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 |
| Employee health |

| 11/ | : '10 | /20 | 21 | Time in: 9:25 | Time out: 11:40 | | FS 8 | | | | | | | Coffee Low Page 1 of | |
|---------|--|-----------------|-----------------|---|---|--|---|--|----------------------|--|---|---|-------------------------------|--|-----|
| | | | | tion: 1-Routine | 2-Follow U | U p | 3-Compla | | _ | Inves | tiga | tion | | 5-CO/Construction 6-Other TOTAL/SCO |)RE |
| Esta | blish | ment | Nan | ne: | offee bes | Conta | act/Owner l | | | | | | | * Number of Repeat Violations: ✓ Number of Violations COS: | |
| | Texas health hospital Rockwall coffee bar Nichole Physical Address: Pest control: | | | | | | | Нос | od | | Gr | rease | se trap: Follow-up: Yes 1/99/ | Α | |
| Horiz | on | | | | | e main | nce | | Na | | | Na | | No 🗸 | |
| Mark | Co the | mplia approp | nce S oriate | Status: Out = not in cor points in the OUT box for | mpliance n = III each numbered i | item | Mark | $\mathbf{O} = \text{not } \mathbf{O}$ $\mathbf{I} \text{ in ap}$ | | | | | | pplicable COS = corrected on site R = repeat violation W - W at O , NA , COS M ark an V in appropriate box for R | tch |
| ~ | | α. | | Prior | rity Items (3 | Points |) violations | Requir | _ | | | | | tive Action not to exceed 3 days | |
| 0 1 | ompliance Status I N N C Time and Temperature for Food Safety | | | ety | R | О | U N O A O | | С | Employee Health | R | | | | |
| T | N O A O S (F = degrees Fahrenheit) 1. Proper cooling time and temperature | | | | T | | s | 12. Management, food employees and conditional employees; | | | | | | | |
| | V | | | 1. I Toper cooming time a | ind temperature | , | | | | ~ | | | | knowledge, responsibilities, and reporting | |
| | 2. Proper Cold Holding temperature(41°F/ 45°F) | |) | | | | | | | 13. Proper use of restriction and exclusion; No discharge from | + | | | | |
| - | See | | | | | | | | | eyes, nose, and mouth Policy and sign to post at hand sink | | | | | |
| | 3. Proper Hot Holding temperature(135°F) | | | | | | | | | Preventing Contamination by Hands | | | | | |
| | 4. Proper cooking time and temperature | | | | | / | | | | 14. Hands cleaned and properly washed/ Gloves used properly | | | | | |
| | 5. Proper reheating procedure for hot holding (165°F Hours) | | | 65°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 Health Control; procedures & record | | | 01- | | | <u>L</u> | | | | Gloves and utensils | _ | | | |
| | V | | | 6. Time as a Public Hea | Ith Control; pro | ocedures | & records | | | | | | | Highly Susceptible Populations | |
| | Approved Source | | | | | | | | / | | 16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required | | | | |
| | | T | | 7. Food and ice obtained | d from approved | d source; | Food in | | | | | | | | |
| | 7. Food and ice obtained from approved source; Food good condition, safe, and unadulterated; parasite destruction US foods | | | e | | | | | | | Chemicals | | | | |
| v | 8. Food Received at proper temperature | | | е | | | | | | ~ | | 17. Food additives; approved and properly stored; Washing Fruits & Vegetables | | | |
| | | | | Protection | from Contami | ination | | | | 1 | | | | 18. Toxic substances properly identified, stored and used | |
| · | 9. Food Separated & protected, prevented during food preparation, storage, display, and tasting | | | g food | П | | | | | | Water/ Plumbing | | | | |
| · | 10. Food contact surfaces and Returnables; Cleaned and Sanitized at 200 ppm/temperature Watch storage | | | aned and | | | / | | | + | 19. Water from approved source; Plumbing installed; proper backflow device | | | | |
| | | | | 11. Proper disposition o | | | | | | | | | | 20. Approved Sewage/Wastewater Disposal System, proper | + |
| | V | | | reconditioned | | | | | | | | | | disposal | |
| | | | _ | | | | | | | _ | _ | _ | | | |
| 0 1 | | l N | | Pric | ority Founda | ation It | ems (2 Po | | | | | | | rrective Action within 10 days | R |
| O I U I | I N | | C O S | Prio Demonstration | | | | ints) vi | olati O U T | | Requ N O | n N A | Cor C O S | | R |
| U | | | 0 | | of Knowledge | e/ Person | nel | | O U | I | N | N | C O | | R |
| U | | | 0 | Demonstration 21. Person in charge pre and perform duties/ Cer | esent, demonstratified Food Mar | e/ Person ation of k nager (Cl | nel knowledge, FM) | | O U | I | N | N | C O | Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition | 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)

| Establishment Name: Texas health coffee | Physical A | | City/State: Rockwa | License/Permit # 8810 | Page 2 of 2 | | | | | | | |
|--|---|--------------------|-----------------------|------------------------------|-------------|--|--|--|--|--|--|--|
| | | TEMPERATUR | E OBSERVATIONS | <u> </u> | _ | | | | | | | |
| Item/Location | Temp F | Item/Location | Temp F | Item/Location | Temp I | | | | | | | |
| Cold top unit | | | | | | | | | | | | |
| Almond milk | 41 | | | | | | | | | | | |
| | | | | | | | | | | | | |
| Creamer | 40 | | | | | | | | | | | |
| Two door upright | | | | | | | | | | | | |
| Bottoms portion for milk | 38 | | | | | | | | | | | |
| Doctorno portion for filmo | | | | | | | | | | | | |
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| | 0 | RSERVATIONS AND | CORRECTIVE ACTIO | NS . | | | | | | | | |
| | | | | ECTED TO THE CONDITIONS OBSE | ERVED AND | | | | | | | |
| Number NOTED BELOW: All temps F | | | | | | | | | | | | |
| Hot water at hand sink | | | | | | | | | | | | |
| Sanitizer bucket - 200 | РРМ | | | | | | | | | | | |
| Separating pitchers | ام مالانديد | valuina af athau a | | | | | | | | | | |
| New bar mats assistin | | | re etc | | | | | | | | | |
| Using gallon milk with | | | | | | | | | | | | |
| Pastries are self service | | | | | | | | | | | | |
| Allergy posting on gla | 55 511662 | ze guaru | | | | | | | | | | |
| | Great! Minor cleaning under behind and around equipment | | | | | | | | | | | |
| To Willion Glocarining arraor | bornira a | ara araaria aqaipi | Horit | | | | | | | | | |
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| Received by: | | Print: | | Title: Person In Charg | ge/ Owner | | | | | | | |
| (signature) See above | / C | | | | • | | | | | | | |
| See above the signature of the signature | | Print: | | | | | | | | | | |
| (signature) Kelly Kirkpo | utríck | URS . | | | | | | | | | | |
| 102117 1031 17P | - · · · · · · · | , | | Samples: Y N | # collected | | | | | | | |