

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Revi Menasche	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly kirpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: The bagel lady	Physical Address: 316 Goliad	City/State: Rockwall	License/Permit # FS 0000106	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Beverage cooler	35.6	Display case		Upright freezer	-13
Dairy cooler	40	Fish / egg salad	40/36	Pastries cooler	
Whipped cream	39	Cream cheese	41	Butter / cream cheese	37/36
Freezer	9.5	Hot holding is only used on Sunday 2 hrs		Freezers	1.2/3.3
Cold top	39	Bagel cooler	36	Ice cream	
Cream cheese /corn beef	40/39/	Egg salad	40	8.6/-2.3	
Tuna salad /egg salad	40/40	Salad cut tomatoes	40	Cold top unit	38
Cut tomatoes/ cream cheese	40/39	Boba cooler tapioca / cream	38/37	Tea unit	37/38

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:
	Will pull out of date naked juice in every cooler
32	Time to sand cutting boards
	Sanitizer 100 ppm hot water 102 F
38	Discussed thawing fish out of Cyrovac packages
	Wearing gloves to touch rte foods
	Mop sink is on dirty side / only dirty dishes are in their area -
37	Avoid floor storage of boxes of containers
	Pastry area:
40	Discussed shake straws and boba straws storage - COS places into shorter unit
	Discuss tapioca pearls - keeping cold
W	Watch pull dates on dairy
	Using Fate creamery - ingredients by request /.manufacturers license
	Running dipper well using hot water - watch supplies
40	Watch what is stored under the hand sink - avoid food related items
	Plumbing inspected by city
	Separation of nuts products from all others/ in own case
	Washing tongs etc every 4 hrs or less
	Dessert case - cheese cake napoleon 41/41 ... turned unit down for better temps
32	Time to sand cutting board on cold top on this side as well
	Hand sink temps 110!

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