Additional followupsRetail Food Establishment Inspection ReportImage: First aid kit\$50.00 feeCity of RockwallVomit clean upEmployee health											
Date: Time in: Time 101/27/2024 4:22 5:4	e out: License/Pe		94	nos	stv	vdF	FS 9505 In works 1 Page 1 of 2	2			
	Follow Up 3-Complai			nvesti			5-CO/Construction 6-Other TOTAL/SCOR	E			
Establishment Name: The Kitschy cupboard	Contact/Owner N Montana Hoe						* Number of Repeat Violations: ✓ Number of Violations COS:	~			
Physical Address: 114 N San jacinto	Pest control : C&S quarterly		Hood Ma	d		Greas Ia	se trap/ waste oil Follow-up: Yes 10/90//	A			
Compliance Status: Out = not in compliance	ce IN = in compliance NC	$\mathbf{D} = \text{not of}$	bserve		NA =	not ap	pplicable $COS = corrected on site R = repeat violation W- Watch$	h			
Mark the appropriate points in the OUT box for each numbered item Mark √ in appropriate box for IN, NO, NA, COS Mark and √ in appropriate box for R Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days											
Compliance Status O I N N C Time and Temperate	ure for Food Safety	R	0	nplian I N N C	N	C		R			
$\begin{array}{c c c c c c c c c c c c c c c c c c c $						O S	Employee Health 12. Management, food employees and conditional employees;				
	1. Proper cooling time and temperature						knowledge, responsibilities, and reporting				
w V 2. Proper Cold Holding tempe See 27	2. Proper Cold Holding temperature(41°F/ 45°F) See 27						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Posted at hand sink				
3. Proper Hot Holding temper	3. Proper Hot Holding temperature(135°F)						Preventing Contamination by Hands				
4. Proper cooking time and ten	nperature						14. Hands cleaned and properly washed/ Gloves used properly Discussed				
5. Proper reheating procedure Hours)	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 YN)				
6. Time as a Public Health Co To fill out for sample	ntrol; procedures & records				Highly Susceptible Populations						
Approved	l Source				r		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required				
good condition, safe, and unac destruction Various com	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Various commercial vendor/						Chemicals				
8. Food Received at proper ter	nperature				V		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 preparation, storage, display, a					<u> </u>		Water/ Plumbing				
N 10. Food contact surfaces and Sanitized at 100 ppm/te	-		3				19. Water from approved source; Plumbing installed; proper backflow device				
11. Proper disposition of retur			3				See attached 20. Approved Sewage/Wastewater Disposal System, proper				
reconditioned							Watch	_			
O I N N C		ints) via R	0	I N	-	С		R			
U N O A O T O S Demonstration of Kr Z Z Z Z	5		U T	N C	A	O S					
and perform duties/ Certified 1 1 cfm / and working o	Food Manager (CFM) n one		2				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Glass front cooler in kitchen turned Down	1			
22. Food Handler/ no unautho AllOther employees	rized persons/ personnel			V	•		28. Proper Date Marking and disposition Discussed				
	Safe Water, Recordkeeping and Food Package Labeling						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Both	1			
W 23. Hot and Cold Water availa See 46	ble; adequate pressure, safe				-		Permit Requirement, Prerequisite for Operation				
24. Required records available destruction); Packaged Food I Commercial	e (shellstock tags; parasite		w		Γ		30. Food Establishment Permit (Current/ insp sign posted)	1			
Conformance with A 25. Compliance with Variance							Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly				
HACCP plan; Variance obtain processing methods; manufact	for specialized turer instructions						supplied, used Equipped	<u> </u>			
Consumer	Advisory		2				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See				
26. Posting of Consumer Advi foods (Disclosure/Reminder/E Provided new poster						~	33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Discussed and corrected				
Core Items (1 Point) Vi	olations Require Corrective						ays or Next Inspection , Whichever Comes First	P			
O I N N C U N O A O Prevention of Foo T I I S S Prevention of Foo	d Contamination	R		I N N C			Food Identification	R			
W 34. No Evidence of Insect con animals Plans to address door	gap after flooring is complete			V			41.Original container labeling (Bulk Food)				
35. Personal Cleanliness/eatin							Physical Facilities				
36. Wiping Cloths; properly u			1				42. Non-Food Contact surfaces clean				
1 37. Environmental contaminat Defrost freezer							43. Adequate ventilation and lighting; designated areas used				
38. Approved thawing method			w	/			 44. Garbage and Refuse properly disposed; facilities maintained Watch the dumpster 45. Physical facilities installed, maintained, and clean 				
Proper Use 39. Utensils, equipment, & lin			W				 45. Physical facilities installed, maintained, and clean Watch/installing washable flooring in store/ flooring in back will be done this summer 46. Toilet Facilities; properly constructed, supplied, and clean 	<u> </u>			
dried, & handled/ In use utens Watch	sils; properly used		1				46. Totter facinities; properly constructed, supplied, and clean Hot water at 67 to test at followup 47. Other Violations				
40. Single-service & single-us and used Watch	e arricles; property stored			~	•		+/. Other violations				

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

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	nent Name: itschy cupboard	Physical A 114 N	^{ddress:} San Jacinto	City/State: Rockwa		License/Permit # Page 2 FS 9605		2 of 2	
			TEMPERATURE OBSERVA						
Item/Loc		Temp F	Item/Location	Temp F	Item/Locat	ion		Temp F	
Deep f	reezer customer area.	-13	PersonalCooler inBack roo	om					
U	pright cooler	35.6							
Glass	front cooler in kitchen	44							
	Salsa	44/45							
Follow	vup temp on cooler	36							
NO F	OOD PREP TODAY								
		OB	SERVATIONS AND CORRECT	TIVE ACTION	NS				
Item		ABLISHMEN	T HAS BEEN MADE. YOUR ATTEN			E CONDITIONS OBSER	RVED ANI)	
Number	N <mark>OTED BELOW: A</mark> LL TEMPS TA								
		•	flooring only in front area						
	Same procedures as o								
	Scoops in kitchen sink		ashed						
	Allergens on product I								
	Kitchen - screened are								
	Hot water at hand sink								
	Hot water at three con	· · · · · · · · · · · · · · · · · · ·							
	Watch floor store in kit		· · ·						
Cos	Store windex low /cos	/ current	y on employee table / of ι	used for sa	mpling al	l personalls rem	oved		
	Personal area assigne	ed to the r	t of the 3 comp sink						
	Test strips on site for both bleach and quats - will be using bleach								
		• •	d items that are being sa	mpled / Tc:	s and rte	/ none today / to	day plu	us 6	
	Watch personal storage - designated area next to sinks								
19/cos	os Made sanitizer - over 200Ppm bleach / sooo drained it and remade it / tested again -								
Cos	s 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 them								
	Scoops for coffee are		•						
	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								
	•		tting - will Followup as thi	s unit will l	be used f	or tcs toods in fu	iture		
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								
1.4.7	secured pull out fauce			4 aug =			la :		
W									
 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 									
W Received	by:		urrently being used for storag	e of store ite	ems while i	Title: Person In Charg		iporary	
(signature)	See abov	/e	1 1 mt.			The Terson III Clidig			
Inspected (signature)	^{lby:} Kelly Kírkpo	<u> </u>	Print:						
		urick	(K)			Samples: Y N	# collected	d	
Form EH-06	6 (Revised 09-2015)								