

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: 10/23/25	Time in: 10:00	Time out: 11:00	License/Permit # FS-9203	CPFM 3	Food handlers 0	Page <u>1</u> of <u>2</u>
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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						TOTAL/SCORE
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Establishment Name: Lakepointe Church	Contact/Owner Name: Kat Jaynes	<input checked="" type="checkbox"/> Number of Repeat Violations: _____ <input checked="" type="checkbox"/> Number of Violations COS: _____	0/100/A
Physical Address: 701 E I30 Rockwall, Tx	Pest control : Rockwall pest 9/25/25	Hood N/a	Grease trap /: waste oil LES 9/19/25 750g
Follow-up: Yes <input type="checkbox"/> No <input checked="" 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						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		<input checked="" type="checkbox"/>				<input checked="" type="checkbox"/>					
1. Proper cooling time and temperature No leftovers						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					
2. Proper Cold Holding temperature(41°F/ 45°F) See						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Employee Health form posted					
	<input checked="" type="checkbox"/>					Preventing Contamination by Hands					
3. Proper Hot Holding temperature(135°F) When using tcs foods						<input checked="" type="checkbox"/>					
	<input checked="" type="checkbox"/>					14. Hands cleaned and properly washed/ Gloves used properly					
4. Proper cooking time and temperature Temp log reviewed, looks good						<input checked="" type="checkbox"/>					
		<input checked="" type="checkbox"/>				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N) Gloves / tongs					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						<input checked="" type="checkbox"/>					
	<input checked="" type="checkbox"/>					Highly Susceptible Populations					
6. Time as a Public Health Control; procedures & records Using for kolaches, log looks good								<input checked="" type="checkbox"/>			
Approved Source						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required N/A					
	<input checked="" type="checkbox"/>					Chemicals					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Rockwall Donuts, BEK								<input checked="" type="checkbox"/>			
	<input checked="" type="checkbox"/>					17. Food additives; approved and properly stored; Washing Fruits & Vegetables					
8. Food Received at proper temperature Hot foods temp to be taken/logged						<input checked="" type="checkbox"/>					
Protection from Contamination						18. Toxic substances properly identified, stored and used Stored low and separate					
	<input checked="" type="checkbox"/>					Water/ Plumbing					
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						<input checked="" type="checkbox"/>					
	<input checked="" type="checkbox"/>					19. Water from approved source; Plumbing installed; proper backflow device City plumbing					
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature						<input checked="" type="checkbox"/>					
	<input checked="" type="checkbox"/>					20. Approved Sewage/Wastewater Disposal System, proper disposal					
11. Proper disposition of returned, previously served or reconditioned Discard						<input checked="" type="checkbox"/>					

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 3						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature No leftovers					
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					
22. Food Handler/ no unauthorized persons/ personnel 0						28. Proper Date Marking and disposition Using day dots on milk					
Safe Water, Recordkeeping and Food Package Labeling						<input checked="" type="checkbox"/>					
	<input checked="" type="checkbox"/>					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital thermo, test strips current					
23. Hot and Cold Water available; adequate pressure, safe 121, good pressure						Permit Requirement, Prerequisite for Operation					
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial						30. Food Establishment Permit/Inspection Current/ insp posted Current and posted					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Reviewed tphc log for kolaches						31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped					
Consumer Advisory						<input checked="" type="checkbox"/>					
	<input checked="" type="checkbox"/>					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Available upon request						<input checked="" type="checkbox"/>					
33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided											

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					
34. No Evidence of Insect contamination, rodent/other animals						41. Original container labeling (Bulk Food)					
	<input checked="" type="checkbox"/>					Physical Facilities					
35. Personal Cleanliness/eating, drinking or tobacco use Store low in fridge						<input checked="" type="checkbox"/>					
	<input checked="" type="checkbox"/>					42. Non-Food Contact surfaces clean					
36. Wiping Cloths; properly used and stored						<input checked="" type="checkbox"/>					
	<input checked="" type="checkbox"/>					43. Adequate ventilation and lighting; designated areas used					
37. Environmental contamination						<input checked="" type="checkbox"/>					
	<input checked="" type="checkbox"/>					44. Garbage and Refuse properly disposed; facilities maintained ADM					
38. Approved thawing method Refrigerator						<input checked="" type="checkbox"/>					
Proper Use of Utensils						45. Physical facilities installed, maintained, and clean					
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used						46. Toilet Facilities; properly constructed, supplied, and clean					
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					
40. Single-service & single-use articles; properly stored and used						47. Other Violations Secured CO2 tanks					

Retail Food Establishment Inspection Report
City of Rockwall

Received by: <small>(signature)</small> Kat Jaynes	Print: Kat Jaynes	Title: Person In Charge/ Owner Catering Manager
Inspected by: <small>(signature)</small> <i>Richard Hill</i>	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Lakepointe Church	Physical Address: 701 E I30	City/State: Rockwall, Tx	License/Permit # FS-9203	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Cooler under powders	39	Glass Refrigerator non tcs	40		
Espresso 1 cooler	39	Milk	38		
Espresso 2 cooler	37	Cold Brew Cooler	40		
Soda/Juice	41	Cooler by Cold brew	38		
Water Cooler non tcs	40	Hot holding	145		
Freezer HTT	3.1				
Refrigerator	37				
Milk	38				

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, temp greater than 100 in each room
	Hand sinks equipped, temp greater than 105 throughout kitchen
	3 comp sink not set up, 121 quat sani 200ppm
	Serving muffins, donuts, coffee and kolaches
	CO2 tanks are secured to wall
	Sani buckets filled at 3 comp sink
	Kolaches delivered from Rockwall Donuts, delivered 8:30am, discarded by 11:30am
	Donut shop to record time/temp on kolaches, keep log for these deliveries / Reviewed log, looks good
	Wands are cleaned between each drink with sanitizer towel
	Air gap on ice machine confirmed
	Using micro fiber towel in sani buckets, one in each bucket
	All volunteer working in cafe wash hands at hand sink before starting shift
	Pitchers for drinks are w/r/s between each use
	Using different pots for different milks, w/r/s same as pitchers
	Church janitorial staff cleans cafe and takes trash out to dumpster
	Using digital thermo, test strips current
	Catering supplies are washed before using, dry storage looks great
	Using day dots for date labels, no issues, all tcs foods discarded within 6 days

Received by: <small>(signature)</small> See above	Print: See above	Title: Person In Charge/ Owner
Inspected by: <small>(signature)</small> <i>Richard Hill RS</i>	Print: Richard Hill RS	Samples: Y N # collected

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