

Retail Food Establishment Inspection Report

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

Date: 8/14/2025	Time in: 2:55	Time out: 4:30	License/Permit # FS-8777	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: Cotton Patch Cafe			Contact/Owner Name:	* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____		20/80/B
Physical Address: 909 E I-30 Rockwall, TX		Pest control : Ecolab/7-19-2025	Hood Cintas/7-14-2025	Grease trap : Southweste/7-10-2025/3000gal	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	
OUT	IN	NO	NA	COS		
	✓				1. Proper cooling time and temperature	
3					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	
	✓				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						
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted	3
	✓				22. Food Handler/ no unauthorized persons/ personnel	25
		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	
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
1					34. No Evidence of Insect contamination, rodent/other animals	
	✓				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				
W					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						
OUT	IN	NO	NA	COS		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	

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

Retail Food Establishment Inspection Report

Received by: (signature) <i>Olivia Linn</i>	Print: Olivia Linn	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: Cotton Patch Cafe	Physical Address: 909 E I-30	City/State: Rockwall, TX	License/Permit # FS-8777	Page <u>2</u> of <u>2</u>	
TEMPERATURE OBSERVATIONS					
Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
WIC/broccoli rice	41	steam well/mashed potatoes	154	under/chicken	38
squash casserole	40	corn/squash casserole	166/151	2 door reach in cooler/cut tomatoes	41
raw chicken	36	broccoli rice casserole	145	cajun Alfredo sauce	41
WIF ambient	-4	cold top/cut tomatoes	41	2 door reach in to go cooler/sour cream	41
fry cold top/beef cutlet	41	shredded cheese	42	expo ice well/sour cream	41
raw chicken	41	under/pasta	41		
reach in hot holding/meatloaf	165	sandwich cold top/turkey	50-54		
rice/baked potatoes	166/178	cut tomatoes	39		
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:				
	Warewash hand sink 103F equipped				
	Dishwasher sanitizing at 100ppm chlorine				
32/10	To REPLACE dishwasher racks/ lots of buildup				
45/37	Need to clean walls behind 3 comp and under dishwasher pit area				
45	Need to clean around mop sink and under soda boxes and floors by back door				
45/34	To clean floor drains/food debris/fruit flies/ NEED to clean				
	Back hand sink 101F equipped				
45	Missing grout, missing tiles by back door				
45	Back door is dirty/to be cleaned				
45	Walls need to be scrubbed and cleaned				
45	Need to clean air return vents				
	3 comp sink 138F				
	Sani sink setup to 200ppm quats				
	prep hand sink 122F equipped				
31/36	Do not store dirty wiping cloths in hand sinks/only to be used for hand washing				
29	Need quats test strips				
	Sani bucket setup to 200ppm quats/digital thermos				
7	3 dented cans of black eyed peas/removed				
45	Clean air return vents and around over prep and dry storage and fry cold top				
42	Need to clean in/around/on equipment				
37/45/42	MUST clean behind cooking equipment/ significant buildup of grease				
32	Need to clean/address cutting boards where badly discolored/ scored				
45	Need to clean floors, dirty grout				
2	Turkey had just been portioned and bagged but was stacked too high in cold top/moved to WIC/always cool in WIC before placing in cold tops				
	Cold tops are meant to hold temps, not cool				
36	Need to store wiping cloths in sani buckets, not on prep counters				
	To go hand sink 103F equipped				
10	Need to store ice buckets inverted/not on pallet on ground/COS by WRS				
Received by: (signature) <i>Olivia Linn</i>	Print: Olivia Linn	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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