Retail Food Establishment Inspection Report First aid kit Allergy policy Vomit clean up Employee health 																	
Date: Time in: Time out: License/Permi										10	a	In	CPFM Food handlers				
7/17/23 1:07 2:20 FS-00							01					_	$\begin{array}{c c} 3 \\ 4 \\ \hline \\ Page \underline{1} & of \underline{2} \\ \hline \\ \end{array}$				
Purpose of Inspection: I-Routine 2-Follow Up 3-Compla Establishment Name: Contact/Owner N Contact/Owner N The Regard Lady Counterpart							Jame:			atio	n	S-CO/Construction G-Other TOTAL/SCOI Number of Repeat Violations: ✓ Number of Violations COS:					
The Bagel Lady Courtney Physical Address: Pest control: Courting Courting Physical Address: Pest control: Courting Courting Physical Address: Pest control: Courting Courting Physical Address: Pest control: Pest control: Courting Physical Address: Pest control: Physical Address: Pest control: Courting Physical Address: Pest control: Physical Address: Physical Address: Physical Address: Pest control: Physical Address:						22	Hood Grease trap :/			G	reas	trap :/ waste oil Follow-up: Yes // 93/ F					
						O = n	= not observed NA = not applicable COS = corrected on site R = repeat violation						pplicable $COS = corrected on site R = repeat violation W = Watch$				
Mark the appropriate points in the OUT box for each numbered item Mark '\' a checkmark in appropriate box for IN, NO, NA, COS Mark an in appropriate box for IN, NO, NA, COS Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days																	
Compliance Status Time and Temperature for Food Safety 0 I N N C U N O A O						R		Co O U	Employee Health								
Ť		s (F = degrees Fahrenheit) 1. Proper cooling time and temperature					T			0	A	O S	12. Management, food employees and conditional employees;				
		2. Proper Cold Holding temperature(41°F/ 45°F)						knowledge, responsibilities, and reporting 13. Proper use of restriction and exclusion; No discharge from									
Ĵ					See				~				eyes, nose, and mouth				
		~	3. Proper Hot Holding temperature(135°F)									1	Preventing Contamination by Hands				
		4. Proper cooking time and temperature							~				14. Hands cleaned and properly washed/ Gloves used properly Gloves used				
		~		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 Control; procedures & records												Highly Susceptible Populations				
		Approved Source							~				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 Sysco								Chemicals				
	~				8. Food Received at proper temperature				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
	•				Checked upon delivery Protection from Contamination				• •				Water only 18. Toxic substances properly identified, stored and used				
	~	Protection from Contamination 9. Food Separated & protected, prevented during food preparation, storage, display, and tasting							•				Water/ Plumbing				
	~				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>100</u> ppm/temperature				~				19. Water from approved source; Plumbing installed; proper backflow device City approved				
	~			11. Proper disposition of returned, previously served or reconditioned Discard immediately					~				20. Approved Sewage/Wastewater Disposal System, proper disposal City approved				
						oints R	s) violations Require Corrective Action within 10 days										
Ŭ T	N	N O A O Demonstration of Knowledge/Personnel						Ŭ T	N	0	A	Ö S	Food Temperature Control/ Identification				
	~				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 1				~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature				
	22. Food Handler/ no unauthorized persons/ personnel						~				28. Proper Date Marking and disposition Great						
Safe Water, Recordkeeping and Food Packa Labeling					Safe Water, Recordkeeping and Food Package Labeling				~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Onsite & current				
~					23. Hot and Cold Water available; adequate pressure, safe GOOD preesure								Permit Requirement, Prerequisite for Operation				
	~	24. Required records available (shellstock tags; parasite			1		~				30. Food Establishment Permit/Inspection Current/ insp posted Posted and current						
					Conformance with Approved Procedures								Utensils, Equipment, and Vending				
	~				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Temps taken 2x daily				~				31. Adequate handwashing facilities: Accessible and properly supplied, used				
					Consumer Advisory				~				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used				
	~				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Ingredients upon request				~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided				
0	I	N	N	С	Core Items (1 Point) Violations Require Corrective	R Acti	ion I	0	Ι	Ν	Ν	С	1				
U T	N	0	A	0 S	Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other			U T	N	0	A	O S	Food Identification 41.Original container labeling (Bulk Food)				
╞	۲				animals 35. Personal Cleanliness/eating, drinking or tobacco use				~				Physical Facilities				
╞	۲ ۲				36. Wiping Cloths; properly used and stored Stored in bucket			1					42. Non-Food Contact surfaces clean				
1					37. Environmental contamination Italian Ice bunker				~				43. Adequate ventilation and lighting; designated areas used				
╞	~				38. Approved thawing method Refrigerator				~				44. Garbage and Refuse properly disposed; facilities maintained Do your part				
					Proper Use of Utensils			1					45. Physical facilities installed, maintained, and clean				
	~				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used			1					46. Toilet Facilities; properly constructed, supplied, and clean				
	~				40. Single-service & single-use articles; properly stored and used All containers inverted					~			47. Other Violations				

Retail Food Establishment Inspection Report

City of Heath

Received by: (signature) Courtney Maldonado	Print: Courtney Maldo	Title: Person In Charge/ Owner Kitchen Manager
Inspected by: (signature) Richard Hill	Print: Richard Hill	Business Email: Thebagellady@yahoo.com

Form EH-06 (Revised 09-2015)

Establishment Name: Tthe Bagel Lady	Physical A	Address: I Goliad Ste 201 TEMPERATURE OBSERVA	City/State: Rockwal	II, tx License/Permit # Pa	License/Permit # Page <u>2</u> of <u>1</u> FS-0000106						
Item/Location											
Hot holding	151	CheddarChees	e 39	Merchandiser	44						
Reachin fridge	1 38	Havarti Chz	38	Drink cooler	35						
Salmon defros	st 40	Freezer #2	10	Icecream bunker	-2						
Cream cheese	e 38	All items HTT		Italian ice bunker	-1						
Mayo	38	Freezer 3	2	Uc fridge	40						
Reachin freezer	1 7	All items HTT		Milk	39						
All items HTT		UC fridge	39	Half½	39						
Reachin Fridge	2 34	Prep table	51								
OBSERVATIONS AND CORRECTIVE ACTIONS											
Number NOTED BELOW: all temp											
	Restrooms equipped 78, 110, 111 - need to check restroom on coffee side										
	3comp sink setup, using chlorine 100ppm strips onsite and current Bagel shaper cleaned and sanitized daily										
• .		•	ro or longo	r agae alias abz lupab maat	o oolmor						
	Prep cooling table - warm, discard all tcps items held 4hrs or longer, eggs, slice chz, lunch meats, salmor										
•	Prep cooler on coffee side not in use Time to defrost Itailan ice bunker										
	-	erneath, around, between, a	above equi	ipment							
Maluocouooo@gi	Maldocou000@gmail.com										
(signature) Received by:	ey Ma	Idc Courtn	ey M	ald(MOD	ier						
Inspected by: (signature)	n d		d Hill	Samples: Y N # coll	ected						
Form EH-06 (Revised 09-2015)	L 1	X			=						