

\$50.00 reinspection fee
required after 1st Followup

Retail Food Establishment Inspection Report

City of Rockwall

- ☒ First aid kit
- ☒ Allergy policy/training
- ☒ Vomit clean up
- ☒ Employee health

Date: 09/28/2023		Time in: 2:40		Time out: 3:49		License/Permit # FS 9332		Food handlers 24		Food Managers 4		Page <u>1</u> of <u>2</u>													
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											
Establishment Name: Book club cafe				Contact/Owner Name: Standifer				* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____				8/92/A													
Physical Address: 107 E Kaufman				Pest control : Diece quarterly /		Hood 09/12/2023		Grease trap: waste oil : Tas environmental 09/20/2023/ Miller				Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/> Pics													
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		Time and Temperature for Food Safety (F = degrees Fahrenheit)						R		Compliance Status		Employee Health						R							
O U T	I N	N O	N A	C O S							O U T	I N	N O	N A	C O S										
		✓			1. Proper cooling time and temperature							✓				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting									
3				✓	2. Proper Cold Holding temperature(41 °F/ 45°F) See attached / 2 units / one cos							✓				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Posted at hand sinks									
		✓			3. Proper Hot Holding temperature(135°F)						Preventing Contamination by Hands														
		✓			4. Proper cooking time and temperature							✓				14. Hands cleaned and properly washed/ Gloves used properly Gloves									
		✓			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 Y N)									
		✓			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 Cooking thoroughly / warning in menu									
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Chefs / milk king						Chemicals														
	✓				8. Food Received at proper temperature At receiving							✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water									
Protection from Contamination												✓				18. Toxic substances properly identified, stored and used Low and on own shelf									
	✓				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>200</u> ppm/temperature							✓				19. Water from approved source; Plumbing installed; proper backflow device									
		✓			11. Proper disposition of returned, previously served or reconditioned Discarded							✓				20. Approved Sewage/Wastewater Disposal System, proper disposal									
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days																									
O U T	I N	N O	N A	C O S	Demonstration of Knowledge/ Personnel						R		O U T	I N	N O	N A	C O S	Food Temperature Control/ Identification						R	
	✓				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									
	✓				22. Food Handler/ no unauthorized persons/ personnel 28							✓				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 thermos									
	✓				23. Hot and Cold Water available; adequate pressure, safe See						Permit Requirement, Prerequisite for Operation														
			✓		24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled							✓				30. Food Establishment Permit (Current/ insp sign posted) Posted on wall									
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 Cooking in water bath							✓				31. Adequate handwashing facilities: Accessible and properly supplied, used									
Consumer Advisory											2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See									
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label In menu								✓			33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided									
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First																									
O U T	I N	N O	N A	C O S	Prevention of Food Contamination						R		O U T	I N	N O	N A	C O S	Food Identification						R	
1					34. No Evidence of Insect contamination, rodent/other animals Back door								✓			41.Original container labeling (Bulk Food)									
W					35. Personal Cleanliness/eating, drinking or tobacco use Watch hair restraints						Physical Facilities														
	✓				36. Wiping Cloths; properly used and stored In buckets / discussed wetting first						1					42. Non-Food Contact surfaces clean									
		✓			37. Environmental contamination							✓				43. Adequate ventilation and lighting; designated areas used More light looks better									
		✓			38. Approved thawing method							✓				44. Garbage and Refuse properly disposed; facilities maintained Watch yours									
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 Watch							✓				46. Toilet Facilities; properly constructed, supplied, and clean Equipped									
	✓				40. Single-service & single-use articles; properly stored and used								✓			47. Other Violations									

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Sandwich cold top 38 F at exit / glass front 42/43 at exit

Establishment Name: Book Club Cafe	Physical Address: 107 E kaufman	City/State: Rockwall	License/Permit # FS 9332	Page 2 of 2
--	---	--------------------------------	------------------------------------	---------------------------

TEMPERATURE OBSERVATIONS					
Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
2 door bakery fridge	38	Sandwich ColdTop unit	46/	4 door finish fridge	
Butter/	40	Onions cooked	40	Mushrooms / fruit	36/41
Glass front upright	46	Bean salad	43	Burger raw/ sausage	40/41
Cream after heavy use	46	Grill cold top	38	Prep fridge	
Barista blue	36	Onions / chorizo	38/39	Turkey / tb soup	39/41
Barista silver	37	mushrooms	39	Over stock fridge	41
Keg cooler	35	Drawers hot dogs	42	Butter/ tomatoes	41/41
Jam cooler non Tcs	55	Patties	41	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 F
45	to add more paint to wooden cabinets and shelving
	Hot water at 118 at hand sink
	More light added to bakery and coffee area - great
	Sanitize in spray bottle 200 ppm
	Coffee area - discussed quats binding for wiping cloth at espresso machine
	Both Barista units are frozen in the rear and should be defrosted asap
	Kitchen : hot water 122
W	Discussed salted butter and softening
45	Fill holes in walls where needed / address chipped flooring where needed
03/cos	Sandwich Cold top unit has been turned up and was turned down at insp - temps borderline
	To defrost jam cooler as well - NonTCS food
	Dishmachine -50-100 ppm
	Plumbing approved when installed
	Cooking in water bath unit to required temps / then removed from bag and stored
W	Watch carpet rug in back area
	Milk cooler - 37-39 F watch over stocking
45	Watch opened a/c area / ceiling tiles that are badly stained from past leaks / to replace with vinyl
45	Ceiling tiles in back room / need to deep clean floor in back
	Shelving to be 6 inches from floor and to buy light in color
34	To address gap at back door -owner continues to work at it as solutions don't last
	Removing mop heads daily / or hanging over sink to dry
45	Will replace ceiling tile over ice machine where needed
32	To seal wood where needed
W	Keep an eye on condition of scoops and etc
42	To clean inside coolers where needed
	Watch use of foil - keeping changed
	Great new table top under coffee area

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

Form EH-06 (Revised 09-2015)