

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

Date: 01/24/2023	Time in: 12:45	Time out: 1:39	License/Permit # FS 9505	Food Manager: 1	Food Handlers All sampling	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine <input type="checkbox"/> 2-Follow Up <input type="checkbox"/> 3-Complaint <input type="checkbox"/> 4-Investigation <input type="checkbox"/> 5-CO/Construction <input type="checkbox"/> 6-Other <input type="checkbox"/> TOTAL/SCORE						
Establishment Name: The Kitschy cupboard			Contact/Owner Name: Kelli Phillips		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	
Physical Address: 114, San Jacinto			Pest control : C& s pest quarterly		Hood Na	
			Grease trap / waste oil : Na		Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>	
0/100/A						

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														
Compliance Status					Compliance Status									
OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	OUT	IN	NO	NA	COS	Employee Health	R	
					1. Proper cooling time and temperature							12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting		
					2. Proper Cold Holding temperature(41°F/ 45°F)							13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Plaster at hand sink		
					3. Proper Hot Holding temperature(135°F)							Preventing Contamination by Hands		
					4. Proper cooking time and temperature							14. Hands cleaned and properly washed/ Gloves used properly		
					5. Proper reheating procedure for hot holding (165°F in 2 Hours)							15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.)		
					6. Time as a Public Health Control; procedures & records When sampling using ice for cooling and time at 4 hrs or less							Highly Susceptible Populations		
					Approved Source								16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Commercial / manufacturers / check for complete labeling							Chemicals		
					8. Food Received at proper temperature Commercial							17. Food additives; approved and properly stored; Washing Fruits & Vegetables		
					Protection from Contamination								18. Toxic substances properly identified, stored and used	
					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting							Water/ Plumbing		
					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>Na</u> ppm/temperature Not in use							19. Water from approved source; Plumbing installed; proper backflow device City approved		
					11. Proper disposition of returned, previously served or reconditioned No returns							20. Approved Sewage/Wastewater Disposal System, proper disposal		

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days														
Compliance Status					Compliance Status									
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R	OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R	
					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)							27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature		
					22. Food Handler/ no unauthorized persons/ personnel All							28. Proper Date Marking and disposition When sampling /		
					Safe Water, Recordkeeping and Food Package Labeling								29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips All On site	
					23. Hot and Cold Water available; adequate pressure, safe See							Permit Requirement, Prerequisite for Operation		
					24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Watch for complete labels							30. Food Establishment Permit (Current/ insp sign posted) Posted		
					Conformance with Approved Procedures								Utensils, Equipment, and Vending	
					25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions							31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped		
					Consumer Advisory								32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
					26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/ Buffet Plate)/ Allergen Label On packaging							33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped		

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First													
Compliance Status					Compliance Status								
OUT	IN	NO	NA	COS	Prevention of Food Contamination	R	OUT	IN	NO	NA	COS	Food Identification	R
					34. No Evidence of Insect contamination, rodent/other animals Watch							41. Original container labeling (Bulk Food)	
					35. Personal Cleanliness/eating, drinking or tobacco use Separate							Physical Facilities	
					36. Wiping Cloths; properly used and stored							42. Non-Food Contact surfaces clean	
					37. Environmental contamination							43. Adequate ventilation and lighting; designated areas used	
					38. Approved thawing method							44. Garbage and Refuse properly disposed; facilities maintained Working with city	
					Proper Use of Utensils								45. Physical facilities installed, maintained, and clean Watch
					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Scoops stored in baggie							46. Toilet Facilities; properly constructed, supplied, and clean Watch door	
					40. Single-service & single-use articles; properly stored and used							47. Other Violations	

