

Retail Food Establishment Inspection Report

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

Date: 9/18/2025	Time in: 1:25	Time out: 2:12	License/Permit # FS-2024-13	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
Purpose of Inspection: ☒ 1-Routine ☐ 2-Follow Up ☐ 3-Complaint ☐ 4-Investigation ☐ 5-CO/Construction ☐ 6-Other ☐ TOTAL/SCORE						
Establishment Name: Einstein Bagels			Contact/Owner Name:	* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____		6/94/A
Physical Address: 2210 Ridge Rd Rockwall, TX		Pest control : Rentokil/8-25-2025	Hood n/a	Grease trap : LES/1000gal/8-13-2025	Follow-up: Yes ☐ No ☒	
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 corporate	
	✓				8. Food Received at proper temperature discarded	
		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 discarded	
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/ Posted 3	
	✓				22. Food Handler/ no unauthorized persons/ personnel 9	
		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						
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	
	✓				37. Environmental contamination	
	✓				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						
OUT	IN	NO	NA	COS		
	✓				41.Original container labeling (Bulk Food)	
Physical Facilities						
	✓				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	

Received by: (signature) <i>Ana Barela</i>	Print: Ana Barela	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: Einstein Bagels		Physical Address: 2210 Ridge Rd		City/State: Rockwall, TX		License/Permit # FS-2024-13		Page <u>2</u> of <u>2</u>	
TEMPERATURE OBSERVATIONS									
Item/Location		Temp F	Item/Location		Temp F	Item/Location		Temp F	
left cold top/cut tomatoes		38	front under counter cooler/creamer		41				
cream cheese		41	under counter cream cheese cooler		35				
turkey		41	drive thru under counter cooler		34				
under/hashbrowns		41	WIC sliced tomatoes		37				
right cold top/ham		41	WIF ambient		-5				
cut tomatoes		41							
under/turkey		38							
under counter egg cooler/egg whites		40							
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:								
	Creamers for self serve in carafes on 4 hours to discard/using stickers to document								
	Individual commercially wrapped self serve sugars and disposable stir sticks								
	Drive thru hand sink 114F equipped								
	Using sani bucket stands to hold buckets/stored low/separate								
	Sani buckets at 200ppm quats								
	Test strips on site/current exp 11/2025								
	Eggs cooked on commercial flat top/per timers. No eggs over easy, etc, all the same way per company standards/per timer								
32	To address cutting boards where badly scored and or discolored								
	Line prep hand sink 111F equipped								
	3 comp sink 137F								
	Gloves used for all prep/RTE foods								
	Bagels with everything seasoning with sesame seeds and sesame bagels stored low/separate								
	Allergen label posted on bagel display case								
45	To clean floors, some food debris								
	Running dipper well								
	Sani for milk frother at 200ppm quats								
	Air curtain working at drive thru window and back door								
	Using digital thermos								
	Warewash hand sink 113F								
32	Rusty basket over 3 comp sink/to replace with a cleanble basket								
32	Rusty shelves under back prep table/discussed/should replace with stainless								
19	Need to maintain air gap under ice machine/ COS								
Received by: (signature) <i>Ana Barela</i>			Print: Ana Barela			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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