



# Retail Food Establishment Inspection Report

## City of Rockwall

Received by: <b>Montana Hoefler</b>	Print:	Title: Person In Charge/ Owner
Inspected by: <i>Kelly Kirkpatrick RS</i> <small>(signature)</small>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>The kitschy cupboard</b>	Physical Address: <b>114 N San Jacinto</b>	City/State: <b>Rockwall</b>	License/Permit # <b>FS 9605</b>	Page 2 of 2
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Deep freezer customer area.	<b>-13</b>	PersonalCooler inBack room			
<b>Upright cooler</b>	<b>35.6</b>				
Glass front cooler in kitchen	<b>44</b>				
<b>Salsa</b>	<b>44/45</b>				
Followup temp on cooler	<b>36</b>				
<b>NO FOOD PREP TODAY</b>					

### 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: ALL TEMPS TAKEN in F
	Currently removing carpet and flooring only in front area
	Same procedures as discussed last time for coffee
	Scoops in kitchen sink to be washed
	Allergens on product label
	Kitchen - screened area
	Hot water at hand sink 114
	Hot water at three comp 119
	Watch floor store in kitchen to allow for cleaning
Cos	Store windex low /cos / currently on employee table / of used for sampling all personalls removed
	Personal area assigned to the rt of the 3 comp sink
	Test strips on site for both bleach and quats - will be using bleach
	Discussed date marking opened items that are being sampled / Tcs and rte / none today / today plus 6
	Watch personal storage - designated area next to sinks
19/cos	Made sanitizer - over 200Ppm bleach / sooo drained it and remade it / tested again -
Cos	Mix is 1 capful to 2 gallons / always use coolWater and test
	Salsa has ph below 4.0'so is a non Tcs food -'doesn't require date marking
	Use of red digital thermo
	Scoops for coffee are washed daily
	Discussed sampling and wash hands and then don gloves /keeping on ice AND using ftphc
	Glass front cooler not used for Tcs foods today and holding slightly borderline temps
	Turned temp down to colder setting - will Followup as this unit will be used for tcs foods in future
42	Minor cleaning of shelving in kitchen under equipment
32	Reminder to use NSF equipment / also any side table used for storage should be washable
W	No mop sink on site / preexisting business did not have one / using drain under three comp sink
	secured pull out faucet in restroom
W	Filling mop bucket with sink in RR / and dumping under three comp was. Arrangement made in past
W	Watch dumpster area / doing their part
W	Back area and back area outside currently being used for storage of store items while flooring is being done / temporary

Received by: <b>See above</b> <small>(signature)</small>	Print:	Title: Person In Charge/ Owner
Inspected by: <i>Kelly Kirkpatrick RS</i> <small>(signature)</small>	Print:	Samples: Y N # collected

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