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

Retail Food Establishment Inspection Report City of Rockwall

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

Date		4 /0/	٠.	Time in:	Time out:	License			20				Est. Type Risk Category Page 1 o	of 2
				1 1:39 ction: 1-Routine	2:54		0000		JO Inves	4:	4:	—r	I uli livieu	
Esta	blis	shmen	t Na	me:	2-Follow U	Contact/Owner		4-	-inves	auga	tion		* Number of Repeat Violations:	OKE
_		agel ıl Add	_		Day	Revi	1	Но	a d		Cr		Number of Violations COS: e trap: Follow-up: Yes 3/97.	/A
		oliad	iess.		Spic	der-Man monthly (07/05/21		ou			21 II	2 trup :	
Mark				Status: Out = not in one points in the OUT box for	compliance IN = in or each numbered it	compliance em Marl	NO = not						plicable COS = corrected on site R = repeat violation W-W NA, COS Mark an vin appropriate box for R	atch
								re In	nmed	iate	Corr	recti	ive Action not to exceed 3 days	
0	Î	N N O A	C	Time and 10	emperature for Fo		R	O		N O	N	C O	Employee Health	R
T	.,		S	(F = 1. Proper cooling time	degrees Fahrenhei	it)		T				š	12. Management, food employees and conditional employees;	
	•				1				~				knowledge, responsibilities, and reporting	
	/			2. Proper Cold Holdin	ng temperature(41°	°F/ 45°F)			~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Postings and policy	
	•	/		3. Proper Hot Holding Cooked to order at the	g temperature(135° s time	°F)							Preventing Contamination by Hands	
				4. Proper cooking tim					1				14. Hands cleaned and properly washed/ Gloves used properly	
	Ì	/		5. Proper reheating pr Hours)	ocedure for hot ho	olding (165°F in 2			~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.)	+
	/			6. Time as a Public H Prep only	ealth Control; proc	cedures & records			<u> </u>				Gloves Highly Susceptible Populations	
	_			Frep only							T		16. Pasteurized foods used; prohibited food not offered	
				A	pproved Source				~				Pasteurized eggs used when required All scrambled - microwave 165	
·	/			7. Food and ice obtain good condition, safe, destruction Sysco	and unadulterated:	source; Food in parasite							Chemicals	
				8. Food Received at p							T		17. Food additives; approved and properly stored; Washing Fruits	s
•				To check					~				& Vegetables Water only	
				Protection	on from Contamii	nation			~				18. Toxic substances properly identified, stored and used Stored over mop sink	
w	1			9. Food Separated & preparation, storage, of Raw on bottoms / discussions.	lisplay, and tasting	3							Water/ Plumbing	
	1			10. Food contact surfa Sanitized at 100	aces and Returnabl	les; Cleaned and			/			- 1	19. Water from approved source; Plumbing installed; proper backflow device City approved/issue when draining	
	١.	/		11. Proper disposition reconditioned Disc	of returned, previ	ously served or			~			İ	20. Approved Sewage/Wastewater Disposal System, proper disposal	
	•	-												
	_					tion Items (2 I	Points) v			Requ	uire	Cor	rective Action within 10 days	
U	I N	N N O A		P			Points) v	O U	I N	Requ N O	N	C O	rective Action within 10 days Food Temperature Control/ Identification	R
		N N O A	COS	Demonstration 21. Person in charge pand perform duties/ C	on of Knowledge/ present, demonstra	Personnel tion of knowledge	R	0	I N	N	N	С	Food Temperature Control/ Identification 27. Proper cooling method used: Equipment Adequate to	R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Revi Menasche	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: bagel lady	Physical A 316 S		City/State: Rockwa	II	Fs 0000106	age <u>2</u> of <u>2</u>				
·			TEMPERATURE OBSERVAT		T v						
Item/Loo	reezers	Temp F	Item/Location	Temp F	Item/Loca	<u> </u>	Temp				
		-11/-5	Cold top		FreeZer ice		38				
	New cooler	40	Capers	41	Small dairy						
	Chicken	41	Tomatoes	41	Hot holding unit not in operation.		n.				
	Mayo	39	Cream cheese 2	39/40	Bev	erage cooler	23				
Cream cl	heese out to prep today for 1 hrs	44	44 Chicken salac								
	Butter	40	Ambient	39							
Ex	isting freezer	-1	Display								
	el cooler not on		41/41/40								
Dag	01 000101 1101 011	OB	SERVATIONS AND CORRECTI	VE ACTION	NS						
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND										
	NOTED BELOW.										
	Hot water in restroom 110 plus also at hand sink in kitchen Plans to move bagels from dairy cooler										
	Having an issues with drains at three compartment sink and draining a etc to meet plumbing code										
	Hanging mop to allow to dry on dirty dish side										
45	Seal exposed edges of shelving where needed over three comp and clean air vent in dining										
	Sanitizer in bucket 100 ppm										
	Watch coffee pot next										
32	Time to sand or replace cutting board										
	Discussed storing eggs on cold top / no cracked on line Making small batches to keep rotation short / discussed data marking over 24 bro										
	Making small batches to keep rotation short / discussed date marking over 24 hrs Cutting boards to be sanded where needed										
	Using card board boats for service -										
	Replacing every 4 hrs or less all utensils										
	All pastries are as bed by staff										
	Gloves used to touch rte foods										
	All items made on site are handed to customers when ordered										
Received	l hv:		Print:		I	Title: Person In Charge/ Own	ner				
(signature)	See abov	œ				The Person in Charge Own					
Inspecte	See abou		Print:								
(signature)	Kelly Kírkbo	ıtríck	RS								
	16 (Poviced 09 2015)					Samples: Y N # coll	lected				