## 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
✓ Vomit clean up
Employee health

Date:			′2∩	<b>ე</b> 2	Time in:							Food handlers Food managers Page 1 of 2				
	01/30/2023										ion		5-CO/Construction 6-Other TOTAL/SCORE			
Establishment Name: Contact/Owner N The Bagel Lady Revi										8			* Number of Repeat Violations:  ✓ Number of Violations COS:	٦		
Physical Address: Pest control:							Н	lood	d		Gre	ease	Follow-up: Yes 10/90/A	١		
316 S Goliad Need info  Compliance Status: Out = not in compliance IN = in compliance NO							Ba Need in D = not observed NA = not app					info No□Pics				
Mark the appropriate points in the <b>OUT</b> box for each numbered item  Mark   Mark							in appropriate box for IN.			ı IN,	NO	O, NA, COS Mark an In appropriate box for R				
Co	Priority Items (3 Points) violations					Requ	uire .			nediate Correcti npliance Status		_				
O U T	I N	N N C O Time and Temperature for Food Safety (F = degrees Fahrenheit)				R		O I N N C Employee Heal					Employee Health	R		
		/	1. Proper cooling time and temperature					1				5	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	٦		
					2. Proper Cold Holding temperature(41°F/45°F)		_						13. Proper use of restriction and exclusion; No discharge from	_		
	/				See			eyes, nose, and mouth To post poster at hand sink					eyes, nose, and mouth			
		/			3. Proper Hot Holding temperature(135°F)			Preventing Contamination by Hands								
		/			4. Proper cooking time and temperature			14. Hands cleaned and properly washed/ Gloves					14. Hands cleaned and properly washed/ Gloves used properly			
					5. Proper reheating procedure for hot holding (165°F in 2 Hours)								15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N )	٦		
					6. Time as a Public Health Control; procedures & records	$\sqcup$				1			Gloves and tissues			
		<b>✓</b>			6. Time as a rubile freatin Control, procedures & records								Highly Susceptible Populations			
					Approved Source			•					16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Cooking			
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite								· ·			
w					good condition, sare, and unaduiterated; parasite destruction Will check for any additional info for eggs used in restaurant								Chemicals			
	. /				8. Food Received at proper temperature	$\dagger$		T			T		17. Food additives; approved and properly stored; Washing Fruits & Vegetables			
	•						_						Water only	4		
					Protection from Contamination  9. Food Separated & protected, prevented during food			•					18. Toxic substances properly identified, stored and used Stored over mop			
	/				preparation, storage, display, and tasting								Water/ Plumbing			
3				/	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _100_ ppm/temperature _Set up for three comp		Ī	•				+	19. Water from approved source; Plumbing installed; proper backflow device  City approved			
		/			11. Proper disposition of returned, previously served or reconditioned				/			İ	20. Approved Sewage/Wastewater Disposal System, proper disposal			
					Priority Foundation Items (2 Po	ints)	) viol	latio	ons R	equ	ire (	Cori	rrective Action within 10 days			
O U T	I N	O	N A	o s	Demonstration of Knowledge/ Personnel	R					A	C O S	Food Temperature Control/ Identification	R		
1	<b>✓</b>			· S	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)		Ī	•	/				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature			
	/				22. Food Handler/ no unauthorized persons/ personnel All to be food handler within 30 days of hiring					/			28. Proper Date Marking and disposition If not using within 24 hrs	٦		
	Safe Water, Recordkeeping and Food Package						١,					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	_			
	_				Labeling  23. Hot and Cold Water available; adequate pressure, safe			_					Confirmed digital			
	<b>/</b>				See  24. Required records available (shellstock tags; parasite								Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/ insp sign posted )			
w					destruction); Packaged Food labeled Chips to hand to customer		1	W					Need 2023			
					Conformance with Approved Procedures								Utensils, Equipment, and Vending			
			~		25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions			•					31. Adequate handwashing facilities: Accessible and properly supplied, used <b>Equipped</b>			
					Consumer Advisory			2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	$\exists$		
					26. Posting of Consumer Advisories; raw or under cooked				+		+	$\dashv$	See 33. Warewashing Facilities; installed, maintained, used/	$\dashv$		
	/				foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Ingredients by request		2	2			•		Service sink or curb cleaning facility provided  Must use three comp and three steps			
0	Core Items (1 Point) Violations Require Corrective							_		_	_	Day C	ys or Next Inspection , Whichever Comes First	R		
U T	N	0	A	o s	Prevention of Food Contamination	K					A	o s	Food Identification			
1					34. No Evidence of Insect contamination, rodent/other animals Flies in front area				ı	/			41.Original container labeling (Bulk Food)			
					35. Personal Cleanliness/eating, drinking or tobacco use								Physical Facilities			
	<b>/</b>				36. Wiping Cloths; properly used and stored Stored in sanitizer			1					42. Non-Food Contact surfaces clean See			
		/			37. Environmental contamination			•	/				43. Adequate ventilation and lighting; designated areas used Watch			
L		/			38. Approved thawing method				/				44. Garbage and Refuse properly disposed; facilities maintained Watch			
					Proper Use of Utensils		-	1					45. Physical facilities installed, maintained, and clean See	_		
W	/				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used				/			Ī	46. Toilet Facilities; properly constructed, supplied, and clean Equipped 100 F plus			
Ë	•				See 32 40. Single-service & single-use articles; properly stored	+		╣		+		+	47. Other Violations	$\dashv$		
	/				and used				·							

## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: Courtney Maldonado	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: Dagel lady	Physical A	ddress: Goliad	City/State: Rockwa	II	License/Permit # FS 000106	Page 2 of 2						
	- agentaly	1 3.3 3	TEMPERATURE OBSERVA										
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Loca	<u>ition</u>	Temp						
Bever	age cooler	38.9	2 door cooler										
C	old top unit		Salmon / peppe	er 41/41									
Past	trami /eggsalad	37/34	Cheese cooler	•									
Pico / to	mato / cream cheese sausage	35/34/34	Cheese /	39									
Belov	w salmon / meats	38/37	Freezer 1	9									
Read	ch in milk cooler	39	Freezer 2	12									
F	Pastry case												
Cł	neese cakes	41:41											
		OB	SERVATIONS AND CORRECT	TIVE ACTIO	NS								
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND												
	TO TED BEEGW. all temps I												
32	Not using extra prep area / dining room only  Time to sand or replace cutting boards where needed												
٥٧	Time to sand or replace cutting boards where needed  Hot water 112 F												
42/45													
W /32	3 11												
VV /32													
0.4	And are being discarded when not washable or safe												
34 42	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 bacels and pastries area. Usinf hand sink in prop behind wall.												
	New wall in place for bagels and pastries area usinf hand sink in prep behind wall												
45	Pastry case is holding borderline temps —- barely 41  Canaral cleaning peeded under pee system												
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												
10/00/	Kitchen hot water at hand sink and three comp - 111												
10/33/cos	The state of the s												
	Drains are draining better now with new configuration.  Chamicals over mon sink and dirty side.												
40/46	Chemicals over mop sink and dirty side  General cleaning around baking area flour etc.												
42/46													
	Discussed new allergen on list sesame												
	Watch personal storage of items  Corrected three composint issue while on site												
	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 del by:    Print:   Title: Person In Charge/ Owner												
Received (signature)	See abov	e	Print:			Title: Person In Charge	/ Owner						
Inspected (signature)		ıtríck	Print:										
	<i>y</i> 1					Samples: Y N	# collected						