

Followup Fee of
\$75.00 after
First Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 5/26/26	Time in: 9:50	Time out: 11:30	License/Permit # FS-8646	CPFM 5	Food handlers 23	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: Texas Health Hospital Cafe	Contact/Owner Name: Nichole Anguiano	Number of Repeat Violations: <input checked="" type="checkbox"/> 0	Number of Violations COS: <input checked="" type="checkbox"/> 0	5/95/A
Physical Address: 3150 Horizon Rd, Rockwall, TX 75032	Pest control : Massey 4/30/26	Hood AAA 2/2026	Grease trap / waste oil LES 2/13/26 - 3000g	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						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					
	✓						✓				
3							✓				
	✓					Preventing Contamination by Hands					
	✓						✓				
			✓				✓				
	✓					Highly Susceptible Populations					
Approved Source							✓				
	✓					Chemicals					
	✓						✓				
Protection from Contamination							✓				
	✓					Water/ Plumbing					
	✓						✓				
	✓						✓				

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					
	✓						✓				
	✓						✓				
Safe Water, Recordkeeping and Food Package Labeling							✓				
	✓					Permit Requirement, Prerequisite for Operation					
	✓						✓				
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓						✓				
Consumer Advisory							✓				
	✓						✓				

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					
	✓						✓				
	✓					Physical Facilities					
	✓						✓				
1							1				
	✓						✓				
Proper Use of Utensils							✓				
	✓						✓				
	✓						✓				
	✓								✓		

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Nichole Anguiano	Print: Nichole Anguiano	Title: Person In Charge/ Owner Dietitian
Inspected by: (signature) <i>Richard Hill</i>	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Texas Health Hospital Cafe	Physical Address: 3150 Horizon Rd	City/State: Rockwall, Tx	License/Permit # FS-8646	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Air curtain cooler drink/dessert	35	Meat WIF HTT	-2.7	Lettuce/slice tom	39/37
Sandwich prep		Main WIC amb	34	Cold hold amb	39/38
Lettuce/sliced tom	39/39	Blue Cheese	37	Steam wells	
Slice cheese	39	Whole tomatoe	37	Mash/gravy	145/162
Cooking		Raw beef	38	Pork chop	164
Pork chop	187	Raw chix cooling from prep	61	Steam wells	
Veggie WIF HTT	-3.4	Cantaloupe	38	Cafe salad prep cooler	
Drinks WIC	37	Sandwich prep		Tuna/cottage cheese	38/38

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 102
	Hand sinks equipped, temp greater than 105 throughout kitchen
	3 comp sink set up, 135, quat sani 200ppm, test strips current
	Dishwasher confirmed 160st
43	Light bulb out in Meat WIF & Hood
2	Sandwich prep cooler, lettuce, slice tomatoes and slice cheese failed to maintain 41 or colder temperatures.
	Items discarded during inspection by dietitian
W	Drinks WIC, using plastic shelf liners on bottom shelf, to keep clean as needed
	Cafe using disposable cutlery, disposable clam shells and sleeved staws
	Gloves used to touch Rte foods, hair restraints and digital thermo available
37	Frozen droplets and condensation on fan box in veggie WIF
	Confirmed air gap at ice machine in kitchen
37	Cafe UC freezer, frozen droplets on ceiling, time to thaw
	Cafe prep cooler in temp area (3rd line) not operational
	Kitchen prep cooler not operational (part ordered)
	Cafe service line, hot wells water, 137/138, cold wells tuna salad 38, hot holding broccoli 154, turkey 145
	All snacks and chips are prepackaged by manufacturer with labels on back
	Veggie wash strips current, tested within required range
	Soda, tea nozzles cleaned nightly
	Cutting boards are on a routine replacement schedule, no issues today- all look great
	Cafe Glas Merch. Salads&sides 38, Dessert 39, Drinks 39/42/42, icecream freezer -1.8
	Doctors lounge drink cooler 43, tcs cooler 40, icecream freezer 3.9
	Cooling tomatoes and seared peppers in ice bath, 70 within 100mins, meets first drop, must cool to 41 or below within the next 4 hrs 20mins.

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

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