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:	Time in:	Time out:	License/Permit #	CPFM	Food handlers	Page 1 of 2
10/14/25	11:33	12:35	FS2025-9	5	0	

Purpose of Inspection: ☑ 1-Routine ☐ 2-Follow Up ☐ 3-Complaint ☐ 4-Investigation ☐ 5-CO/Construction ☐ 6-Other ☐ **TOTAL/SCORE**

Establishment Name:	Contact/Owner Name:		TOTAL/SCORE
Deviled Egg Co	Raechel Van Buskirk	✗ Number of Repeat Violations: ___ ✓ Number of Violations COS: ___	5/95/A

Physical Address:	Pest control :	Hood	Grease trap :/ waste oil	Follow-up: Yes ☑ No ☐
2065 Summer Lee Dr, Rockwall	To provide	N/a	To provide	

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 ✗ in appropriate box for **R**

Priority Items (3 Points) *violations Require Immediate Corrective Action not to exceed 3 days*

Compliance Status OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R
		✔			1. Proper cooling time and temperature	
	✔				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)	
	✔				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 Gordon	
	✔				8. Food Received at proper temperature Checking	
					Protection from Contamination	
	✔				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
3				✔	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature	
	✔				11. Proper disposition of returned, previously served or reconditioned	

Compliance Status OUT	IN	NO	NA	COS	Employee Health	R
	✔				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	✔				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Employee health form posted	
					Preventing Contamination by Hands	
	✔				14. Hands cleaned and properly washed/ Gloves used properly	
	✔				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y ✔ N)	
					Highly Susceptible Populations	
	✔				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
					Chemicals	
	✔				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
	✔				18. Toxic substances properly identified, stored and used Stored low	
					Water/ Plumbing	
	✔				19. Water from approved source; Plumbing installed; proper backflow device City approved	
	✔				20. Approved Sewage/Wastewater Disposal System, proper disposal	

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

OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R
	✔				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 5 within 30 days	
	✔				22. Food Handler/ no unauthorized persons/ personnel	
					Safe Water, Recordkeeping and Food Package Labeling	
	✔				23. Hot and Cold Water available; adequate pressure, safe 114, good pressure	
	✔				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/Buffet Plate)/ Allergen Label On menu	

OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
	✔				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
W					28. Proper Date Marking and disposition See	
2					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital thermo, no chlorine strips	
					Permit Requirement, Prerequisite for Operation	
	✔				30. **Food Establishment Permit/Inspection** Current/ insp posted Posted and current	
					Utensils, Equipment, and Vending	
!					31. Adequate handwashing facilities: Accessible and properly supplied, used See	
W				✔	32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See	
	✔				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*

OUT	IN	NO	NA	COS	Prevention of Food Contamination	R
	✔				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 Refrigeration	
					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	

OUT	IN	NO	NA	COS	Food Identification	R
	✔				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	
W					46. Toilet Facilities; properly constructed, supplied, and clean Equipped	
			✔		47. Other Violations	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Gladys Ayozie	**Print:** Gladys Ayozie	**Title: Person In Charge/ Owner**
Inspected by: (signature) Richard Hill	**Print:** Richard Hill	**Business Email:**

Form EH-06 (Revised 09-2015)

Establishment Name:	Physical Address:	City/State:	License/Permit #	Page 2 of 2
Deviled Egg Co	2065 Summer Lee Dr	Rockwall, Tx	FS2025-9	

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
UC fridge		Traditional filling	40	Cali	40
Cream Cheese	40	Service Line		Chick	39
Freezer HTT	2.1	Slice Cheddar	40	SOB	39
Refrigerator		Burger patties	40	Buffalo	39
Egg halves	40/41	Salmon / Lettuce	41/41	Beverage Cooler	43
Egg yolks	40	Crumble Cheddar	40		
Egg whites	40	Assortment Fillings			
Grape tomatoes	40	Traditional	41		

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
W	Restrooms equipped temp greater than 103, paper towels should be installed in dispenser, not stored on toilet tank
W	Hand sink equipped 105 - to use soap dispenser or move soap pump to protect paper towels
	3 comp set set up, 114, chlorine sani 100ppm
W	3 comp sink oxidation on welding bottom pan, address oxidation to make cleanable
W	No date label on open cream cheese UC fridge
29	Broken thermometer interior 2 door refrigerator
	Prep cooler on right non operational during inspection
	Gloves used to touch Rte foods
WCOS	Crab Rangoon & Cesar fillings dated 10 / 12 days respectively - discarded during insp
WCOS	Lamb no date and beef patties dated 10/5 in excess of dated prepped/open plus 6 days to discard, discarded during insp
	Slice Cheddar portioned and frozen, thawed in fridge, need second date thawing and to discard 5
	days after thawing date to meet state code
	All food fully cooked upon arrival, just assembled onsite
	Kitchen Door has been removed for hands free access to hand sink
29	No chlorine test strips available
10	Chlorine Sanitizer plus 200ppm, remade to 100ppm
!	What happened to hand sink installation in front on service line during renovation

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

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