

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

Retail Food Establishment Inspection Report

Opened all reports together City of Rockwall

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

Date: 05/17/2021	Time in: 9:15	Time out: 11:35	License/Permit # FS 8810	Est. Type Coffee in hospital	Risk Category Low /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 Coffee bar	Contact/Owner Name: Texas health / physicians	* Number of Repeat Violations: _____	0/100/A
		✓ Number of Violations COS: _____	

Physical Address: Horizon	Pest control : See cafe	Hood Na	Grease trap : See cafe	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 an

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						R	Compliance Status						R	
O	I	N	N	C	O		O	I	N	N	C	O		
U	T		A	S		U	T		A	S				
Time and Temperature for Food Safety (F = degrees Fahrenheit)							Employee Health							
							<input checked="" type="checkbox"/>						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
							<input checked="" type="checkbox"/>						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Policy	
													Preventing Contamination by Hands	
							<input checked="" type="checkbox"/>						14. Hands cleaned and properly washed/ Gloves used properly	
													15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)	
													Highly Susceptible Populations	
							<input checked="" type="checkbox"/>						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required See cafe	
													Chemicals	
													17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
							<input checked="" type="checkbox"/>						18. Toxic substances properly identified, stored and used Watch storage of Sani	
													Water/ Plumbing	
							<input checked="" type="checkbox"/>						19. Water from approved source; Plumbing installed; proper backflow device City approved	
							<input checked="" type="checkbox"/>						20. Approved Sewage/Wastewater Disposal System, proper disposal	
													Approved Source	
							<input checked="" type="checkbox"/>						7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction US foods	
							<input checked="" type="checkbox"/>						8. Food Received at proper temperature At receiving	
													Protection from Contamination	
							<input checked="" type="checkbox"/>						9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
							<input checked="" type="checkbox"/>						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 no returns	

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						R	Compliance Status						R	
O	I	N	N	C	O		O	I	N	N	C	O		
U	T		A	S		U	T		A	S				
Demonstration of Knowledge/ Personnel							Food Temperature Control/ Identification							
							<input checked="" type="checkbox"/>						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
							<input checked="" type="checkbox"/>						28. Proper Date Marking and disposition If used over 24 hrs	
							<input checked="" type="checkbox"/>						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital - watch storage	
													Permit Requirement, Prerequisite for Operation	
							<input checked="" type="checkbox"/>						30. Food Establishment Permit (Current/ insp sign posted) Posted	
													Utensils, Equipment, and Vending	
							<input checked="" type="checkbox"/>						31. Adequate handwashing facilities: Accessible and properly supplied, used	
													32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch for rusty shelving	
							<input checked="" type="checkbox"/>						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided See cafe using three comp	

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First

Compliance Status						R	Compliance Status						R	
O	I	N	N	C	O		O	I	N	N	C	O		
U	T		A	S		U	T		A	S				
Prevention of Food Contamination							Food Identification							
							<input checked="" type="checkbox"/>						41. Original container labeling (Bulk Food)	
													Physical Facilities	
							<input checked="" type="checkbox"/>						42. Non-Food Contact surfaces clean Watch	
							<input checked="" type="checkbox"/>						43. Adequate ventilation and lighting; designated areas used	
							<input checked="" type="checkbox"/>						44. Garbage and Refuse properly disposed; facilities maintained	
													45. Physical facilities installed, maintained, and clean See cafe	
							<input checked="" type="checkbox"/>						46. Toilet Facilities; properly constructed, supplied, and clean Equipped	
							<input checked="" type="checkbox"/>						47. Other Violations	

