

Retail Food Establishment Inspection Report

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

Date: 4/23/2025	Time in: 1:15	Time out: 3:00	License/Permit # FS-9515	Est. Type	Risk Category	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 <input type="checkbox"/> TOTAL/SCORE						
Establishment Name: Eggsquisite Cafe			Contact/Owner Name:		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	
Physical Address: 2935 Ridge Rd Rockwall, TX			Pest control : to email	Hood Lara/3-2-2025	Grease trap : Southwaste/3-13-2025/1200gal	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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 '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an X 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	
O U T	I N	N O	N A	C O S		
	✓				1. Proper cooling time and temperature	
	✓				2. Proper Cold Holding temperature(41 °F/ 45°F)	
	✓				3. Proper Hot Holding temperature(135°F)	
	✓				4. Proper cooking time and temperature	
			✓		5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
			✓		6. Time as a Public Health Control; procedures & records	
		Approved Source				
3					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction dented can	
	✓				8. Food Received at proper temperature check at receipt	
		Protection from Contamination				
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
3					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature	
	✓				11. Proper disposition of returned, previously served or reconditioned discarded	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
O U T	I N	N O	N A	C O S	R	
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 2	
W					22. Food Handler/ no unauthorized persons/ personnel	
		Safe Water, Recordkeeping and Food Package Labeling				
	✓				23. Hot and Cold Water available; adequate pressure, safe	
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	
		Conformance with Approved Procedures				
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	
		Consumer Advisory				
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label in menu/discussed asterisks	
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	R	
	✓				34. No Evidence of Insect contamination, rodent/other animals	
1					35. Personal Cleanliness/eating, drinking or tobacco use	
1					36. Wiping Cloths; properly used and stored	
1					37. Environmental contamination	
	✓				38. Approved thawing method	
		Proper Use of Utensils				
1					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
	✓				40. Single-service & single-use articles; properly stored and used	
Food Identification						
O U T	I N	N O	N A	C O S	R	
	✓				41.Original container labeling (Bulk Food)	
		Physical Facilities				
1					42. Non-Food Contact surfaces clean	
	✓				43. Adequate ventilation and lighting; designated areas used	
	✓				44. Garbage and Refuse properly disposed; facilities maintained	
1					45. Physical facilities installed, maintained, and clean	
	✓				46. Toilet Facilities; properly constructed, supplied, and clean	
	✓				47. Other Violations	

Received by: (signature) <i>Ray Martinez</i>	Print: Ray Martinez	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Eggsquisite Cafe		Physical Address: 2935 Ridge Rd		City/State: Rockwall, TX		License/Permit # FS-9515		Page <u>2</u> of <u>2</u>	
TEMPERATURE OBSERVATIONS									
Item/Location		Temp F	Item/Location		Temp F	Item/Location		Temp F	
steam well/gravy		150	turkey bacon/sausage		41/41	under counter cooler/raw chicken		42	
grits		156	corned beef hash/hashbrowns		41/41	reach in freezer ambient		-1	
left cold top/cut tomatoes		41	right cold top/cut melon		42	2 door reach in freezer		-2	
sliced tomatoes/ sausage		41/41	cheese/cut tomatoes		42/42	2 door reach in cooler/milk		40	
chorizo/ham		41/41	under/ranch		42	WIC/ham		40	
under/chorizo/sausage		41/41	grill drawers/raw chicken		38	hashbrowns/Canadian bacon		40/40/41	
under counter cooler/ cut tomatoes		41	raw hamburgers		41	corned beef/salmon		41/39	
grill drawers/ ham		41	turkey		40	cooked sausage		40	
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:								
	Line hand sink 108F equipped								
36	To store wiping cloths in sani buckets, not dirty on prep counters/dirty								
42/10	Need to clean equipment/ lots of food debris/during service but need to be cleaning and sanitizing during								
45	Need to clean floors/lots of food debris/during service								
10	Need to sanitize egg nozzles at least every 4 hours								
32/10	Need to address cutting boards where discolored/need to sanitize at least every 4 hours								
35	Need to store employee drinks low/separate/ not over restaurant food. No screw tops, use a cup with lid and straw instead								
	Gloves used/do not pick up dirty wiping cloths without changing gloves and hand washing before returning to food prep								
W	Reminder after handling raw shelled eggs to wash hands and glove before returning to food prep of RTE foods								
	Sani buckets at 200ppm quats								
	Test strips current (quat and chlorine) exp 2026								
	warewash hand sink 103F equipped								
	Dishwasher sanitizing at 100ppm chlorine								
	3 comp sink 110F								
	Soda/tea nozzles WRS daily								
	Milk frother sanitized with steaming water after every use/cleaned per manufacturer's instructions bi-weekly								
39	Need to invert ice bucket/do not sit on floor								
	Fresh squeezed orange time stickered for 3 days to discard/only for dine in service/none for take away service or bulk								
W	Corned beef cooked in WIC at 180F/be mindful of placing super hot foods (over 135) in cooler around other foods								
	Could raise temps of previously cooked foods/better to use freezer or an ice slurry bath till temps lower to 135 then aggressively cool 2 hours to 70F then 4 hours to 41F or below								
7	Dented can/removed								
	Dumpster and spent grease container look good (Mahoney picks up and disposes of spent grease)								
37	Need to have umbrellas out when serving outside								
	Juicer is right by kitchen door and hand sink within 5 feet								
	Juicer is used at end of service only and is positioned in the waiter/expo area								
W	All employees to have food handlers within 30 days of hire								
	All shelf stable creamers on table								
Received by: (signature) <i>Ray Martinez</i>			Print: Ray Martinez			Title: Person In Charge/ Owner Manager			
Inspected by: (signature) <i>Christy Cortez, RS</i>			Print: Christy Cortez, RS			Samples: Y N # collected			

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