

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: 07/18/2023	Time in: 2:16	Time out: 2:56	License/Permit # FS 9505	Food handlers All	Food managers In works	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	TOTAL/SCORE
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Establishment Name: Kitschy Cupboard	Contact/Owner Name: Montana Hoefler	* Number of Repeat Violations: _____	6/94/A
		✓ Number of Violations COS: _____	

Physical Address: 114 N San Jacinto	Pest control : C&S wuarterly	Hood Na	Grease trap//waste oil Na	Follow-up: Yes <input checked="" type="checkbox"/> No <input 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 X in appropriate box for IN, NO, NA, COS Mark an X 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	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓				✓					
	✓					✓					
		✓				Preventing Contamination by Hands					
		✓				✓					
		✓						✓			
W		✓				Highly Susceptible Populations					
Approved Source								✓			
	✓					Chemicals					
	✓					✓					
Protection from Contamination						3					
	✓					Water/ Plumbing					
W	✓					✓					
		✓				✓					

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

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
W						✓					
W								✓			
Safe Water, Recordkeeping and Food Package Labeling						✓					
	✓					Permit Requirement, Prerequisite for Operation					
	✓					✓					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
			✓			✓					
Consumer Advisory						2					
	✓					W	✓				

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	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
	✓							✓			
	✓					Physical Facilities					
	✓					✓					
		✓				✓					
		✓				✓					
Proper Use of Utensils						1					
	✓					✓					
	✓							✓			

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: The kitschy cupboard	Physical Address: San jacinto	City/State: Rockwall	License/Permit # Fs 9505	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Toffee unit	35	Kitchen cooler	32		
Keto cooler	38				
Tamale freezer	-1.7				

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
	CO/ routine insp
	New owner is working on food manager
	Added thermo to cooler
	Coffee area - washing hands then donning gloves / scooped into machine/ then ground / placed into bag for sell
	Scoops are w r s daily and are kept in baggie until washed daily /
	Kitchen/
	When sampling : hands washed and food prepped in kitchen / three comp sink is used for containers and Utensils
	Kitchen being organized -
	Hot water - 114
	Discussed storing personal items out of kitchen and storing in two coolers in back room for employees
18	Advised to get regular bleach for sink ... 50 ppm but also 100 ppm in bucket for surfaces
	Avoid low splash - will get new regular
	Currently not using kitchen for sampling
32	Avoid using non washable Wicker for food container storage
	Discussed using 6 days total for opened TCS food /
	Test strips on site for bleach and digital thermo for good temps
	Hot water at hand sink 110
45	To clean drains under three comp
	Kitchen is closed off with insect door
	Restroom next to kitchen ...
	Using residential mop ... no mop sink ..filling in rr and draining in drain under three comp
	Hot water in bathroom 126
	Watch excessive storage in back room
	Approving CO and will Followup on routine

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

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