Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 8/14/2025		25	l								Est. Type Risk Category Page 1 of 2				
		se o			tion: 1-Routine ne:	2-Follow U	Up 3-C	C <mark>omplain</mark> Owner Na		4-]	Inve	stiga	ation		5-CO/Construction 6-Other TOTAL/SCORE * Number of Repeat Violations:
Co	otto	on	Pa	tch	Cafe					**			La		Number of Violations COS: 20/80/F
90	9 E	al A I-3	aare 80 F	ess: Roc	kwall, TX	Ec	est control : colab/7-19	-2025		Hoo Cintas	oa 5/7-14-	2025	Sou	uthw	e trap : Follow-up: Yes V ZO/OO/L No No
Ma					Status: Out = not in co points in the OUT box for Prio	each numbered i		Mark '✓		eckma	ark in	appr	opria	te bo	pplicable COS = corrected on site R = repeat violation W-Watch ox for IN, NO, NA, COS Mark an in appropriate box for R
O U	mpl I N	iance N O	N A	tus C O	Time and Ten	perature for F	Food Safety		R	O U	ompli I N	iance N O	Stat N A	C O	Employee Health
T	1	U	A	S	(F = d 1. Proper cooling time a	egrees Fahrenhe and temperature				T	17	U	A	s	12. Management, food employees and conditional employees;
	~					•					~				knowledge, responsibilities, and reporting
3					2. Proper Cold Holding	temperature(41	l°F/ 45°F)				~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth
	>				3. Proper Hot Holding t	temperature(135	5°F)								Preventing Contamination by Hands
		~			4. Proper cooking time	and temperature	e				~				14. Hands cleaned and properly washed/ Gloves used properly QIOVES USEO
		\			5. Proper reheating prod Hours)	cedure for hot he	olding (165°F	7 in 2			<				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)
		~			6. Time as a Public Hea	alth Control; pro	ocedures & re	ecords					<u> </u>		Highly Susceptible Populations
					Ap	proved Source					~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required
3					7. Food and ice obtaine good condition, safe, ar destruction		Pasteurized eggs used when required chemicals Chemicals								
					8. Food Received at pro	oper temperature	e								
	check at receipt			eipt									18. Toxic substances properly identified, stored and used		
				l	Protection 9. Food Separated & pr	ofected prevent		nd			~				16. Toxic substances properly identified, stored and used
	~				preparation, storage, dis	splay, and tasting	ng								Water/ Plumbing
3					10. Food contact surfact Sanitized at			and			~			ı	19. Water from approved source; Plumbing installed; proper backflow device
	~				11. Proper disposition of reconditioned disc		viously served	or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal
			_		Pri						-				
	_				***	ority Founda	ation Items		_	_	_	_		_	rective Action within 10 days
O U T	I N	N O	N A	C O S	Demonstration	n of Knowledge	e/ Personnel		r R	olati O U T	_	Req N O	N A	Cor C O S	Food Temperature Control/ Identification
		N O		О	Demonstration 21. Person in charge pr and perform duties/ Cer 3	n of Knowledge, resent, demonstratified Food Man	e/ Personnel ration of know anager/ Posted	vledge,	_	O U	I N	N	N	C O	
	N	N O		О	Demonstration 21. Person in charge pr and perform duties/ Ce	n of Knowledge, resent, demonstratified Food Man	e/ Personnel ration of know anager/ Posted	vledge,	_	O U T	I N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to
	N V	N O		О	Demonstration 21. Person in charge pr and perform duties/ Cer 3	n of Knowledge, resent, demonstratified Food Man nauthorized pers	e/ Personnel ration of know anager/ Posted rsons/ personn	vledge,	_	O U T	I N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature
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	N V	N O		О	Demonstration 21. Person in charge pr and perform duties/ Ce. 3 22. Food Handler/ no u 25 Safe Water, Reco	esent, demonstratified Food Man nauthorized pers rdkeeping and Labeling r available; adequalable (shellsto	e/ Personnel ration of know mager/ Postec sons/ personn Food Packag	vledge, lel el el e, safe	_	W	I N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips
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Received by: (signature) Olivia Linn	Print: Olivia Linn	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: On Patch Cafe	Physical A		City/State:	all TX	License/Permit # FS-8777	Page	<u>2</u> of <u>2</u>				
Joile	on ration data	1000 2	TEMPERATURE OBSERVA		an, 170	1 0 0111						
Item/Loc	eation	Temp F	Item/Location	Temp F	Item/Loca	tion		Temp F				
WIC/b	proccoli rice	41	steam well/mashed potatoe	s 154	und	ler/chicken		38				
squ	ash casserole	40	corn/squash casserole	166/151	2 door reach in cooler/cut tomatoes			41				
ra	aw chicken	36	broccoli rice casserole	145	cajun Alfredo sauce			41				
W	/IF ambient	-4	cold top/cut tomatoes	41	2 door reach in to go cooler/sour cream			41				
fry c	old top/beef cutlet	41	shredded chees	e 42	expo ice well/sour cream			41				
ra	aw 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								
Itam			SERVATIONS AND CORRECT			W. GOV						
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:											
	Warewash hand sin	k 103F	equipped									
	Dishwasher sanitizi	ng at 10	Oppm chlorine									
32/10	To REPLACE dishv	vasher r	acks/ lots of buildup									
45/37	Need to clean walls	behind	3 comp and under dis	hwasher	pit area	ì						
45	Need to clean arou	nd mop	sink and under soda b	oxes and	l floors b	y back door						
45/34	To clean floor drain	s/food d	ebris/fruit flies/ NEED	to clean								
	Back hand sink 101	F equip	ped									
45	Missing grout, miss		•									
45	Back door is dirty/to	be clea	ined									
45	Walls need to be so	rubbed	and cleaned									
45	Need to clean air re	turn ve	nts									
	3 comp sink 138F											
	Sani sink setup to 2	:00ppm	quats									
	prep hand sink 122	F equip	ped									
31/36	Do not store dirty w	iping clo	oths in hand sinks/only	to be us	ed for ha	and 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 ver	its and a	around over prep and o	dry storaç	ge and f	ry cold top						
42	Need to clean in/ard	ound/on	equipment									
37/45/42	MUST clean behind	l cookin	g equipment/ significar	nt buildup	of grea	se						
32												
45	·											
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 to												
36			in sani buckets, not o	n prep co	ounters							
	To go hand sink 103F equipped											
10		uckets in	nverted/not on pallet or	n ground	COS by		1.6					
Received (signature)	•		Olivia l		Title: Person In Charge/ Owner Manager							
Inspected (signature)	chvisty Cov	tez. 1	Christy C	ortez.	RS							
	6 (Ravisad 09-2015)	ο, .				Samples: Y N	# collect	ed				