar	КОУ	10			
Item Number	AN INSPECTION OF YOUR EST NOTED BELOW: ALL TEMPS TO	ABLISHMEN	NT HAS BEEN MADE. YOUR ATTENT			CONDITIONS OBSER	VED AN	D			
Tumber			upot from itomo mado on oi	to Ev oor	kioo						
	Posting on coolerDoor		uest from items made on si	ie Ex coc	Kies						
W	'		oor in server area operation	nal at all ti	imas / ala	ctronic eve not v	workin	a			
V V	Need to have hand sink near door in server area operational at all times / electronic eye not working Sanitizer bucket 200 ppm										
	Sanitizer bucket 200 ppm Veggie wash										
	Keep and eye on galvanized shelving										
	Veggie wash within range										
	Hand sink middle of line 111										
32			board on tray line coldTop	in kitcher)						
	Time to sand or replace cutting board on tray line coldTop in kitchen Fruit unit - tray -38./39										
	Hand sink 120 F /										
	Trayline steam table -	salmon 2	208/ chicken 184/ baked po	178							
	ColdTop drawer unit 4		•								
32	Time to replace wire b										
32	Need to replace green cutting board where needed										
	Employee posters at allHand sinks										
	Sink sanitizer in pot washing 200 ppm / at 75 F										
	Wic - pork 37/tomatoes37/ cheese 40/ 38 produce										
	Wif5.6 F										
	Beverage wic - 34/35/ Wif- 1.9										
	Adding panel buttons	as neede	d to Wif								
	Dishmachine - 160 SF	stickers									
	Dry storage looks good										
40	Invert spoons on line										
	Using digital thermos / test strips in date /										
	WillFollowup on hand sink										
Received (signature)	See ahou	/ <u>A</u>	Print:		,	Title: Person In Charge	e/ Owner				
Inspected	See abou Kelly kirkpa	, <u>C</u>	Print:								
(signature)	Kelly kirkbo	utríck	ES								
Form FH-0	<u> </u>					Samples: Y N	# collecte	ed			