



# Retail Food Establishment Inspection Report

## City of Rockwall

Received by: (signature) <b>Sophia Katsanis</b>	Print:	Title: Person In Charge/ Owner <b>Pic</b>
Inspected by: (signature) <i>Kelly kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>The bagel lady</b>	Physical Address: <b>316 S Goliad</b>	City/State: <b>Rockwall</b>	License/Permit # <b>Fs 0000106</b>	Page 2 of 2
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Under counter cooler	<b>35</b>	Inside cold top		Glass front cooler 2	<b>40</b>
<b>Milk</b>	<b>35</b>	Cream cheese	42/41	Pico / cream cheese	39/39
<b>Freezer</b>	<b>11</b>	Display unit		<b>Freezer 3</b>	<b>-2.7</b>
<b>Cold top</b>		Cream cheese bottom shelf	41/41	<b>Ice cream units</b>	<b>-18/-11</b>
<b>Cream cheese</b>		Salad and fish top shelf	39/39	<b>Display unit pastry</b>	
<b>Meats</b>	<b>41-60</b>	Glass front cooler not working		<b>Dessert temps</b>	<b>39-41</b>
Discarded those in danger zone		Glass front freezer	<b>-10</b>	<b>Small cold top</b>	
Cream cheese rt side	39/39	<b>Freezer 2</b>	<b>0.6</b>	<b>Milk</b>	<b>38</b>

### 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: temps in F
	Hot water 114 F
	To seal any and all exposed wood to allow to wash
<b>32</b>	Time to sand cutting board
<b>02cos</b>	Meats at 50-60 were discarded in cooler next to toaster / deeper pans and less product as those in dangerzone were on too / also best to use SS pans
	Inside unit avoid storing items blocking air flow on back ledge / May turn unit to colder setting as temps barely 41 inside
<b>32</b>	Egg cooking units are residential and are prone to bubbles and staining - search for commercial method of eggs/ wash between each one and discard when bubbling or stained
<b>45</b>	Clean under coolers on line and under behind and around s
<b>18</b>	Sanitizer in bucket 200 ppm and with soap - to make with only sanitizer and at 100 ppm bleach / chlorine
<b>Cos</b>	To use chlorox products as they meet standard / test strips on site to
<b>42/46</b>	General detailed cleaning of spills etc
	Watch over stocking coolers at this time of year ...
<b>W/42</b>	Reminder to thaw chicken on bottom ... in front area of unit / clean dripping in this unit on bottom pan
<b>!!</b>	Three comp sink and hand sink in kitchen drain issues to refer to Rusty for advice / flow is too much for set up
<b>40</b>	Watch reuse of foil
	Discussed removing plastic sheeting on Sides of cooler - when pulling out for service etc
	Ingredients by request
<b>24</b>	Cookies wrapped from two crazy bakers to have ingredients on labels / only those baked items from commercial bakery allowed
	Hot water in 108 F in tea area
<b>W</b>	Watch what is stored under hand sink - organize
	Three door cooler 36/37/38 F
<b>18</b>	Sanitizer too strong and also using splash less bleach ... to use regular chlorox
	Tea using wrapped straws - good
<b>45</b>	General. cleaning under equipment inside cabinets
	Ingredients for ice cream are provided
<b>Cos</b>	Discarded meats in danger zone and placed meats in SS deeper pan in cold top unit
	<b>Address any Maint items ceiling floor walls etc</b>

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

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