

Followup Fee of  
\$50.00 after  
First Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 9/3/25	Time in: 5:00	Time out: 5:45	License/Permit # N/a	CPFM 3	Food handlers 10	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 checked="" type="checkbox"/> TOTAL/SCORE						
Establishment Name: Bull Pen Cafe			Contact/Owner Name: Rockwall Parks & Rec		X Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	
Physical Address: 1550 Airport Rd Rockwall, Tx			Pest control : Per city	Hood N/a	Grease trap /: waste oil Spent oil - United Caters as needed	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) See	
		✓			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) See	
	✓				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 Sysco, RD, Costco	
	✓				8. Food Received at proper temperature Checking	
		Protection from Contamination				
W					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at N/a ppm/temperature	
	✓				11. Proper disposition of returned, previously served or reconditioned Discard	
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 (CFM) 3	
	✓				22. Food Handler/ no unauthorized persons/ personnel 10 within 30 days	
		Safe Water, Recordkeeping and Food Package Labeling				
	✓				23. Hot and Cold Water available; adequate pressure, safe 125, good pressure	
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial	
		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/ Buffet Plate)/ Allergen Label Ingredients upon request	
Compliance Status		Food Temperature Control/ Identification			R	
OUT	IN	NO	NA	COS		
	✓				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 Digital thermo, strips current	
		Permit Requirement, Prerequisite for Operation				
			✓		30. Food Establishment Permit/Inspection Current/ insp posted	
		Utensils, Equipment, and Vending				
	✓				31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped	
	✓				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
	✓				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped	
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 Stored in solution 200ppm	
	✓				37. Environmental contamination	
	✓				38. Approved thawing method Refrigerator	
		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	
Compliance Status		Food Identification			R	
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	
	✓				45. Physical facilities installed, maintained, and clean	
	✓				46. Toilet Facilities; properly constructed, supplied, and clean Stocked and clean	
		✓			47. Other Violations N/a	

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Bull pen cafe</b>		Physical Address: <b>1550 Airport Rd</b>		City/State: <b>Rockwall, Tx</b>		License/Permit # <b>N/a</b>		Page <b>1</b> of <b>2</b>	
TEMPERATURE OBSERVATIONS									
Item/Location		Temp	Item/Location		Temp	Item/Location		Temp	
Upright refrigerator			Freezer chest HTT		8.9				
Sour cream		46	Beverage Cooler		44				
Pickle juice as reference		47	Prep Cooler						
Steam table water			SC / Pico		40/40				
Hot dog/brisket		168/171							
Nacho cheese		149/172							
Pulled pork		167							
Mac & cheese		175							
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: all temperatures are taken in F								
	Restrooms equipped, temperature greater than 100 in each room								
	Hand sinks equipped greater than 110								
	3 comp sink not set up, 125, using steramine tabs sani, strips current								
	Using red sani bucket filled at 3 comp sink 200ppm								
	Divider between dirty dishes and hand sink								
	Cleaning supplies stored above 3 comp sink and underneath								
	Spray nozzle secured to shelf above so as not to extend into the sink								
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 cutting boards are allowed. Yes, must be a hardwood, smooth and sealed								
2	All tcs items stored in upright cooler must be discarded within 4 hours because food is not stored at 41 or colder								
Received by: (signature) <b>See above</b>									
Print: <b>See above</b>									
Title: Person In Charge/ Owner									
Inspected by: (signature) <i>R M Hill RS</i>									
Print: <b>Richard Hill</b>									
Samples: Y    N    # collected									

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