## 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

05		9/2	02	24	Time in: 12:52	Time out: <b>3:16</b>		License/Perr Fs 88							Food handle	Food managers  8	Page 1 of	f_2_
		e of l			tion: 1-Routine	2-Follow U		3-Complaint t/Owner Na		4-In	vesti	gation	n	5-CO/Cons	struction of Repeat Viol	6-Other	TOTAL/SC	ORE
Tex	as		lth	hc	ospital coffee bar	Do	Presby est control	У	1	Hood	1		***		of Violations		0/100	)/A
3159	hit	zone				See	ee cafe		1	Na		Se	e ca	ıfe		No 🗸		
Mark					points in the OUT box for		item	Mark 🗸		ropriat	e box	or IN	, NO	, NA, COS		ark an 🗸 in appropri	olation W-Wa iate box for R	atch
		nce S			Prio	ority Items (3	Points)			Con	nplian	ce Sta	tus	tive Action not to	exceed 3 do	ays		R
	N O A O S (F = degrees Fahrenheit)			y	R		I N N O			Employee Health								
	•				1. Proper cooling time a	and temperature	2							12. Managemen knowledge, resp		oyees and conditional and reporting	l employees;	
					2. Proper Cold Holding <b>See</b>	temperature(41	1°F/ 45°F)							13. Proper use of eyes, nose, and		and exclusion; No dis	scharge from	
H					3. Proper Hot Holding t	temperature(135	5°F)		$\dashv$					At hand sin	ıks		3	
	4. Proper cooking time and temperature						/					erly washed/ Gloves u						
			+		5. Proper reheating prod	cedure for hot he	olding (165	5°F in 2		-						th ready to eat foods of		
	١				Hours)  6. Time as a Public Hea	alth Control: pro	acaduras la	racords		•				Gloves and	d properly fol	llowed (APPROVED	O YN)	
	١				Prep only	ann Connoi, pro	ocedures &	e records					1	16 Pasteurized		ceptible Populations prohibited food not of		
					Ap	proved Source						<b>'</b>		Pasteurized egg	/ 1			
·	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Commercial				Food in							(	Chemicals					
·	1				8. Food Received at pro Checking		e					~		17. Food additiv & Vegetables	ves; approved	l and properly stored;	Washing Fruits	
						n from Contami				·	/			18. Toxic substa Separate	ances properl	y identified, stored ar	nd used	
					<ol><li>Food Separated &amp; pr preparation, storage, dis</li></ol>			food							Wat	er/ Plumbing		
·	1				10. Food contact surfac Sanitized at150_			ned and						19. Water from backflow device City appr	e .	urce; Plumbing install	led; proper	
	•	/			11. Proper disposition of reconditioned Disc	of returned, prevarded	viously serv	ved or		•	/			20. Approved S disposal	ewage/Waste	ewater Disposal Syste	em, proper	
0		N I	N	C	Pri	ority Founda	ation Iteı							rrective Action w	vithin 10 day	ys		R
	I N		A	C O S	Demonstration	n of Knowledge	e/ Personne	el	r R	0	ns Re	N	C C O S			ys are Control/ Identific	cation	R
U			A	o	Demonstration 21. Person in charge properties and perform duties/ Cer	n of Knowledge	e/ Personne	el owledge,		O U	I N	N	C	Food	d Temperatu	re Control/ Identific		R
U			A	o	Demonstration 21. Person in charge pro	n of Knowledge, esent, demonstra rtified Food Mar	e/ Personneration of knownager (CFM)	owledge,		O U	I N	N	C	Food 27. Proper cooli	d Temperatu	re Control/ Identific sed; Equipment Ade tre		R
U			A	o	21. Person in charge pro and perform duties/ Cer 8 22. Food Handler/ no un All	esent, demonstra rtified Food Mar nauthorized pers rdkeeping and Labeling	e/ Personne ration of kno rati	owledge, M)		O U	I N	N	C	27. Proper cooli Maintain Produ 28. Proper Date	d Temperaturing method used Temperature Marking and ers provided, rips	re Control/ Identific sed; Equipment Ade tre	equate to	R
U			A	o	Demonstration  21. Person in charge properties of the perform duties of Cere 8  22. Food Handler of the All  Safe Water, Record  23. Hot and Cold Water See	esent, demonstra rtified Food Mar nauthorized pers rdkeeping and Labeling r available; adeq	e/ Personne ration of kno nager (CFM rsons/ perso Food Pack quate pressu	owledge, M) onnel kage ure, safe		O U	I N	N	C	27. Proper cooli Maintain Produ 28. Proper Date 29. Thermomete Thermal test st Digital / te	ing method used Temperature Marking and ers provided, rips est strips Requiremen	sed; Equipment Ade re I disposition accurate, and calibrate t, Prerequisite for O	equate to ted; Chemical/	R
U			A	o	Demonstration  21. Person in charge properties of the perform duties of the perform duties of the perform duties of the perform duties of the performance of the perf	esent, demonstra rtified Food Mar nauthorized pers rdkeeping and Labeling r available; adeq vailable (shellsto Food labeled JSTOMEr	e/ Personneration of knownager (CFM) rsons/ perso Food Pack quate pressu ock tags; pa	owledge, M) onnel kage ure, safe arasite		O U	I N	N	C	27. Proper cooli Maintain Produ 28. Proper Date 29. Thermomet Thermal test st Digital / te Permit 30. Food Estab Posted	d Temperature transport of the month of the	sed; Equipment Ade re I disposition accurate, and calibrate tt, Prerequisite for O	equate to  ted; Chemical/  Departion  sign posted )	R
U			A	o	Demonstration  21. Person in charge property and perform duties/ Ceres  22. Food Handler/ no under All  Safe Water, Reconstruction  23. Hot and Cold Water See  24. Required records and destruction); Packaged Handed to Cu	esent, demonstra rtified Food Mar nauthorized pers rdkeeping and Labeling r available; adeq vailable (shellsto Food labeled JSTOMET with Approved ariance, Speciali	e/ Personneration of known ager (CFM rsons/ persons/ persons/ persons	owledge, M) onnel was a control of the control of t		O U	I N	N	C	27. Proper cooli Maintain Produ 28. Proper Date 29. Thermomet Thermal test st Digital / te Permit 30. Food Estab POSted	d Temperaturing method uset Temperature Marking and ers provided, rips est strips Requirement Performance Performa	sed; Equipment Ade re I disposition accurate, and calibrate t, Prerequisite for O	equate to  ted; Chemical/  Departion sign posted )	R
U			A	o	Demonstration  21. Person in charge property and perform duties/ Ceres  22. Food Handler/ no under All  Safe Water, Reconsidered See  24. Required records and destruction); Packaged Handed to Culture Conformance of the All Parks of the Conformance of the All Parks of the Parks of the Conformance of the Parks of the	esent, demonstrartified Food Mar nauthorized personal Labeling r available; adequatilable (shellsto Food labeled JSTOMET with Approved ariance, Specialise obtained for sp	e/Personne ration of knownager (CFM rsons/ perso  Food Pack quate pressu ock tags; pa  Procedure lized Proces pecialized	owledge, M) onnel was a control of the control of t		O U	I N	N	C	27. Proper cooli Maintain Produ 28. Proper Date 29. Thermomete Thermal test st Digital / te Permit 30. Food Estab Posted	d Temperatu ing method us ct Temperatu Marking and ers provided, rips est Strips Requiremen Olishment Per Utensils, Equandwashing for	sed; Equipment Ade red disposition accurate, and calibrate, t, Prerequisite for Ormit (Current/insp.s	equate to  ted; Chemical/  Departion sign posted )	R
U			A	o	Demonstration  21. Person in charge property and perform duties/ Ceres  22. Food Handler/ no under the control of the control	esent, demonstratified Food Mar nauthorized pers rdkeeping and Labeling r available; adeq vailable (shellsto Food labeled JSTOMEr with Approved ariance, Specialia e obtained for sp anufacturer instr	e/Personneration of known ager (CFM) resons/ perso  Food Pack quate pressure ock tags; pa  Procedure lized Process pecialized ructions	owledge, M) onnel kage ure, safe arasite es ss, and		O U	I N	N	C	27. Proper cooli Maintain Produ 28. Proper Date 29. Thermomete Thermal test st Digital / te Permit 30. Food Estab Posted 31. Adequate ha supplied, used Equipped 32. Food and N designed, consti Watch co	d Temperaturing method used Temperature Marking and ers provided, rips est strips Requirement Pelebishment Pelebishment Felebishment Fe	sed; Equipment Ade re d disposition accurate, and calibrat tt, Prerequisite for O rmit (Current/ insp s nipment, and Vendir acilities: Accessible a	equate to  ted; Chemical/  Departion sign posted )  ng and properly e, properly	R
U			A	o	21. Person in charge properties of the person in ch	esent, demonstrartified Food Mar nauthorized personal Labeling r available; adequallable (shellsto Food labeled JSTOMEr with Approved ariance, Specialise obtained for spending and for spending to the sum of th	e/Personne ration of knownager (CFM rsons/ perso  Food Pack quate pressu ock tags; pa  Procedure lized Proces pecialized ructions  y  aw or under	owledge, M) onnel kage ure, safe arasite es ss, and		O U	I N	N	C	27. Proper cooli Maintain Produ 28. Proper Date 29. Thermomete Thermal test st: Digital / te  Permit 30. Food Estab Posted 31. Adequate ha supplied, used Equipped 32. Food and N designed, constr Watch co 33. Warewashir Service sink or	d Temperature to the more than the marking and ers provided, rips est strips est strips est strips est strips of the more than t	sed; Equipment Ade re d disposition accurate, and calibra  tt, Prerequisite for O  rmit (Current/ insp s  nipment, and Vendir acilities: Accessible a  tact surfaces cleanable sed installed, maintained, g facility provided	equate to  ted; Chemical/  Departion sign posted )  ng and properly e, properly	R
U		0 .		OS	Demonstration  21. Person in charge property and perform duties/ Ceres  22. Food Handler/ no under the control of the control	esent, demonstrartified Food Mar nauthorized pers rdkeeping and Labeling r available; adeq vailable (shellsto Food labeled JSTOMEr with Approved ariance, Speciali e obtained for sp anufacturer instr sumer Advisor; er Advisories; ra inder/Buffet Plat le by request /	e/Personne ration of known ager (CFM rsons/ perso Food Pack quate pressu ock tags; pa Procedure lized Proces pecialized ructions  y aw or under the // Allerge // emailed	owledge, M) onnel kage ure, safe arasite es ss, and r cooked en Label sign Corrective A	ction	O U T	I N O	N A	C O S	27. Proper cooli Maintain Produ 28. Proper Date 29. Thermomete Thermal test st Digital / te  Permit 30. Food Estab Posted  31. Adequate ha supplied, used Equipped 32. Food and N designed, const Watch co 33. Warewashir Service sink or Three co	d Temperature ing method used Temperature ing method used Temperature in Marking and ers provided, rips est Strips Requirement Pelosishment Pelosishment Pelosishment in Confood Contructed, and use in Confood Contructed Confood Contructe	sed; Equipment Aderre d disposition accurate, and calibrate tt, Prerequisite for O rmit (Current/ insp s aipment, and Vendir acilities: Accessible a tact surfaces cleanable sed installed, maintained, g facility provided UD	equate to  ted; Chemical/  Departion sign posted )  ng and properly e, properly , used/	
U T		N	N A	o	21. Person in charge properties of the provention of the proventio	esent, demonstrartified Food Mar nauthorized pers rdkeeping and Labeling r available; adeq vailable (shellsto Food labeled JStomer with Approved ariance, Speciali e obtained for sp anufacturer instr sumer Advisor; er Advisories; ra inder/Buffet Plat e by request / at) Violations of Food Contain	e/Personne ration of known ager (CFM rsons/ person Food Pack quate pressur ock tags; pa  Procedure lized Proces becialized ructions  Ty  aw or under attel/ Allerge / emailed  Require (Cmination	owledge, M) onnel kage ure, safe arasite es ss, and r cooked en Label sign	R	O U T		N A	COS	27. Proper cooling Maintain Production 28. Proper Date 29. Thermometer Thermal test structured in the Permit 30. Food Estab Posted 31. Adequate has supplied, used Equipped 32. Food and N designed, constructured watch could be a supplied of the posted 33. Warewashir Service sink or Three cours or Next Inspection 1986.	d Temperature ing method used Temperature ing method used Temperature in Marking and ers provided, rips est strips Requirement Pelosishment Pelosishment Pelosishment Pelosishment in Confood Contructed, and use in Confood Contructed Co	sed; Equipment Aderre d disposition accurate, and calibrate tt, Prerequisite for Ormit (Current/ insp state) acilities: Accessible active sed installed, maintained, g facility provided UD chever Comes First Identification	equate to  ted; Chemical/  Departion sign posted )  ng and properly e, properly , used/	R
U T		N	N A	O S C O	21. Person in charge properties of the processing methods; marked to Cut.  23. Hot and Cold Water See  24. Required records as destruction); Packaged Handed to Cut.  Conformance with V. HACCP plan; Variance processing methods; marked to Cut.  26. Posting of Consumer foods (Disclosure/Remi Posted and available)  Core Items (1 Point Prevention of St. No Evidence of Instantials	esent, demonstrartified Food Mar nauthorized pers rdkeeping and Labeling r available; adeq vailable (shellsto Food labeled JSTOMEr with Approved ariance, Speciali e obtained for spending to the contained for spending	e/Personne ration of known ager (CFM rsons/person Food Pack quate pressur ock tags; pa  Procedure lized Proces secialized ructions ry aw or under tate)/ Allerge / emailed  Require Comination on, rodent/or	owledge, M) onnel  kage ure, safe arasite  es sss, and r cooked en Label sign  Corrective A	ction	Not te	I N O	N A	C O S	27. Proper cooli Maintain Produ 28. Proper Date 29. Thermomete Thermal test st Digital / te  Permit 30. Food Estab Posted  31. Adequate ha supplied, used Equipped 32. Food and N designed, const Watch co 33. Warewashir Service sink or Three co	d Temperature ing method used Temperature ing method used Temperature in Marking and ers provided, rips est strips Requirement Pelosishment Pelosishment Pelosishment Pelosishment in Confood Contructed, and use in Confood Contructed Co	sed; Equipment Aderre d disposition accurate, and calibrate tt, Prerequisite for Ormit (Current/ insp state) acilities: Accessible active sed installed, maintained, g facility provided UD chever Comes First Identification	equate to  ted; Chemical/  Departion sign posted )  ng and properly e, properly , used/	
U T		N	N A	O S C O	21. Person in charge properties and perform duties / Cer 8 22. Food Handler / no use All  Safe Water, Reconstruction of Parking and Parking All  23. Hot and Cold Water See 24. Required records and destruction; Packaged Handed to CL  Conformance with V HACCP plan; Variance processing methods; materials of Construction	esent, demonstrartified Food Mar nauthorized pers rdkeeping and Labeling r available; adeq vailable (shellsto Food labeled JSTOMEr with Approved ariance, Speciali e obtained for speanufacturer instr sumer Advisory er Advisories; ra inder/Buffet Plat le by request / att Violations of Food Contain ect contamination	e/Personne ration of known ager (CFM rsons/ perso  Food Pack quate pressu ock tags; pa  Procedure lized Proces pecialized ructions  Ty  aw or under tate)/ Allerge / emailed  Require C mination on, rodent/ong or tobace	owledge, M) onnel  kage ure, safe arasite  es sss, and r cooked en Label sign  Corrective A	ction	Not te	I N O	N A	C O S	27. Proper cooli Maintain Produ  28. Proper Date  29. Thermomete Thermal test st Digital / te  Permit  30. Food Estab  Posted  31. Adequate has supplied, used Equipped  32. Food and N designed, const.  Watch co 33. Warewashir Service sink or Three consts or Next Inspect	ing method used Temperature Marking and ers provided, rips est strips Requirement Personal Contract of the Marking and use of the Marking and use of the Marking and use of the Marking for th	re Control/ Identification sed; Equipment Adelere Id disposition accurate, and calibrate tt, Prerequisite for Ormit (Current/ insp sometiment, and Vendir accilities: Accessible action accurate, and vendir accilities: Accessible action accurate, and vendir accilities: Accessible action accurate, and vendir accilities: Accessible action accurate	equate to  ted; Chemical/  Departion sign posted )  ng and properly e, properly , used/	
U T		N	N A	O S C O	21. Person in charge properties of the provided and perform duties of the provided and performed and	esent, demonstrartified Food Mar nauthorized pers rdkeeping and Labeling r available; adeq vailable (shellsto Food labeled JSTOMEr with Approved ariance, Speciali e obtained for sp anufacturer instr sumer Advisor; er Advisories; ra inder/Buffet Plat e by request / nt) Violations of Food Contain ect contamination ess/eating, drinkin perly used and st ilon	e/Personne ration of known ager (CFM rsons/ perso  Food Pack quate pressu ock tags; pa  Procedure lized Proces pecialized ructions  Ty  aw or under tate)/ Allerge / emailed  Require C mination on, rodent/ong or tobace	owledge, M) onnel  kage ure, safe arasite  es sss, and r cooked en Label sign  Corrective A	ction	Not te	I N O	N A	C O S	27. Proper cooling Maintain Production 28. Proper Date 29. Thermometer Thermal test structured in the Permit 30. Food Estab Posted 31. Adequate has supplied, used Equipped 32. Food and N designed, constructured watch course or Next Inspection 19. Watch course or Next Inspection 19. Non-Food Course of Course Of Three Course of Next Inspection 19. Non-Food Course of	d Temperature ing method used Temperature ing method used Temperature ing method used Temperature in Marking and ers provided, rips est strips  Requirement Pelosishment Pelosishment Pelosishment Pelosishment in Marking for in Marking in Marki	sed; Equipment Aderre disposition accurate, and calibrate, Prerequisite for Ormit (Current/ insp state) acilities: Accessible accurate, and vendinacilities: Accessible accurate	equate to  ted; Chemical/  Departion  sign posted )  ag  and properly  e, properly  , used/	
U T		N	N A	O S C O	21. Person in charge property and perform duties/ Cer 8 22. Food Handler/ no use All Safe Water, Reconstruction); Packaged Handed to CL Conformance with V HACCP plan; Variance processing methods; market and evaluable Core Items (1 Point Prevention of Stored in Solut 37. Environmental control of the Solution of the So	esent, demonstrartified Food Mar nauthorized pers rdkeeping and Labeling r available; adeq vailable (shellsto Food labeled Jistomer with Approved ariance, Speciali e obtained for sp anufacturer instr sumer Advisory er Advisories; ra inder/Buffet Plat le by request / nt) Violations of Food Contan ect contaminatio ess/eating, drinkin perly used and st ilon tamination	e/Personne ration of known ager (CFM rsons/ perso  Food Pack quate pressu ock tags; pa  Procedure lized Proces pecialized ructions  Ty  aw or under tate)/ Allerge / emailed  Require C mination on, rodent/ong or tobace	owledge, M) onnel  kage ure, safe arasite  es sss, and r cooked en Label sign  Corrective A	ction	Not te	I N O	N A	C O S	27. Proper cooli Maintain Produ  28. Proper Date  29. Thermomete Thermal test st: Digital / te  Permit  30. Food Estab  Posted  31. Adequate ha supplied, used Equipped  32. Food and N designed, consti Watch co  33. Warewashir Service sink or Three co  ys or Next Inspector  41. Original con  42. Non-Food Co Watch  43. Adequate ve	d Temperature to the transfer of transfer of the transfer of t	sed; Equipment Aderre disposition accurate, and calibrate, Prerequisite for Ormit (Current/ insp shipment, and Vendir acilities: Accessible at act surfaces cleanable sed installed, maintained, a facility provided Up chever Comes First Identification g (Bulk Food)  sical Facilities  ees clean	equate to  ted; Chemical/  Departion sign posted )  ng and properly e, properly areas used	
U T		N	N A	O S C O	21. Person in charge properties of the provided and perform duties of the provided and performed and	esent, demonstrartified Food Mar nauthorized pers rdkeeping and Labeling r available; adeq vailable (shellsto Food labeled JSTOMEr with Approved ariance, Speciali e obtained for sp anufacturer instr sumer Advisor; er Advisories; ra inder/Buffet Plat le by request / nt) Violations of Food Contain ect contamination ss/eating, drinkin perly used and st lion tamination method	e/Personne ration of known ager (CFM rsons/ person Food Pack quate pressur ock tags; pa Procedure lized Proces recialized ructions  ry aw or under ately/ Allerge / emailed Require (Cmination on, rodent/coming or tobacces stored	owledge, M) onnel  kage ure, safe arasite  es sss, and r cooked en Label sign  Corrective A	ction	Not te	I N O	N A	C O S	27. Proper cooli Maintain Produ  28. Proper Date  29. Thermomete Thermal test st Digital / te  Permit  30. Food Estab Posted  31. Adequate has supplied, used Equipped  32. Food and N designed, const Watch CO 33. Warewashir Service sink or Three co  ys or Next Inspect	d Temperature to the provided of the provided	sed; Equipment Aderre Id disposition accurate, and calibrate It, Prerequisite for Ormit (Current/ insp state) actives: Accessible actives: Accessi	equate to  ted; Chemical/  Departion  sign posted )  ng  und properly  e, properly  areas used/	
U T		N	N A	O S C O	21. Person in charge properties of the propertie	esent, demonstrartified Food Mar nauthorized pers rdkeeping and Labeling r available; adeq vailable (shellsto Food labeled JSTOMEr with Approved driance, Speciali e obtained for speanufacturer instracturer instracturer instracturer sumer Advisories; rainder/Buffet Plat lee by request / nt) Violations of Food Contained ect contamination section method er Use of Utensi	e/Personne ration of known ager (CFN rsons/ person Food Pack quate pressur ock tags; pa  Procedure lized Proces becialized ructions  Ty  aw or under ate)/ Allerge / emailed  Require (Cmination on, rodent/of ng or tobace stored	owledge, M) onnel  kage  ure, safe arasite  es ss, and  r cooked en Label   Sign  Corrective A	ction	Not te	I N O	N A	C O S	27. Proper cooli Maintain Produ  28. Proper Date  29. Thermomete Thermal test st Digital / te  Permit  30. Food Estab  Posted  31. Adequate has upplied, used Equipped  32. Food and N designed, const Watch co  33. Warewashir Service sink or Three co  ys or Next Inspect	d Temperature ing method used Temperature ing method used Temperature ing method used Temperature in ing method in ing sets strips  Requirement Polishment Period and used in ing Facilities; curb cleaning of mp set in ing set in in ing set in in ing set in in ing set in ing set in in ing set in ing set in ing set in in in ing set in in ing set in	sed; Equipment Aderre d disposition accurate, and calibrate tt, Prerequisite for O rmit (Current/ insp s nipment, and Vendir acilities: Accessible a tact surfaces cleanable sed installed, maintained, g facility provided UD chever Comes First Identification g (Bulk Food) sical Facilities ses clean I lighting; designated perly disposed; facilities ed, maintained, and clean	equate to  ted; Chemical/  Departion  sign posted )  ag  und properly  e, properly  areas used/  areas used  ies maintained  lean	
U T		N	N A	O S C O	21. Person in charge properties of the provided and perform duties of the provided and performed and	esent, demonstrartified Food Mar nauthorized pers rdkeeping and Labeling r available; adeq vailable (shellsto Food labeled JSTOMEr with Approved driance, Specialise obtained for spenufacturer instrainder/Buffet Plate by request / nt) Violations of Food Contained contained for spenufacturer instrainder/Buffet Plate by request / nt) Violations of Food Contained ect contamination series and series in the ser	e/Personne ration of known ager (CFN rsons/ person Food Pack quate pressur ock tags; pa Procedure lized Proces recialized ructions  Ty  aw or under the / Allerge / emailed Require C mination on, rodent/c ng or tobacc stored	owledge, M) onnel  kage  ure, safe arasite  es ss, and  r cooked en Label   Sign  Corrective A	ction	Not te	I N O	N A	C O S	27. Proper cooli Maintain Produ  28. Proper Date  29. Thermomete Thermal test st Digital / te  Permit  30. Food Estab  Posted  31. Adequate has upplied, used Equipped  32. Food and N designed, const Watch co  33. Warewashir Service sink or Three co  ys or Next Inspect	d Temperature ing method used Temperature ing method used Temperature ing method used Temperature in ing method in ing sets strips  Requirement Polishment Period and used in ing Facilities; curb cleaning of mp set in ing set in in ing set in in ing set in in ing set in ing set in in ing set in ing set in ing set in in in ing set in in ing set in	sed; Equipment Aderre Id disposition accurate, and calibrate It, Prerequisite for Ormit (Current/ insp state) actives: Accessible actives: Accessi	equate to  ted; Chemical/  Departion  sign posted )  ag  und properly  e, properly  areas used/  areas used  ies maintained  lean	

## **Retail Food Establishment Inspection Report**

## City of Rockwall

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

Form EH-06 (Revised 09-2015)

	ment Name: S health coffee bar	Physical 3150	Address: horizon		City/State: Rockwall	License/Permit # 8810	Page <u>2</u> of <u>2</u>				
TOXA	5 Health conce bar	0130	TEMPERATUR			0010					
Item/Loc	cation	Temp F	Item/Location	E ODSERVA		n/Location	Temp 1				
Under counter		41									
Wr	nipped cream	41									
		0	BSERVATIONS AND	CORRECTI	VF ACTIONS						
Item	AN INSPECTION OF YOUR ES	TABLISHM				TO THE CONDITIONS OBSE	ERVED AND				
Number	NOTED BELOW: ALL TEMPS T										
	Hot water at three cor	mp sink	134								
	Hand sink temp 105										
	Quats sanitizer 150 using 146 within range										
	Espresso machine										
W	Avoid reuse of Ajax container for pink soap - labeled										
	Soap and towels at hand sinks										
	Separated milks										
	Ingredients avail with										
	Employee poster at h	and sink									
	Cabinets clean										
	Filters in plastic										
	Plexiglass splash gua	ard									
			Τ = .			I must -					
Received (signature)	Coo obox		Print:			Title: Person In Char	ge/ Owner				
	See abov	<u>ve</u>									
Inspected (signature)	d by:		Print:								
	кешу кикро	wrick	OKS			Samples: V N	# collected				