Followup Fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

City of Rockwall

4	ate: ./1				Time in: 3:35	Time out: 4:30		License/Po	ermit	#							CPFM 3	Food handlers	Page 1 o	<u>_2</u>
	urpo stabli				tion: 1-Routine	2-Follow U		3-Complai ct/Owner N	_		4-Iı	nves	tiga	tion	1	5-CO/Const	truction f Repeat Viola	6-Other	TOTAL/SC	ORE
Вι	JII P	en	Ca	fe			Rock	wall Par		k Re						✓ Number of	f Violations C	os:	2/98/	/Δ
	ıysic 50 Ai				kwall, Tx	Per	est control r city			I N/	Iood 'a	d		Gı Spe	rease ent c	e trap :/ waste oil oil - United Caters	as needed	Follow-up: Yes No	2/30/	
Ma					Status: Out = not in co points in the OUT box for	ompliance IN = in of the each numbered it	complianc tem	ce No Mark '		ot obs						plicable COS = ox for IN, NO, NA,	corrected on s	site $\mathbf{R} = \text{repeat vio}$ rk an \mathbf{X} in appropriat	olation W= W te box for R	atch
Co	ompli	iance	Sta	tne	Prio	ority Items (3	Points)	violations	Req	uire		<i>medi</i> mplia				ive Action not to	exceed 3 day	ys		
O U	I N	N O	N A	C		nperature for Fo		y	R		O U	I	N O	N A	C O		Empl	oyee Health		R
T		. /		S	1. Proper cooling time a		11)				T				S			yees and conditional	employees;	
					2 P C. 11 H. 11'	4(410	0E/450E				9	_				knowledge, resp			1	
	~				2. Proper Cold Holding See	temperature(41	°F/ 45°F)				•	/				eyes, nose, and	mouth	nd exclusion; No dis		
		/			3. Proper Hot Holding t	temperature(135°	°F)					_						n posted at har ntamination by Har		
		· /			4. Proper cooking time	and temperature	;				•	/				14. Hands clean	ed and proper	rly washed/ Gloves u	used properly	
		•			5. Proper reheating production See	cedure for hot ho	olding (16	5°F in 2								15. No bare hand	d contact with	ready to eat foods o	or approved	
	•				6. Time as a Public Hea	alth Control: proc	codures &	records		L						Gloves & ut	ensils	owed (AFFROVED	, 1, 1, .)	
	'				o. Time as a rubile free	and Control, proc		x records										eptible Populations rohibited food not of		
						proved Source						/				Pasteurized eggs			lered	
	/				7. Food and ice obtaine good condition, safe, ar destruction Sysco,	nd unadulterated;	; parasite	Food in									Cl	hemicals		
					8. Food Received at pro				H		T						es; approved	and properly stored;	Washing Fruits	3
					Checking					L						& Vegetables Water	nces properly	identified, stored an	nd usad	
	1 1				Protection 9. Food Separated & pr	ofected prevente		food			_					16. TOXIC SUBSIA	nices property	identified, stored at	iu useu	
	•				preparation, storage, dis	splay, and tasting	g											r/ Plumbing		
	/				10. Food contact surfact Sanitized at N/a			ned and			•	/				backflow device City appro	oved	rce; Plumbing install		
	/				11. Proper disposition of reconditioned Disc			ved or			•	/				20. Approved Se disposal	ewage/Wastev	vater Disposal Syste	m, proper	
		27	27	C	Pri	ority Founda	tion Ite	ems (2 Po) viol						rective Action w	ithin 10 days	5		
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Kaylee Peoples	Print: Kaylee Peoples	Title: Person In Charge/ Owner
Inspected by: Richard Hill (signature)	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Bull pen cafe		Physical A		City/State: Rockwa	II, Tx	License/Permit # N/a	rmit # Page 1 of 2				
			TEMPERATURE OBSERVA		1						
Item/Loc		Temp	Item/Location	Temp	Item/Loc	ation	Temp				
Upright refrigerator Sour cream			Freezer chest HT	1 13.2							
		41									
Bev	verage cooler	38									
Stea	am table water										
Но	t dog/brisket	78/85									
Na	acho cheese	81									
F	Prep cooler										
S	Sour cream	38									
_		OB	SERVATIONS AND CORRECTI	VE ACTIO	NS		•				
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temperature		NT HAS BEEN MADE. YOUR ATTENT F	ΓΙΟΝ IS DIRE	ECTED TO T	THE CONDITIONS OBSI	ERVED AND				
	Restrooms equipped,	temperat	ure greater than 103 in eac	h room							
	Hand sinks equipped		-								
			ing steramine tabs sani, str	ips curre	nt						
	Using red sani bucket		_								
	Divider between dirty	dishes ar	d hand sink								
	-		e 3 comp sink and undernea	ath							
	• • • • • • • • • • • • • • • • • • • •				ink						
	Spray nozzle secured to shelf above so as not to extend into the sink Stored eggs on lowest shelf in cooler										
	Using disposable cutlery packaged individually										
	Gloves onsite, using orange thermapro digital thermo										
42				e every 4	hrs or a	ıs needed					
	Flat top grill needs to be cleaned, remember to clean once every 4 hrs or as needed Always use NSF certified commercial appliances, not recommended using residential insta pot										
	Air curtains are operat										
	Using disposable boat										
			ported on a cart from bbq t	railer to c	oncessi	on stand					
			ım internal temps before se								
			·	<u> </u>							
	Drinks consist of prepackaged plastic bottles Snacks, chips and candy are prepackaged by manufacturer and all have labels on back										
37	Frozen condensation i	<u> </u>									
	Date labels look great										
Received (signature)		/e	See ab	ove		Title: Person In Charg	ge/ Owner				
Inspected	1 ly:\		Print:		1						
(signature)		ST	Richard			Samples: Y N	# collected				