Follow-up fee of \$50.00 is required after 1st Followup Opened all

Retail Food Establishment Inspection Report

City of Rockwall

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

reports together						.:. и							<u> Employee</u>	<u>neaith</u>				
Date: Time in: Time out: License/Per													Est. Type Coffee in hospital	Risk Category Low /hsp	Page 1 of _	2_		
Purpose of Inspection:										5-CO/Consti		6-Other	TOTAL/SCO	RE.				
Establishment Name: Contact/Owner Name:									:			111011		* Number of	Repeat Violati	ions:	TOTAL/SCO	KE
Texas Health hospital Rockwall Coffee bar Texas health / Physical Address: Pest control:								/ ph	-	ans	1	Gr	eace	trap :	Violations CO	508: Follow-up: Yes	0/100/	Ά
Horizon See cafe								Na				e cafe		N	No 🔽			
Compliance Status: Out = not in compliance \overline{N} = in compliance \overline{N} = not \overline{N} Mark the appropriate points in the OUT box for each numbered item \overline{N} Mark $\sqrt{\overline{N}}$									ot obse	bserved NA = not applicable COS = corrected on sit				plicable COS =		olation W-Wate	ch	
						iority Items (3 P		-					_	ve Action not to e				r
0	Î	N	e Stat	C	Time and Te	emperature for Foo	d Safety	R	(Compliance Status O I N N C						** **		R
U T	N	0	A	o s	(F = degrees Fahrenheit)					U N O A O Employee Health S 12 Management food employees and conditional emp								
	(/			1. Proper cooling time and temperature					/		12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					empioyees;	
	_	-		2. Proper Cold Holding temperature(41°F/45°F)						13. Proper use of restriction and exclusion; No discharge					scharge from			
	/		2. Proper Cold Holding temperature(41°F/ 45°F) See							'				eyes, nose, and n	nouth			
	(/			3. Proper Hot Holding	g temperature(135°F)							Pre	eventing Cont	amination by Ha	nds	
		/			4. Proper cooking time	e and temperature				~	•			14. Hands cleane	ed and properly	y washed/ Gloves	used properly	
					5. Proper reheating pro	ocedure for hot hold	ling (165°F in 2									ready to eat foods o		
		•			Hours)									alternate method	property tollov	wed (APPROVEI) 1 N)	
			/		6. Time as a Public He	ealth Control; proce	dures & records									ptible Populations		
					A	approved Source				/	•			16. Pasteurized for Pasteurized eggs		hibited food not of juired	fered	
					7. Food and ice obtain	ned from approved s	ource: Food in			<u> </u>				See cafe				
	~				good condition, safe, a destruction US foo	and unadulterated; p									Che	emicals		
	/				8. Food Received at p	roper temperature				Ī		~		17. Food additive & Vegetables	es; approved ar	nd properly stored;	Washing Fruits	
					Protection	on from Contamina	ition			/	,					dentified, stored ar	nd used	
					9. Food Separated & p		during food			<u> </u>				Watch storag		(D) 11		
	•				preparation, storage, d											/ Plumbing		
	~				10. Food contact surfa Sanitized at <u>200</u>		s; Cleaned and			/	,		ı	19. Water from a backflow device City appro		e; Plumbing instal	led; proper	
		_	_							_						D: 10	m propor	
		1			11. Proper disposition reconditioned	of returned, previou	ısly served or			1	,			Approved Sev disposal	wage/Wastewa	ater Disposal Syste	iii, proper	
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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)

	nent Name:	Physical A			City/State: Rockwall	License/Permit #	Page <u>2</u> of <u>2</u>				
iexas	s hospital coffee bar	Horizo	Fs 8810								
Item/Loc	ation	Temp F	TEMPERATU Item/Location	URE OBSERVAT		ocation	Temp F				
Cold to	on unit										
Cold top unit		41/40									
	oconut milk	41/43									
	Cream	41									
Whippe	ed cream in upright cooler										
Am	ibient upright	33									
		OF	SERVATIONS AN	ND CORRECTI	VE ACTIONS						
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: All temps F	STABLISHME	ENT HAS BEEN MAI	DE. YOUR ATTENT	TION IS DIRECTED T	O THE CONDITIONS OBSE	ERVED AND				
	Pastries placed into containers for self service - allergy posting on sneeze guard and ingredients by request										
	Hot water 124 F										
	Sanitizer - 200 ppm										
W	Watch storing items o	n top as	thev are doubl	e panned etc	borderline						
W	Keep ice drained with a perforated pan Discussed using towels under pitchers and using dri dek or something like it in the future to allow them to dry inside as well										
	_	-					<u>, </u>				
	Separating milk products by way of pitchers Gloves used to touch rte foods										
	Thermo - digital thermo watch storage with utensils										
	Maint items documented on cafe report										
Received	by:		Print:			Title: Person In Charg	ge/ Owner				
(signature)	See abov	/e									
Inspected (signature)	See abou	utríck	Print:								
	resoly rear repo	-0, 0010	, 50			Samples: Y N	# collected				