Retail Food Establishment Inspection Report

2nd Followup $50.00 **City of Rockwall**

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

Date:	Time in:	Time out:	License/Permit #	Est. Type	Risk Category	Page 1 of 2
01/05/2020	1:56	2:40	FS 9505	Sampling	Low	

Purpose of Inspection: ☑ 1-Routine ☐ 2-Follow Up ☐ 3-Complaint ☐ 4-Investigation ☐ 5-CO/Construction ☐ 6-Other ☐

Establishment Name:	Contact/Owner Name:	✱ Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	TOTAL/SCORE
The Kitschy cupboard	Keli Philips		2/98/A

Physical Address:	Pest control :	Hood	Grease trap :	Follow-up: Yes ☑ No ☐
N San Jacinto	To provide	Na		Therm

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 ✓ in appropriate box for **IN, NO, NA, COS** Mark an ✓ in appropriate box for **R**

Priority Items (3 Points) *violations Require Immediate Corrective Action not to exceed 3 days*

OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R
		✓			1. Proper cooling time and temperature	
	✓				2. Proper Cold Holding temperature(41°F/ 45°F) See	
		✓			3. Proper Hot Holding temperature(135°F)	
		✓			4. Proper cooking time and temperature	
		✓			5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
		✓			6. Time as a Public Health Control; procedures & records	
					Approved Source	
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Commercial	
	✓				8. Food Received at proper temperature To always check	
					Protection from Contamination	
					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at Na ppm/temperature	
		✓			11. Proper disposition of returned, previously served or reconditioned No returns of foods	

OUT	IN	NO	NA	COS	Employee Health	R
	✓				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	✓				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Emailed poster / to post / screening at arrival	
					Preventing Contamination by Hands	
	✓				14. Hands cleaned and properly washed/ Gloves used properly	
		✓			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y_ N_) Gloves	
					Highly Susceptible Populations	
			✓		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
					Chemicals	
			✓		17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
	✓				18. Toxic substances properly identified, stored and used Low	
					Water/ Plumbing	
	✓				19. Water from approved source; Plumbing installed; proper backflow device City approved	
	✓				20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) *violations Require Corrective Action within 10 days*

OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 2	
	✓				22. Food Handler/ no unauthorized persons/ personnel All employees within 60 days hire	
					Safe Water, Recordkeeping and Food Package Labeling	
	✓				23. Hot and Cold Water available; adequate pressure, safe See	
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Ingredients on all	
					Conformance with Approved Procedures	
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	
					Consumer Advisory	
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Ingredients for sampling when needed	

OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
	✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Watch residential	
		✓			28. Proper Date Marking and disposition Disabused	
2					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Need one to calibrate OR digital / also add one to cooler	
					Permit Requirement, Prerequisite for Operation	
	✓				30. **Food Establishment Permit** (Current/ insp sign posted) Posted	
					Utensils, Equipment, and Vending	
	✓				31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped	
	✓				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
		✓			33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Not set up at insp	

Core Items (1 Point) *Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First*

OUT	IN	NO	NA	COS	Prevention of Food Contamination	R
	✓				34. No Evidence of Insect contamination, rodent/other animals	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use	
	✓				36. Wiping Cloths; properly used and stored Yep set up sanitizer when prepping	
		✓			37. Environmental contamination Watch	
		✓			38. Approved thawing method Pull thaw	
					Proper Use of Utensils	
W	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Watch items on floor	
	✓				40. Single-service & single-use articles; properly stored and used	

OUT	IN	NO	NA	COS	Food Identification	R
		✓			41.Original container labeling (Bulk Food)	
					Physical Facilities	
	✓				42. Non-Food Contact surfaces clean	
	✓				43. Adequate ventilation and lighting; designated areas used	
W	✓				44. Garbage and Refuse properly disposed; facilities maintained Watching dumpster	
	✓				45. Physical facilities installed, maintained, and clean Watch	
	✓				46. Toilet Facilities; properly constructed, supplied, and clean Equipped	
		✓			47. Other Violations	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Brittany Evans	**Print:**	**Title: Person In Charge/ Owner**
Inspected by: (signature) Kelly Kirkpatrick RS	**Print:**	**Business Email:**

Form EH-06 (Revised 09-2015)

Establishment Name:	Physical Address:	City/State:	License/Permit #	Page 2 of 2
The Kitschy cupboard	113 N San Jacinto	Rockwall	Fs 9505	

TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Cheese cooler	29				
Bev cooler	37				
Keto freezer	-7				
Deep freezer	-6				
Refrigerator	34				
Freezer	-11				
Upright cooler in back	34 /36				
Freezer	10				

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:
	Checking dates on TCS Daily
	Still not doing food sampling at this time
	Coffee is dispensed by employees wearing gloves after washing hands (usaonf svoops)
	Ingredients by request on the coffee
	Hot water over 114 F
	Using bleach as sanitizer- test strips on site
	Anything stored on floor in tubs will be washed prior to using
	All food related items are being stored in plastic containers wirh lisa
	Add thermo to cooler when using for Tcs foods
	Will monitor residential type cooler
29	To provide thermo that you can calibrate / or digital
	Restroom equipped
	No gaps at back door good

Received by: (signature) See above	**Print:**	**Title: Person In Charge/ Owner**
Inspected by: (signature) Kelly Kirkpatrick RS	**Print:**	Samples: Y N # collected

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