Followup fee of \$50.00 after initial Followup

Retail Food Establishment Inspection Report City of Rockwall

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

Date: 07/27/2022			ൗ വ	22	Time in: 2 1:59	Time out: 2:40			cense/Permit # Food ha S 9505					Food handlers	Food managers	Page 1 of 2	2_		
Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla								4-Investigation			, T	5-CO/Construction 6-Other		TOTAL/SCOI					
Establishment Name: Contact/Owner								ct/Owner N	-				<u> </u>	* Number of Repeat Violations:		TOTAL/SCOT	XE.		
The Kitschy Cupboard Keli Phillips Physical Address: Pest control:										Hood Greece t			*2956	✓ Number of Violations COS:		1/99/	4		
114 San jacinto Commercial company										Hood Grease t Na Na				rap: Follow-up: Yes No No					
Ma					Status: Out = not in co e points in the OUT box for	ompliance IN = in	in compliance l item	e NO Mark •		ot obse					oplicable COS = 0	corrected on sit Mark		olation W-Watc ate box for R	h
										uire I	mme	ediate	Cor	recti	ive Action not to e				
O U	mplia I N	N O	Stat N A	tus C O		mperature for l		y	R	(Compliance Status					Emplo	Taalih		R
T	IN	О	A	S	(F = d	degrees Fahrenh	heit)						S	Employee Health 12. Management, food employees and conditional employees;					
	ſ	~		,	Proper cooling time and temperature									12. Management, rood employees and conditional employees; knowledge, responsibilities, and reporting			employees,		
	. 1	\exists	\exists	\vdash	2. Proper Cold Holding temperature(41°F/ 45°F)					-	13. Proper use of restriction and exclusion; No dischaeves, nose, and mouth				charge from				
		\square		\square	2 Y YY 111	:(12					~			~	To post post		sink		
			/		3. Proper Hot Holding												amination by Han		
	\Box		'		4. Proper cooking time						•						y washed/ Gloves u		
	\Box	\prod	/	,	5. Proper reheating pro- Hours)	cedure for hot h	holding (165	5°F in 2			T	/					eady to eat foods o		
	\dashv			\square	Hours) alternate method properly followed (API Gloves) 6. Time as a Public Health Control; procedures & records														
Ш		~		\square	0. 11110 ab a 1 ac 1	nui conno., r					1						hibited food not off	۲ ا	
					Ap	oproved Source	e						~		Pasteurized eggs u			rereu	
					7. Food and ice obtaine			Good in											
	/				good condition, safe, and destruction Comme	nd unadulterated ercial	ed; parasite								Chemicals				
H	. 1				8. Food Received at pro	oper temperatur	re		H		T					s; approved ar	nd properly stored;	Washing Fruits	
					To check temp)S							~		& Vegetables Not using anything to wash				
						n from Contam					•				18. Toxic substant	ces properly id	dentified, stored an	d used	
	/			- 	Food Separated & preparation, storage, disconnection			food								Water/	Plumbing		
	~				10. Food contact surfaces and Returnables; Cleaned and Sanitized at Na ppm/temperature						•	,			backflow device		e; Plumbing install	ed; proper	
		~			11. Proper disposition of reconditioned	of returned, pre-	viously serv	ved or			~				City appro 20. Approved Sev disposal	vage/Wastewa	ater Disposal System	m, proper	
H							lation Iter	ms (2 Po	ints)	viole		s Rea	wire	Cor	rrective Action wit	thin 10 days			
O U	I N	N O	N A	C		n of Knowledge			R) U	O I U N	N	N A	C O			Control/ Identific	ation	R
Т		-		S	21. Person in charge pr	erson in charge present, demonstration of knowledge,													
					and perform duties/ Cer 2			•			•				Maintain Product	Temperature		quite to	
	/			, _	22. Food Handler/ no u 2	nauthorized per	rsons/ perso	nnel				/			28. Proper Date M		*		
					Safe Water, Reco	ordkeeping and Labeling	d Food Pack	kage			~		_		29. Thermometers Thermal test strip Digital and	os	curate, and calibrats on site	ed; Chemical/	
	/				23. Hot and Cold Wate 127	r available; ade	equate pressi	ure, safe							Permit Requirement, Prerequisite for Operation				
H			\exists		24. Required records av	vailable (shellst	tock tags; pa					ign posted)							
Ш					destruction); Packaged Commercial						r				Posted				
					25. Compliance with V		d Procedure	es			T				Tif	ensils, Equip	ment, and Vendin	g	
	- 1		/	,	HACCP plan; Variance		alized Proces	ss, and									lities: Accessible a		
				' i	processing methods; ma	e obtained for sp	specialized	ess, and			•								
						e obtained for sp	specialized structions	ess, and			V	,			31. Adequate hand supplied, used Equipped	dwashing faci	lities: Accessible a	nd properly	
					Con 26. Posting of Consum	e obtained for spanufacturer instanufacturer instanumer Advisor	specialized structions ory	er cooked			•				31. Adequate hand supplied, used Equipped 32. Food and Non designed, construction	dwashing faci n-food Contact cted, and used	lities: Accessible a	nd properly	
					Con	e obtained for sp nanufacturer inst nsumer Advison ner Advisories; r ninder/Buffet Pla	specialized structions ory	er cooked			•				31. Adequate hand supplied, used Equipped 32. Food and Non designed, construction	dwashing faci n-food Contact cted, and used Facilities; ins	t surfaces cleanable	nd properly	
	<u> </u>				Con 26. Posting of Consum foods (Disclosure/Rem	e obtained for spanufacturer inst nsumer Advison ner Advisories; r ninder/Buffet Plan	specialized structions ory raw or under late)/ Allerge	er cooked en Label			ot to				31. Adequate hand supplied, used Equipped 32. Food and Non designed, construction of the supplied of the supp	dwashing faci n-food Contact cted, and used Facilities; ins irb cleaning fa	t surfaces cleanable talled, maintained,	nd properly	
O U T	I N	N O	N A	C O S	26. Posting of Consume foods (Disclosure/Rem On labels observed	e obtained for spanufacturer inst nsumer Advison ner Advisories; r ninder/Buffet Plan	specialized structions ory raw or under late)/ Allerge	er cooked en Label	Actio	(ot to A	N	ed 900 N A	O Day	31. Adequate hand supplied, used Equipped 32. Food and Non designed, construction of the supplied of the supp	dwashing faci n-food Contact cted, and used Facilities; ins urb cleaning fa	t surfaces cleanable talled, maintained,	nd properly	R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Montana Hoefler	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: The kitschy Cupboard		Physical A		City/State: Rockwall	License/Permit # FS 9505	Page <u>2</u> of <u>2</u>					
)		TEMPERATURE O								
Item/Loc	ation	Temp F	Item/Location	Temp F Iten	n/Location	Temp I					
Frozei	n tamales unit	-12									
Chee	ese / keto cooler	35/36									
Brar	ndini toffee unit	35									
Uprig	ht cooler in kitchen	40									
Item	AN DISDECTION OF VOLUE		SERVATIONS AND CO		TO THE COMPUTIONS OPER	CDVCD AND					
Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temps F	TABLISHME	ENT HAS BEEN MADE. YOU	UK ALTENTION IS DIRECTED	TO THE CONDITIONS OBSE	ERVED AND					
	No sampling at this tin	ne									
	All foods are commerc		le and packaged wi	th ingredients-							
			and paonages in	9.000							
	Spot checked in each section Not using kitchen at this time / only using for employee meals										
	Not using kitchen at this time / only using for employee meals										
	Hot water in three comp 124 / hot water at hand sink 112 Hand sink equipped										
		mp sink s	an cita if naadad								
	Supplies for three comp sink on site if needed										
47	Ph strips for food ph on site as well as CL strips for chlorox										
47	Watch floor storage in kitchen to allow floor to be cleaned										
	Kitchen will be arranged when in use										
4-	Restroom - hot water 127 and soap and towels provided										
47	Watch excessive storage in back room										
	Two coolers in back room personal items										
	No mop sink but using bucket / filling in restroom and drain under three comp sink										
	Paper towels provided	•		doooe							
	Coffee and tea scoop										
W	Watch thank you sam	ples as th	ney are not labeled	for resale							
	Food manufacturer lic	ense for	the kitschv cupboar	d expires 10/2022							
Received	by:		Print:	,	Title: Person In Charg	ge/ Owner					
(signature)	See abov	/e									
Inspected	See abou		Print:								
(signature)	Kellv kirkno	utríck	RS								
1	ice sey ison topo		, •••		Samples: Y N	# collected					