

Followup Fee of
\$50.00 after
First Followup

Retail Food Establishment Inspection Report

City of Rockwall

☒ First aid kit

☒ Allergy policy

☒ Vomit clean up

☒ Employee health

Date: 5/22/25	Time in: 9:30	Time out: 11:30	License/Permit # FS-8646	CPFM 5	Food handlers 20	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: Texas Health Hospital Cafe			Contact/Owner Name: Nichole Anguiano		X Number of Repeat Violations: _____ ✓ Number of Violations COS: _____	
Physical Address: 3150 Horizon Rd, Rockwall, TX 75032			Pest control : Massey 4/30/25 Monthly	Hood AAA Nov/2024	Grease trap /: waste oil LES 2/20/25 3000g	Follow-up: Yes <input type="checkbox"/> No <input checked="" 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	
OUT	IN	NO	NA	COS		
	✓				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				
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Sysco	
	✓				8. Food Received at proper temperature Checking	
		Protection from Contamination				
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature	
	✓				11. Proper disposition of returned, previously served or reconditioned Discard	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
Compliance Status		Demonstration of Knowledge/ Personnel			R	
OUT	IN	NO	NA	COS		
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 5	
	✓				22. Food Handler/ no unauthorized persons/ personnel 20	
		Safe Water, Recordkeeping and Food Package Labeling				
	✓				23. Hot and Cold Water available; adequate pressure, safe 135, good pressure	
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial	
		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 Available upon request	
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First						
Compliance Status		Prevention of Food Contamination			R	
OUT	IN	NO	NA	COS		
	✓				34. No Evidence of Insect contamination, rodent/other animals	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use	
	✓				36. Wiping Cloths; properly used and stored Stored in solution	
1					37. Environmental contamination See	
	✓				38. Approved thawing method	
		Proper Use of Utensils				
	✓				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						
		Food Identification			R	
OUT	IN	NO	NA	COS		
	✓				41.Original container labeling (Bulk Food)	
		Physical Facilities				
1					42. Non-Food Contact surfaces clean See	
1					43. Adequate ventilation and lighting; designated areas used See	
	✓				44. Garbage and Refuse properly disposed; facilities maintained	
1					45. Physical facilities installed, maintained, and clean See	
	✓				46. Toilet Facilities; properly constructed, supplied, and clean Equipped and clean	
			✓		47. Other Violations N/a	

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: Texas Health Hospital Cafe		Physical Address: 3150 Horizon Rd		City/State: Rockwall, Tx		License/Permit # FS-8646		Page 2 of 2	
TEMPERATURE OBSERVATIONS									
Item/Location		Temp	Item/Location		Temp	Item/Location		Temp	
Air curtain cooler drink/dessert		36	Milk		38	Lettuce/slice tom		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			
Slice cheese		38	Whole tomatoe		38	Turkey/brown gravy		139/158	
Cooking			Cheddar cheese cubes		37	Catfish		151	
Steak		130	Raw hamburger		38	Steam wells			
Veggie WIF HTT		-2.3	Cantaloupe		38	Cafe salad prep cooler			
Drinks WIC		36	Sandwich prep			Tuna/cottage cheese		38/37	
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 temperatures are taken in F								
	Restrooms equipped, temp greater than 102								
	Hand sinks equipped, temp greater than 105 throughout kitchen								
	3 comp sink set up, 135, quat sani 200ppm, test strips current								
	Dishwasher confirmed 160st								
43	Light bulb out in Meat WIF & WIC								
45	Veggie WIF, threshold on file loose, to repair to make it durable and cleanable								
43	2 Light bulbs burned out under cafe hoods, to replace								
42	Drinks WIC, fan guards dirty, clean as needed								
	Cafe using disposable cutlery, disposable clam shells and sleeved staws								
	Gloves used to touch Rte foods, hair restraints and digital thermo available								
37	Frozen droplets and condensation on fan box in veggie WIF								
	Confirmed air gap at ice machine in kitchen								
37	Cafe UC freezer, frozen droplets on ceiling, time to thaw								
	Cafe prep cooler in temp area (3rd line) not operational								
	Kitchen prep cooler not operational (part ordered)								
	Cafe service line, hot wells water, 137/138, cold wells tuna salad 38, hot holding broccoli 154, turkey 145								
	All snacks and chips are prepackaged by manufacturer with labels on back								
	Veggie wash strips current, tested within required range								
	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 by: (signature) See above			Print: See above			Title: Person In Charge/ Owner			
Inspected by: (signature) R M Hill RS			Print: Richard Hill SIT			Samples: Y N # collected			

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