

Followup fee of \$50.00 after initial Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 01/30/2023	Time in: 11:59	Time out: 1:05	License/Permit # FS 0000106	Food handlers 1	Food managers 1	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: 1-Routine 2-Follow Up 3-Complaint 4-Investigation 5-CO/Construction 6-Other **TOTAL/SCORE**

Establishment Name: The Bagel Lady	Contact/Owner Name: Revi	* Number of Repeat Violations: <u> </u> ✓ Number of Violations COS: <u> </u>	10/90/A
Physical Address: 316 S Goliad	Pest control : Need info	Hood Ba	Grease trap : Need info
			Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/> Pics

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 ✓ in appropriate box for IN, NO, NA, COS Mark an ✓ in appropriate box for R

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

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓				✓					
	✓					✓					
		✓				Preventing Contamination by Hands					
		✓				✓					
		✓					✓				
		✓				Highly Susceptible Populations					
		✓				✓					
W						Chemicals					
		✓				✓					
Protection from Contamination						✓					
		✓				Water/ Plumbing					
3				✓		✓					
		✓				✓					

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

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
		✓				✓					
		✓						✓			
Safe Water, Recordkeeping and Food Package Labeling						✓					
		✓				Permit Requirement, Prerequisite for Operation					
W						W					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
				✓		✓					
Consumer Advisory						2					
		✓				2			✓		

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

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
1						✓					
						Physical Facilities					
	✓					1					
		✓				✓					
		✓				✓					
Proper Use of Utensils						1					
W	✓					✓					
		✓						✓			

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Courtney Maldonado	Print:	Title: Person In Charge/ Owner
Inspected by: <i>Kelly kirkpatrick RS</i> <small>(signature)</small>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: The bagel lady	Physical Address: 316 S Goliad	City/State: Rockwall	License/Permit # FS 000106	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Beverage cooler	38.9	2 door cooler			
Cold top unit		Salmon / pepper	41/41		
Pastrami /eggsalad	37/34	Cheese cooler			
Pico / tomato / cream cheese sausage	35/34/34	Cheese /	39		
Below salmon / meats	38/37	Freezer 1	9		
Reach in milk cooler	39	Freezer 2	12		
Pastry case					
Cheese cakes	41:41				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temps F
	Not using extra prep area / dining room only
32	Time to sand or replace cutting boards where needed
	Hot water 112 F
42/45	General Detailed cleaning under equipment etc
W /32	Reminder that egg cooking units are not commercial grade BUT are being used only once before washing
	And are being discarded when not washable or safe
34	Fruit flies observed in front prep /
42	To clean inside cooler that is not used ... mold
42	General cleaning inside coolers
	New wall in place for bagels and pastries area ... usinf hand sink in prep behind wall
	Pastry case is holding borderline temps --- barely 41
45	General cleaning needed under pos system
	Ingredients label required for self serve items ... bagel chips handed to customer to eliminate this need
	Sanitizer in bucket 100 ppm chlorine
	Restroom equipped 109 hot water
	Kitchen hot water at hand sink and three comp - 111
10/33/cos	Discussed sink flow and use must always sanitize as last step -- set up Sani bucket to swab everything you have already washed
	Drains are draining better now with new configuration.
	Chemicals over mop sink and dirty side
42/46	General cleaning around baking area flour etc
	Discussed new allergen on list sesame
	Watch personal storage of items
	Corrected three comp sink issue while on site
	Will check on eggs ... should be graded etc... no packaging to check (using for scrambled and hard boiled) delivered in crate

Received by: See above <small>(signature)</small>	Print:	Title: Person In Charge/ Owner
Inspected by: <i>Kelly kirkpatrick RS</i> <small>(signature)</small>	Print:	Samples: Y N # collected

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