

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: 09/28/2020	Time in: 1:50	Time out: 3:23	License/Permit # FS 9332	Est. Type Full	Risk Category Med	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	<input checked="" type="checkbox"/>	TOTAL/SCORE
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Establishment Name: The book club cafe	Contact/Owner Name: Standifer	* Number of Repeat Violations: _____	8/92/A
		✓ Number of Violations COS: _____	

Physical Address: Kaufman	Pest control : Diece -	Hood 07/2020 miller	Grease trap : Delmar - sends to Teddy	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/> Pics
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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					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓				✓					
1. Proper cooling time and temperature Watch and using sheet pan 65 f - 2 hrs						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓					✓					
2. Proper Cold Holding temperature(41°F/ 45°F) See						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth					
	✓					Preventing Contamination by Hands					
3. Proper Hot Holding temperature(135°F) See						14. Hands cleaned and properly washed/ Gloves used properly Gloves					
		✓						✓			
4. Proper cooking time and temperature Discussed						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Gloves					
		✓				Highly Susceptible Populations					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Cooking and CA in menu					
		✓				Chemicals					
6. Time as a Public Health Control; procedures & records Prep only / not using for anything currently						17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water					
	✓					18. Toxic substances properly identified, stored and used Watch					
Approved Source						Water/ Plumbing					
	✓					19. Water from approved source; Plumbing installed; proper backflow device City approved					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Texas/ chefs / Costco						20. Approved Sewage/Wastewater Disposal System, proper disposal					
	W	✓				Demonstration of Knowledge/ Personnel					
8. Food Received at proper temperature To check and transport in insulated						21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 4					
Protection from Contamination						22. Food Handler/ no unauthorized persons/ personnel 23					
		✓				Safe Water, Recordkeeping and Food Package Labeling					
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						23. Hot and Cold Water available; adequate pressure, safe See					
	✓					24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Coffee only manuf license					
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature 50-100						Conformance with Approved Procedures					
	✓					25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Process for sous vide					
11. Proper disposition of returned, previously served or reconditioned Discarded						Consumer Advisory					
		✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label In menu / and allergy posting as well					

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	✓				
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 4						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Discussed sheet pans/ freezer /taking temps					
	✓						✓				
22. Food Handler/ no unauthorized persons/ personnel 23						28. Proper Date Marking and disposition Great					
Safe Water, Recordkeeping and Food Package Labeling						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital					
	✓					Permit Requirement, Prerequisite for Operation					
23. Hot and Cold Water available; adequate pressure, safe See						30. Food Establishment Permit (Current/ insp sign posted) 2020					
	✓					Utensils, Equipment, and Vending					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Coffee only manuf license						31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped					
Conformance with Approved Procedures						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See area below s					
W	✓					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Process for sous vide						Prevention of Food Contamination					
Consumer Advisory						34. No Evidence of Insect contamination, rodent/other animals See					
	✓					35. Personal Cleanliness/eating, drinking or tobacco use Watch hair					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label In menu / and allergy posting as well						36. Wiping Cloths; properly used and stored Stored in sanitizer					
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First						37. Environmental contamination Watch possibilities					
34. No Evidence of Insect contamination, rodent/other animals See						38. Approved thawing method Pull thaw					
35. Personal Cleanliness/eating, drinking or tobacco use Watch hair						Proper Use of Utensils					
	✓					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Watch storage					
36. Wiping Cloths; properly used and stored Stored in sanitizer						40. Single-service & single-use articles; properly stored and used Card board use					
		✓				41. Original container labeling (Bulk Food)					
37. Environmental contamination Watch possibilities						Physical Facilities					
	✓					42. Non-Food Contact surfaces clean See attached					
38. Approved thawing method Pull thaw						43. Adequate ventilation and lighting; designated areas used See attached					
Proper Use of Utensils						44. Garbage and Refuse properly disposed; facilities maintained Watch					
W						45. Physical facilities installed, maintained, and clean Flooring in kitchen and back room					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Watch storage						46. Toilet Facilities; properly constructed, supplied, and clean Repair faucet in men's room					
40. Single-service & single-use articles; properly stored and used Card board use						47. Other Violations					

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Jeremy Standifer	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: The book club cafe	Physical Address: Kaufman	City/State: Rockwall	License/Permit # FS 9332	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Upright 2 door		Grill sandwich unit		Hot wells	
Butter	40	Chorizo	38	Gravy/ chili	150/153
Under counter cooler milk	34	Back up chorizo	40	Upright pre fridge	
Barista 2 milk	30	Drawer unit	41	Sausage / tomatoes	41/40
Beer unit	37	Ground beef	39	2 door overstock	36
Keg cooler	34	Oven Sandwich prep	38	Prepacked	36
4 door	36	Tomatoes / deli meat	41/41	Upright freezer	-3
Sausage / chicken / spinach	38/38/40	Below ham	39	Milk cooler	33/36

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:
	Hot water at 132 F - watch for scalding
	Watch lightning in any area where knives are used
	Watch dark shelving and cleaning
	Keep an eye on utensils condition
32	Wood cabinet in center will be addressed as it is in poor worn condition
	Using sous vide to required cooking temp and placing into cold top OUT of bags right after cooking
	Quats - 200 ppm in bucket
	Cookline -
32	Cutting boards to be sanded
42/45	Clean between cooking equipment
32	Replace plastic sheeting covering prep table when badly melted
	Potato sliver cleaned at end of day
	Breading changes - shifting will allow longer time - Service dictates time at RT less than 4 hrs
	Keeping ice bins drained and cleaning daily
	Narrow necked syrup bottles are washed with brush / dried upside down before storing
	Reminder to cool precooked on sheet pan before storing in small container! In freezer / freeze pan prior too
	Dishmachine - 50/100 ppm
	Three comp sink 200 ppm spot on!
45/32	Back room flooring is difficult to clean.
	Meats Texas cert frozen /milk - low temp past
	Ice machine is broken at moment - using emery your ice provided by the ice machine company
40	Best to not use cardboard as shelf liners
34	Gap at back door
45	Removed bulbs over ice machine / vinyl ceiling over ice machine is needed / will address
	Keep an eye on walls - chipped paint
Covid	SocialDistancing / masks / hand sanitizer at entry / quats sanitizer for tables /
	Will use quats product for listed food contact in kitchen and prep area / and The non food quats that requires
	Longer contact time and rinse for non food contact dining room and customer area

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

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