

Followup fee of \$50.00 after initial Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 07/27/2022	Time in: 1:59	Time out: 2:40	License/Permit # FS 9505	Food handlers 2	Food managers 2	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: 1-Routine 2-Follow Up 3-Complaint 4-Investigation 5-CO/Construction 6-Other **TOTAL/SCORE**

Establishment Name: The Kitschy Cupboard	Contact/Owner Name: Keli Phillips	* Number of Repeat Violations: <u> </u> ✓ Number of Violations COS: <u> </u>	1/99/A
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Physical Address: 114 San jacinto	Pest control : Commercial company	Hood Na	Grease trap : Na	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>
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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					
O	I	N	N	C	R	O	I	N	N	C	R
U	T		A	O		U	T		A	O	
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
			✓				✓				
		✓					✓			✓	
			✓			Preventing Contamination by Hands					
			✓				✓				
			✓					✓			
		✓				Highly Susceptible Populations					
									✓		
	✓					Chemicals					
	✓								✓		
Protection from Contamination							✓				
	✓					Water/ Plumbing					
	✓						✓				
		✓					✓				

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

Compliance Status						Compliance Status					
O	I	N	N	C	R	O	I	N	N	C	R
U	T		A	O		U	T		A	O	
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓						✓				
	✓							✓			
Safe Water, Recordkeeping and Food Package Labeling							✓				
	✓					Permit Requirement, Prerequisite for Operation					
	✓						✓				
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
			✓				✓				
Consumer Advisory							✓				
	✓							✓			

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

Compliance Status						Compliance Status					
O	I	N	N	C	R	O	I	N	N	C	R
U	T		A	O		U	T		A	O	
Prevention of Food Contamination						Food Identification					
	✓							✓			
	✓					Physical Facilities					
	✓						✓				
		✓					✓				
		✓				W					
Proper Use of Utensils							✓				
	✓						✓				
	✓					1					

