Followup Fee of \$50.00 after First Followup

## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

## City of Rockwall

9/3/25			5:00	5:45	N/a	N/a		t				<b>3</b>	10	Page 1	of <u>2</u>			
					tion: 1-Routine	2-Follow U		3-Complaint		4-Investigatio				5-CO/Construction	6-Other	TOTAL/S	OTAL/SCORE	
Establishment Name: Contact/Owner Bull Pen Cafe Rockwall Par													Number of Repeat Violations:  Number of Violations COS:		2/07	, / <b>/</b>		
Physical Address: Pest control : 1550 Airport Rd Rockwall, Tx Per city							Hood N/a				se trap :/ waste oil Follow-up: Yes loil - United Caters as needed No		3/9/	3/97/A				
Monte					Status: Out = not in co	impliance IN = in o	compliance N	$\mathbf{O} = \mathbf{n}$						plicable COS = corrected on a	site R = repeat vio	lation W= V	Vatch	
Mark	the	арр	торі	rate										ive Action not to exceed 3 day		e box for <b>K</b>		
0 1	N O A O   Time and Temperature for Food Safety			R		) I	N		C O				R					
T	N O A O				U N O A O Employee Health  12. Management, food employees and condition						employees;							
	ı				1. Froper cooming time and temperature				/				knowledge, responsibilities, and reporting					
3					2. Proper Cold Holding temperature(41°F/ 45°F)					/	,			13. Proper use of restriction are eyes, nose, and mouth		charge from		
	3. Proper Hot Holding temperature(135°F)				+						Employee health form		ds					
	-	/			4. Proper cooking time	and temperature		H	H					Preventing Contamination by Hands  14. Hands cleaned and properly washed/ Gloves used properly				
	,				5. Proper reheating prod	cedure for hot ho	lding (165°F in 2				,			15. No bare hand contact with				
·					Hours) <b>See</b> 6. Time as a Public Hea	olsh Control and	adama Caracado		L	~				alternate method properly foll Gloves & utensils	YN			
·					6. Time as a Public Hea	aun Control; proc	edures & records			I			Highly Susceptible Populations					
					Ap	proved Source				/	,			Pasteurized foods used; prohibited food not offered     Pasteurized eggs used when required				
·	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Sysco, RD, Costco					parasite							Chemicals					
ı	/				8. Food Received at pro Checking					/	,			17. Food additives; approved and properly stored; Washing Fruits & Vegetables			ts	
						from Contamir	nation			·	,			Water 18. Toxic substances properly	identified, stored an	d used		
W					Protection from Contamination  9. Food Separated & protected, prevented during food preparation, storage, display, and tasting								Wate	r/ Plumbing				
v	1				10. Food contact surfact Sanitized at _N/a_	es and Returnabl ppm/temperature	es; Cleaned and			~	,		+	19. Water from approved sour backflow device City approved	rce; Plumbing installe	ed; proper		
	11. Proper disposition of returned, previously served or reconditioned Discard				/	,			20. Approved Sewage/Wastev disposal	vater Disposal Syster	n, proper							
								$oxed{oxed}$										
0 1			N	С			tion Items (2 Po	oints)		) I	N	N	Cor	rective Action within 10 days	5		R	
O I U I			N A	C O S	Pri Demonstration	ority Founda	Personnel	_	ī	_	_			rective Action within 10 days	re Control/ Identific	ation	R	
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## Retail Food Establishment Inspection Report

## City of Rockwall

Received by: James Guzman	Print: James Guzman	Title: Person In Charge/ Owner Owner
Inspected by: Richard Hill (signature)	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishii	nent Name:	Physical A	ddress:	ity/State:		License/Permit #	Page 1 of 2				
	en cafe			Rockwal	I, Tx	N/a					
T4/T	- 4:	Т	TEMPERATURE OBSERVAT		T4/T	- A <sup>1</sup>	Т				
Item/Loca		Temp		Temp	Item/Loc	ation	Тетр				
	t refrigerator		Freezer chest HTT	+							
S	Sour cream	46	Beverage Cooler	44							
Pickle	juice as reference	47	Prep Cooler								
Stea	ım table water		SC / Pico	40/40							
Но	t dog/brisket	168/171									
Na	acho cheese	149/172									
F	Pulled pork	167									
Ma	ac & cheese	175									
		OB	SERVATIONS AND CORRECTIV	E ACTION	NS						
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND										
	Restrooms equipped,	temperat	ure greater than 100 in each	room							
	Hand sinks equipped	greater th	an 110								
	3 comp sink not set up	), 125, us	ing steramine tabs sani, stri	ps currei	nt						
	Using red sani bucket	filled at 3	3 comp sink 200ppm								
	Divider between dirty	dishes ar	nd hand sink								
	Cleaning supplies stor	ed above	e 3 comp sink and undernea	th							
	Spray nozzle secured	to shelf a	above so as not to extend in	to the si	nk						
W	Eggs stored on middle shelf no food underneath on lowest shelf in cooler. Remember hierarchy flies										
	on bottom shelf, walks on land middle shelf, swims on top shelf.										
	Gloves onsite, using orange thermapro digital thermo										
	Flat top griddle cleaned once every 4 hrs or as needed										
	Always use NSF certified commercial appliances, not recommended using residential insta pot										
	Air curtains are operational at door and windows										
	Using disposable boats, clam shells and foil										
	Food arrives covered and transported on a cart from bbq trailer to concession stand										
	*To confirm foods reach minimum internal temps before serving to public										
	Drinks consist of prepackaged plastic bottles										
	Snacks, chips and candy are prepackaged by manufacturer and all have labels on back										
	Date labels look great  Answered questions regarding if wood outting boards are allowed. You must be a hardwood smooth										
2	Answered questions regarding if wood cutting boards are allowed. Yes, must be a hardwood, smooth at 2 All tcs items stored in upright cooler must be discarded within 4 hours because food is not stored at 41										
	All ics items stored in u	prigrit coo	iei must be discarded within -	r Hours bi	ecause i	ood is not stored	at 41 01 cold				
Received (signature)	See abov	/ <u>P</u>	See abo	)VA		Title: Person In Char	rge/ Owner				
Inspected	Use 2000		Print:								
(signature)	KOWH	( S	Richard	Hill		Samples: Y N	# collected				