

Followup Fee of \$50.00 after First Followup

**Retail Food Establishment Inspection Report**

**City of Rockwall**

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

Date: <b>7/12/24</b>	Time in: <b>12:50</b>	Time out: <b>1:45</b>	License/Permit # <b>FS-0000106</b>	CPFM <b>2</b>	Food handlers <b>4</b>	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: <b>The Bagel Lady</b>	Contact/Owner Name: <b>Revi Menasche</b>	Number of Repeat Violations: <b>1</b>	<b>11/89/B</b>
Physical Address: 316 S Goliad Rockwall, Tx	Pest control : Spidermen 6/28/24	Number of Violations COS: <b>0</b>	

**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 '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an X 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
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
		✓				✓					
3						✓					
		✓				<b>Preventing Contamination by Hands</b>					
		✓				✓					
		✓				✓					
		✓				<b>Highly Susceptible Populations</b>					
		✓				✓					
<b>Approved Source</b>						<b>Chemicals</b>					
		✓									
		✓				✓					
<b>Protection from Contamination</b>						✓					
		✓				<b>Water/ Plumbing</b>					
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
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
		✓				✓					
		✓				✓					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						<b>Permit Requirement, Prerequisite for Operation</b>					
		✓									
		✓				W					
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
		✓				✓					
<b>Consumer Advisory</b>						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
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
1						✓					
		✓				<b>Physical Facilities</b>					
		✓				1					
		✓				✓					
		✓				1					
<b>Proper Use of Utensils</b>						✓					
		✓				✓					
		✓						✓			

