r e (Foll	q u ow	i r	ec		of \$50.00 is after 1st		City of	Roc	kw			nsp	Dec	tion Report		First aid k Allergy po Vomit clea Employee	olicy/traini n up	ng	
	Date: Time in: Time out: License/Pe 07/18/2023 2:16 2:56 FS 95													ood hand	Food managers	Page <u>1</u> of	Page <u>1</u> of <u>2</u>		
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain						int 4-Investigation				CO/Construction 6-Other TOTAL Number of Repeat Violations:			RE					
	Establishment Name: Contact/Owner N Kitschy Cupboard Montana Hoe												✓ Number of Violations COS:			6/94/	٨		
	Physical Address: Pest control : 114 N San jacinto C&s wuarterly					Hood Grease t Na Na					se trap//waste oil Follow-up: Yes V O/94			0/34//					
M					Status: Out = not in components in the OUT box for	$\frac{IN}{IN} = in \text{ complex}$	iance N Mark	$\mathbf{O} = \mathbf{nor}$						applicable $COS = contract COS = contract COS$	orrected o	on site $\mathbf{R} =$ repeat vio Mark an \mathbf{X} in appropriate	lation W-Wat	ch	
IVI	uk i	ne a	ippioj	Jiate		ority Items (3 Poin											5 00X 101 K		
Co O U	Compliance Status Time and Temperature for Food Safety I N N C				R	(0 1	nplianc I N N O	N	C	2	Em	nloves Health		R				
T	1	N O A O S $(F = degrees Fahrenheit)$					1				s	Employee Health 12. Management, food employees and conditional employees;							
						knowledge, responsibilities, and reporting													
	~	2. Proper Cold Holding temperature(41°F/ 45°F)					13. Proper use of restriction and exclusion; No disc eyes, nose, and mouth						charge from						
		3. Proper Hot Holding temperature(135°F)						Posted at hand sink Preventing Contamination by I							ds	+			
		4. Proper cooking time and temperature						Preventing Contamination 14. Hands cleaned and properly washed/ 0							+				
		•			5. Proper reheating proc	cedure for hot holding	(165°F in 2		-				+		15. No bare hand contact with ready to eat foods or approved				
		Hours)						alternate method properly followed (API Poster					ollowed (APPROVED	YN)					
W	6. Time as a Public Health Control; procedures & records Plans for sampling /or will use ice etc						Highly Susceptible Popu												
					Approved Source							V		Pasteurized eggs us	16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required				
	~	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Commercial manufacturers								1	Not using Chemicals								
_				-	8. Food Received at pro				-	Τ					; approve	d and properly stored;	Washing Fruits	-	
	V				Costco -					V				& Vegetables If used will	use v	water		_	
		1	-	1		n from Contamination			3	3						ly identified, stored an regular bleach	d used		
	⁄				9. Food Separated & propreparation, storage, dis		ing 100d								Wa	ter/ Plumbing			
W	~	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>Na</u> ppm/temperature Need regular				19. Water from approved source; Plumbing insta backflow device <u>City approved</u> 20. Approved Sewage/Wastewater Disposal Syst				-									
	_	~			11. Proper disposition of reconditioned No re	eturns				•				disposal	-		n, proper		
O U	I N	N O		C O		iority Foundation	·	R		0 1	ns Re I N N O	N	C	2		uys ure Control/ Identific	ation	R	
т W		0		s	21. Person in charge pre and perform duties/ Cer	resent, demonstration o	f knowledge,		Ĩ				s		method 1	used; Equipment Adea			
W					22. Food Handler/ no un	inauthorized persons/ p	ersonnel				V	•		28. Proper Date Ma	arking an	d disposition		+	
	Safe Water, Recordkeeping and Food Package Labeling						·				29. Thermometers Thermal test strips		, accurate, and calibrat	ed; Chemical/					
	/				23. Hot and Cold Water										•	nt, Prerequisite for O	•		
	~				24. Required records av destruction); Packaged Commercial	Food labeled				·				Posted		ermit (Current/ insp s			
-					25. Compliance with Va		rocess, and		F					31. Adequate hand		uipment, and Vendin facilities: Accessible and		Ŧ	
	_		~		HACCP plan; Variance processing methods; ma					·				supplied, used Equipped	food Cor	ntact surfaces cleanable	properly		
					Coll	Shiel Pravisory			2	2				designed, construct	ted, and u	ised	, proporty		
	~				26. Posting of Consume foods (Disclosure/Remi Included				۷	N	V	•		33. Warewashing F Service sink or cur Will equipp	b cleanin	installed, maintained, g facility provided	used/		
0	I	N		С	Core Items (1 Poin			e Actio R	(0 1	I N	N	C					R	
U T	N	0		O S		of Food Contaminati			נ 1		N O					d Identification		Ļ	
	~				34. No Evidence of Inse animals35. Personal Cleanlines						V	1		41.Original contair	iei iabell	ng (Duik F000)			
	/				35. Personal Cleanines 36. Wiping Cloths; proj		Joacco use			T				42. Non-Food Con	•	rsical Facilities		Ŧ	
	~				36. wiping Cloths; prop 37. Environmental cont			$\left \right $		L						d lighting; designated a	reas used	_	
		/			37. Environmental cont 38. Approved thawing i					L				_		operly disposed; facilition		+	
	_	/	1							L	4		_	Ũ		led, maintained, and clo		+	
-					Prope 39. Utensils, equipment	er Use of Utensils	sed stored		1					Drains		ly constructed, supplied		+	
	~				dried, & handled/ In us Watch 40. Single-service & sir	se utensils; properly us	ed			L				47. Other Violation			-,		
	~				and used						~								

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

-

	nent Name: itschy cupboard	Physical A San ja		City/State: Rockwa	all	License/Permit # Fs 9505	Page _	Page <u>2</u> of <u>2</u>			
		Sanja	TEMPERATURE OBSERVA		111	13 3303					
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Locat	tion		Temp F			
Toffee	unit	35	Kitchen cooler	32							
k	Keto cooler	38									
Ta	male freezer	-1.7									
					NG						
OBSERVATIONS AND CORRECTIVE ACTIONS Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND											
Number											
	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			or sink 50 ppm but also	100 ppn	n in bucke	t for surfaces					
	Avoid low splash - will	•	8								
	Currently not using kite										
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										
	•			emps							
45	Hot water at hand sink 110										
10	To clean drains under three comp Kitchen is closed off with insect door										
	Restroom next to kitchen										
	Using residential mop no mop sinkfilling 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:		Print:			Title: Person In Charge/	Owner				
(signature)	See abov Kelly kirkpa	'e									
Inspected (signature)	by:	4	Print:								
(orginature)	Kelly kirkpa	itrick	(RS			Samples: Y N #	collecte	d			