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

Retail Food Establishment Inspection Report

City	٥f	Rockwall
OILY	UI	NUCKWall

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

D°	te:				Time in: Time ou	nt: T	icense/Pe	ermit #					Food Marso	ers Food Handlers	1	
		4/2	20	23	12:45 1:39		-S 95						1	All sampling	Page 1	of _2_
Pu	rpos	se of	Ins	pect	tion: 1-Routine 2-Fol	low Up 3-	-Complai	int	_	nvesti	gatio	n	5-CO/Construction	6-Other	TOTAL/S	CORE
		ishme (itsc			e: oboard	Contact Kelli P	/Owner N hillins	lame:					★ Number of Repeat Violations C			- / -
Ph	ysica	al Ad	ldre	ss:		Pest control	:		Ноо	d			se trap / waste oil :	Follow-up: Yes	0/10	O/A
114		an Jac			tatus: Out = not in compliance	C& s pest qua N = in compliance		0 = not 0	Na	ed N	Na Na = r		oplicable COS = corrected on	No R - reneat vice	olation W-V	Vatch
Ma					points in the OUT box for each numb	pered item	Mark 🐧	/ in ap	propri	ate box	for I	N, NC	O, NA, COS Ma	ırk an √in appropri		vattii
Co	mpli	ance s	Stat	us	Priority Iten	ns (3 Points) v	riolations		_	mplian	ce Sta	itus	ive Action not to exceed 3 da	tys		
O U T	I N		N A	C O	Time and Temperature (F = degrees Fah			R	U T	I N			Emp	loyee Health		R
1		(F = degrees Fahrenheit) 1. Proper cooling time and temperature					12. Management, food employees and conditional knowledge, responsibilities, and reporting			employees;						
		~												1 0		
	~	2. Proper Cold Holding temperature(41°F/45°F) 13. Proper use of restriction and exclusion; No discharge fi eyes, nose, and mouth					scharge from									
					3. Proper Hot Holding temperatur	re(135°F)							Plaster at hand sink	ntamination by Har	nds	
	4. Proper cooking time and temperature				Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used p											
		•			5. Proper reheating procedure for	hot holding (165	°F in 2		H				15. No bare hand contact with	n ready to eat foods o	or approved	
		•			Hours)	-				V			alternate method properly follows:	lowed (APPROVED	Y. N))
		~			6. Time as a Public Health Control When sampling using ice for cooling	ol; procedures & g and time at 4 hrs	records s or less						Highly Susc	eptible Populations		
	,				Approved So	ource					/		16. Pasteurized foods used; pasteurized eggs used when r		fered	
1	1				7. Food and ice obtained from app		ood in						T usteamed eggs used when t	oquirea		
w	/				good condition, safe, and unadulted destruction Commercial / manufacture	erated; parasite							C	hemicals		
				-	8. Food Received at proper tempe	•	ete labelling				1		17. Food additives; approved	and proporty storade	Washing Emi	to
	~				Commercial	rature					/		& Vegetables	and property stored,	washing 1 tu	ıts
	L				Protection from Con	ntamination			П	/			18. Toxic substances properly	identified, stored an	nd used	
					9. Food Separated & protected, pr		ood			<u> </u>			Water	ou/ Dloughin a		
	_				preparation, storage, display, and		1 1				1			er/ Plumbing	1	
	~				10. Food contact surfaces and Ret Sanitized at <u>Na</u> ppm/temp	turnables; Cleane perature Not in	and USE			/			19. Water from approved sour	rce; Plumbing install	led; proper	
					11 Proper disposition of returned	nroviouely corve				_			City approved 20. Approved Sewage/Waster	water Disposal Syste	m, proper	
					reconditioned No returns	S							disposal			
																_
0	I		N	С	Priority Fo	undation Iten	ns (2 Poi	ints) vi	iolati 0	I N	N		rrective Action within 10 day.	s		R
O U T	I N		N A	C O S	Demonstration of Know	ledge/ Personnel	l	_			N			s re Control/ Identific	cation	R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Keli Phillips	Print:	Title: Person In Charge/ Owner OWNEr
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: The Kitschy cupboard		Physical A	^{ddress:} an jacinto		y/State: ockwall	License/Permit # FS 9505	Page <u>2</u> of <u>2</u>		
	<u> </u>		TEMPERATURE	E OBSERVATION OF THE CONTROL OF THE	ONS				
Item/Loc	ation	Temp F	Item/Location		Temp F Item/L	ocation	Temp I		
Small	cooler Brandini	42							
Muffin cooler		37							
D	eep freezer	3.6							
	I								
,	Glass front	39.9							
		OB	SERVATIONS AND	CORRECTIVE	ACTIONS				
Item Number	AN INSPECTION OF YOUR ES	STABLISHME	NT HAS BEEN MADE.	YOUR ATTENTIO	N IS DIRECTED T	O THE CONDITIONS OBSE	ERVED AND		
Nullibei	NOTED BELOW: temps in F								
147	Not sampling at this til								
W	Any. New food items will ha								
	Coffee is bagged on site t			baggie and sniff	sampling out of	small containers on large	bean containers		
	Hands free and scoop								
	Kitchen: hot water 120 F at hand sink and three comp								
	Using bleach as saniti		est strips on site						
	Gloves used to handle								
	No self serving Sampl			ıps package	d or by staff o	Iropping into hand v	with tongs etc		
	Hot water 124 F at thr								
	Watch floor storage - 6								
	Watch use of resident								
	Employee food is stor								
	Back room is being us			orage at this	time clear	ning out currently			
	Red digital thermo use								
	Restroom equipped / 1								
	Using hand sink in res	troom for	mops as well / s	eparating ch	ores etc /				
	Owner will look throug			meet the lab	eling requibn	nents per manufact	urer's license		
	Manufacturer license	10/7/202	1 exp date						
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Received (signature)	Soo ohou	<i>1</i> 0	Print:			Title: Person In Charg	e/ Owner		
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