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

Date: 5/22/25			9:30	Time in: Time out: License/Pe   FS-80								5 CPFM	Food handlers 20	Page 1	of <u>2</u>				
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain				4-Investigation			tion		5-CO/Construction	6-Other	6-Other TOTAL/SCOR								
Establishment Name: Contact/Owner I Texas Health Hospital Cafe Nichole Angu												Number of Repeat Viol	4/00	\					
Physical Address: Pest control: 3150 Horizon Rd, Rockwall, TX 75032 Massey 4/30/25 Month												e trap :/ waste oil 20/25 3000g	Follow-up: Yes 4/96		)/A				
Mari					Status: Out = not in co	impliance IN = in c	complian	ce NO	$\mathbf{j} = \mathbf{no}$						plicable COS = corrected on	site R = repeat vio	lation W= V	Watch	
	Priority Items (3 Points) violations								ire In	nmec	liate			policable COS = corrected on site R = repeat violation W = Watch ox for IN, NO, NA, COS Mark an in appropriate box for R rive Action not to exceed 3 days					
0	iplia I N	N	A O Time and Temperature for Food Safety		ty	R	O	I	N	Stati N A	C	Countaine Health							
T	11	N O A O S (F = degrees Fahrenheit)  1. Proper cooling time and temperature				T			S		Employee Health  12. Management, food employees and conditional employees;								
•						•					<b>'</b>				knowledge, responsibilities, and reporting				
•	/				2. Proper Cold Holding	temperature(41°)	°F/ 45°F)	1			13. Proper use of restriction and exclusion; No disceptes, nose, and mouth Employee Health form posted					charge from			
	/				3. Proper Hot Holding t	temperature(135°	°F)									ntamination by Han	ıds		
	/				4. Proper cooking time	and temperature				Г	~				14. Hands cleaned and prope	rly washed/ Gloves u	sed properly		
		/			5. Proper reheating prod Hours)	cedure for hot hol	lding (16	65°F in 2			/				15. No bare hand contact with alternate method properly following			)	
_					6. Time as a Public Hea	alth Control; proc	cedures &	& records			<u> </u>				Gloves & Utensils	eptible Populations			
					Am	nuavad Cauraa					16. Pasteurized foods used; prohibited fo				16. Pasteurized foods used; p	rohibited food not off	fered		
					7. Food and ice obtained	proved Source	course l	Eood in			_				Pasteurized eggs used when r	equired			
•					good condition, safe, and destruction Sysco						Chemicals								
	/				8. Food Received at pro Checking	oper temperature					/				17. Food additives; approved & Vegetables	and properly stored;	Washing Frui	its	
						ı from Contamin	nation				Veggie wash  18. Toxic substances properl Stores separate and						d used		
•	/				9. Food Separated & propreparation, storage, dis			g food								er/ Plumbing			
•	/				10. Food contact surfact Sanitized at _200_			aned and			~			1	19. Water from approved sou backflow device City Approved	-			
•					11. Proper disposition of reconditioned Disc	of returned, previo	ously ser	rved or			/				20. Approved Sewage/Waster disposal	water Disposal Syster	m, proper		
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					Pri	ority Foundat	tion Ite	ems (2 Po				_			rective Action within 10 day	S			
O U T	I N	N O	N A	C O S		ority Foundat of Knowledge/		,	R R	violar O U T	I N	Req N O	N	Corr C O S		s re Control/ Identific	ation	R	
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## Retail Food Establishment Inspection Report

## City of Rockwall

Received by: Nichole Anguiano	Print: Nichole Anguiano	Title: Person In Charge/ Owner Dietitian
Inspected by: Richard Hill (signature)	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: s Health Hospital Cafe	Physical A	ddress: Horizon Rd	City/State: Rockwa	all. Tx	License/Permit # FS-8646	Page	2 of 2		
TOXICIO	orroanii rioopiiai Gara	01001	TEMPERATURE OBSERVA		, 17					
Item/Loc		Temp	Item/Location	Temp	Item/Loca	ntion		Temp		
Air curtain cooler drink/dessert 36			Milk	38	Lettuce/slice tom 3			39/37		
Sandwich prep			Meat WIF HTT	3.6	Cold hold amb			39/38		
Lettuce/sliced tom 38/37			Main WIC amb	34	Steam wells					
S	lice cheese	38	Whole tomatoe	38	Turk	Turkey/brown gravy				
	Cooking		Cheddar cheese cube	s 37	Catfish		151			
	Steak	130	Raw hamburge	38	Steam wells					
Vec	ggie WIF HTT	-2.3	Cantaloupe	38	Cafe salad prep coole		cooler			
	Orinks WIC	36	Sandwich prep			Tuna/cottage cheese				
_			SERVATIONS AND CORRECT	VE ACTIO						
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temperature	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN			THE CONDITIONS OBS	SERVED A	ND		
	Restrooms equipped,									
			ater than 105 throughout k	itchen						
			ani 200ppm, test strips cu							
	Dishwasher confirmed	l 160st								
43	Light bulb out in Meat	WIF & W	'IC							
45	Veggie WIF, threshold	on file lo	ose, to repair to make it du	rable an	d cleanab	ole				
43	2 Light bulbs burned of	ut under	cafe hoods, to replace							
42	Drinks WIC, fan guard	s dirty, cl	ean as needed							
	Cafe using disposable	cutlery,	disposable clam shells and	sleeved	staws					
			s, hair restraints and digital		available					
37	•		tion on fan box in veggie V	/IF						
	Confirmed air gap at id									
37	·		s on ceiling, time to thaw							
	· · ·	•	(3rd line) not operational							
	Kitchen prep cooler no		,	O	0 hat hal	lalina da na na ali 4 F	* 4 - Lunda	1 15		
			er, 137/138, cold wells tun		-		54, turke	ey 145		
			ckaged by manufacturer v ted within required range	nun läbel	on back	<u> </u>				
			<u> </u>							
	Soda, tea nozzles cleaned nightly  Cutting boards are on a routine replacement schedule, no issues today- all look great  Cafe Glas Merch. Salads&sides 38, Dessert 39, Drinks 39/42/42, icecream freezer -1.8  Doctors lounge drink cooler 43, tcs cooler 40, icecream freezer 3.9									
	Cooling tomatoes and seared peppers in ice bath, 70 within 100mins, meets first drop, must cool to									
	41 or below within the next 4 hrs 20mins.									
Received			Print:			Title: Person In Char	rge/ Owner			
(signature)	See abov	<u>'e</u>	See ab	ove						
Inspected (signature)		 ) (3 °	Richard	Hill	SIT	Samples: Y N	# collecte	<b></b>		
Form EH 0	6 (Revised 09-2015)	<del>, , ,</del>				•				