Followup Fee of \$50.00 after First Followup

## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

## City of Rockwall

Date: 7/12/24		Ļ	Time in: 12:50	Time out: <b>1:45</b>	License/Permit # FS-0000106					6			2 CPFM	Food handlers  4	Page 1	of <u>2</u>		
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain					nt 4-Investigation				atior	n [	5-CO/Construction 6-Other		TOTAL/S	CORE				
Establishment Name: Contact/Owner In the Bagel Lady Revi Menasc												Number of Repeat Violations: 1  Number of Violations COS:		11/0	0 /D			
Physical Address: 316 S Goliad Rockwall, Tx  Pest control: Spidermen 6/28/24													Follow-up: Yes ✓ No ☐	11/89/				
Ma					points in the <b>OUT</b> box for		tem	Mark '	√' a (		nark i	n app	ropria	ate bo	plicable COS = corrected on s ex for IN, NO, NA, COS Mar		lation W=	Watch
Co	mpli I		Priority Items (3 Points) violations				Req			lianc	e Status N C					R		
U T	N	0	A	s (F = degrees Fahrenheit)			K		J N		A		Employee Health			K		
		~			1. Proper cooling time and temperature					•	•			12. Management, food employ knowledge, responsibilities, ar	employees;			
3				2. Proper Cold Holding temperature(41°F/ 45°F) See					•	•			13. Proper use of restriction ar eyes, nose, and mouth	charge from				
		~			3. Proper Hot Holding t	emperature(135°	°F)								Preventing Con	tamination by Han	ıds	
		<b>/</b>			4. Proper cooking time	•					~	•			14. Hands cleaned and proper			
		~			5. Proper reheating prod Hours)	cedure for hot hol	olding (165	°F in 2			V				15. No bare hand contact with alternate method properly follo <b>Gloves</b>			)
	<b>/</b>				6. Time as a Public Hea	lth Control; proc	cedures &	records								eptible Populations		
					App	proved Source					•				16. Pasteurized foods used; pre Pasteurized eggs used when re	fered		
	•				7. Food and ice obtained good condition, safe, and destruction Sysco	d unadulterated;	; parasite	ood in			Chemicals							
	~				8. Food Received at pro Checking	pper temperature					•	1			17. Food additives; approved a & Vegetables Water	and properly stored;	Washing Fru	its
					Protection	from Contamin	nation				~	1			18. Toxic substances properly	identified, stored an	d used	
	•				9. Food Separated & pr preparation, storage, dis	splay, and tasting	3								Water/ Plumbing			
3					10. Food contact surfact Sanitized at	ppm/temperature	e		*		•	•			19. Water from approved sour backflow device City approved			
	~				11. Proper disposition of reconditioned Disc	of returned, previo ard	iously serve	ed or			•	•			20. Approved Sewage/Wastew disposal	vater Disposal Syster	m, proper	
		_										-	-					
				_	Pri	ority Foundat	tion Iten	ns (2 Po							rective Action within 10 days			
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge/	Personnel	l .	ints) R		tion I I N	N	uire N A	C C O S		e Control/ Identific	ation	R
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## Retail Food Establishment Inspection Report

## City of Rockwall

Received by: Revi Menasche	Print: Revi Menasche	Title: Person In Charge/ Owner
Inspected by: Richard Hill (signature)	Print: Richard Hill SIT	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: Begal Lady	Physical A		City/State: Rockwal	l Tx	FS-0000106	<u>2</u> of <u>2</u>					
1110 2	Jogai Lady	1 010 0	TEMPERATURE OBSERVAT		i, i X	1 0 0000100						
Item/Loc		Temp	Item/Location	Temp	Item/Loca	tion	Temp					
	erator 1	40	Egg wash	41	Salr	39/39						
	eam cheese	40	Salmon	50	Cr	39						
	Pineapple	39	Prep cooler		SI	40						
	reezer 2 htt	14	Above									
	reezer 3 htt	11	Marinara/swiss cheese				40/40					
	reezer 1 htt	11	Sausage patties		Ham/turkey		38/38					
R	efrigerator 1	45	Tuna Salad	39	Icecream freezer		14					
	Milk/slaw	47/46			Dess	ert case crm chz	33					
Item	AN INCRECTION OF YOUR TO		SERVATIONS AND CORRECTIVE			HE COMPLETIONS OBSERVED 13						
Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temperatures are taken in F											
			r than 101 throughout kitche									
			er than 103 throughout kitch									
0.4/40	·		ng chlorine sani 100ppm st	rips curre	nt							
34/42			erneath expresso machine	honnor								
10			ne, burn all ice, W/R/S entire		ag utono	ilo						
			ses, handed directly to cust	omer usii	ig uteris	IIS						
	Utensils cleaned every 4 hours  Not using either ice cream freezer on coffee side											
32	Not using either ice cream freezer on coffee side  Time to sand or replace cutting boards on prep cooler and prep table											
	UC cooler and Bev cooler in lobby non operational											
2			I machine amb 48, milk 47,	Slaw 46,	cheese	46						
42/45												
45	Clean all kitchens vents											
Desait 1	heri		Duint			Titles Dever- In Chang / O						
Received (signature)	See abou	/e	See abo	ove		Title: Person In Charge/ Owner						
Inspected (signature)		<7	Print: Richard	Hill	SIT	Samples: Y N # collect	ed					
Form EH 06	6 (Revised 09-2015)	<u> </u>	<u> </u>			Samples. 1 11 # conecu						