

Retail Food Establishment Inspection Report

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

Date: 5/21/2025		Time in: 2:15		Time out: 4:17		License/Permit # FS-8299			Est. Type		Risk Category		Page 1 of 2					
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: La Madeleine						Contact/Owner Name:				* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____				20/80/A				
Physical Address: 987 E I-30 Rockwall, TX						Pest control : Ecolab/ 3-27-2025		Hood Alpha/12-2024		Grease trap : city has info		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 <b>X</b> in appropriate box for R																		
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days																		
Compliance Status												Compliance Status						
OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)					R	OUT	IN	NO	NA	COS	Employee Health		R
	✓				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)							✓				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth		
		✓			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 used		
			✓		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 )		
3					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 eggw cooked		
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction						Chemicals							
	✓				8. Food Received at proper temperature check at receipt							✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables		
					Protection from Contamination						3					18. Toxic substances properly identified, stored and used		
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						Water/ Plumbing							
3					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ 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																		
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel					R	OUT	IN	NO	NA	COS	Food Temperature Control/ Identification		R
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 3							✓				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		
					Safe Water, Recordkeeping and Food Package Labeling							✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips		
	✓				23. Hot and Cold Water available; adequate pressure, safe						Permit Requirement, Prerequisite for Operation							
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled							✓				30. Food Establishment Permit (Current/insp report sign posted) 12/31/2025		
					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						2					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		
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label							✓				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																		
OUT	IN	NO	NA	COS	Prevention of Food Contamination					R	OUT	IN	NO	NA	COS	Food Identification		R
1					34. No Evidence of Insect contamination, rodent/other animals fruit flies in to go							✓				41.Original container labeling (Bulk Food)		
	✓				35. Personal Cleanliness/eating, drinking or tobacco use						Physical Facilities							
	✓				36. Wiping Cloths; properly used and stored						1					42. Non-Food Contact surfaces clean		
	✓				37. Environmental contamination							✓				43. Adequate ventilation and lighting; designated areas used		
	✓				38. Approved thawing method							✓				44. Garbage and Refuse properly disposed; facilities maintained		
					Proper Use of Utensils						1					45. Physical facilities installed, maintained, and clean		
1					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used							✓				46. Toilet Facilities; properly constructed, supplied, and clean		
	✓				40. Single-service & single-use articles; properly stored and used											47. Other Violations		

1st followup is free. Any additional followups will result in a \$50 fee.

Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

Establishment Name: <b>La Madeleine</b>		Physical Address: <b>987 E I-30</b>		City/State: <b>Rockwall, TX</b>		License/Permit # <b>FS-8299</b>		Page <u>2</u> of <u>2</u>	
TEMPERATURE OBSERVATIONS									
Item/Location		Temp F	Item/Location		Temp F	Item/Location		Temp F	
under counter cooler/milk		<b>40</b>	reach in cooler/chicken		<b>41</b>	cookline steam wells/rice		<b>162</b>	
small drink cooler/ambient		<b>32</b>	shredded cheese		<b>41</b>	chicken/mashed potatoes		160/163	
<b>ice well/cheese</b>		<b>62</b>	hot holding reach in/potato galette		156/151	under counter cooler/cheddar/provolone		<b>41/41</b>	
soup wells/potato soup		<b>156</b>	<b>quiche</b>		<b>158</b>	left side cold top/ham/cheese		37/40	
tomato soup/mushroom soup		158/172	sandwich cold top/ chicken		<b>45</b>	<b>egg, under/quiche</b>		38/38	
salad cold top/chicken salad		<b>42</b>	<b>cheese</b>		<b>45</b>	omelet cold top/roast beef/pico		41/40	
<b>pasta salad</b>		<b>42</b>	<b>chicken salad</b>		<b>44</b>	stove drawers/pasta, chicken		41/41	
under/chicken salad		<b>39</b>	under/ham/cheese mix		41/42	mashed potatoes/rice		42/42	
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:								
<b>31</b>	drink hand sink 116F equipped/need to keep free of wiping cloths to be used for hand washing only								
<b>2</b>	For an ice well to be effective, ice must be up to product level. Added ice and water to ice well, small amounts of shredded cheese only for soups								
	Will discard if not used at 4 hours								
	Hot plate not being used/not working								
	Salad mixing bowls WRS every 2 hours								
	Line prep hand sink 116F equipped								
	Front service line sani bucket at 200ppm quats (changed when I walked in)								
<b>10</b>	Cookline sani bucket less than 100ppm quats/need to change every 2 hours or as necessary to keep at required ppm								
	Test strips current								
<b>32</b>	To address cutting board in front of sandwich station								
<b>45</b>	Missing grout throughout/ lots of food debris								
<b>2</b>	Keep lids on cold top closed during slow service/don't overstack, cold tops to cold hold at 41F or below								
<b>42</b>	To clean in/around/on and inside equipment and gaskets								
<b>45</b>	To clean floors and under equipment								
<b>42/10</b>	Need to clean shelf under clean pans, knife magnet and store knives clean								
<b>42</b>	Need to clean stove, carbon and grease buildup								
	Soups are now heated on stove, not in microwave								
	Chicken shredder/slicer WRS after use								
<b>31</b>	Warewash hand sink blocked with tray of dirty dishes/to keep accessible								
	Warewash hand sink 116F equipped								
	Dishwasher sanitizing at 100ppm chlorine								
	3 comp sink 126F, sani sink setup to 200ppm quats								
<b>18</b>	To store chemical spray bottles low/separate, not over shelf in dish pit over 3 comp sink								
<b>10</b>	To clean ice machine ceiling /some slime forming								
<b>10/42</b>	To clean pastry case/milk frothers to be cleaned and sanitized often								
<b>6</b>	Need TPHC stickers on self serve creamers/to observe 4 hours to discard, creamers at 42F and 46F								
<b>2</b>	WIC/rice 38, pasta 35, chicken salad 40, chicken 35, cheese 37/WIF ambient 4F, to go dairy cooler all TCS over 50F, discarded								
<b>2</b>	dessert display case 40F, to go soup wells soup 156, 158F, under counter cooler all TCS 48-50, discarded items over 4 hours								
Received by: (signature) <i>Edgar Hernandez</i>			Print: <b>Edgar Hernandez</b>			Title: Person In Charge/ Owner <b>Manager</b>			
Inspected by: (signature) <i>Christy Cortez, RS</i>			Print: <b>Christy Cortez, RS</b>			Samples: Y    N    # collected			

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