Follow-up fee of \$50.00 is required after 1st Followup

Retail Food Establishment Inspection Report City of Rockwall

✓ First aid kit
Allergy policy/training
Vomit clean up Employee health
Employee health

Dat		0/0/	200	Time in:	Time out:	License/Pe							Food handle	, and a	Page 1 of 2	2
				12:06	12:52	Fs 00						—r	2	Need another		
		se of II shmen		ction: 1-Routine ne:	2-Follow Up Cont	3-Complai tact/Owner N		4-	Inve	stiga	atior	1 [5-CO/Construction * Number of Repeat Viol	6-Other ations:	TOTAL/SCOR	RE
		bees		ffee	Kim		1						✓ Number of Violations (9/91/	Δ
		al Add mmer			Pest contr ABC 07/20	022		Ho Na	od		Les	rease s 05/	e trap/ waste oil: /15/23 40 gals	Follow-up: Yes ✓ No ☐	3/3/1/	`
				Status: Out = not in co	ompliance IN = in complia	ince NO) = not						plicable COS = corrected on	site R = repeat vio	lation W-Watch	ch
Mar	rk th	e appro	priate	e points in the OUT box for Prio									O, NA, COS Ma ive Action not to exceed 3 da	ark an in appropria	ate box for R	
Con	mplia	ance St			•		R	_	ompl					~		R
	N	O A			nperature for Food Saf degrees Fahrenheit)	ety		U	N	o	A	o s	Emp	loyee Health		
				1. Proper cooling time	and temperature								12. Management, food emplo knowledge, responsibilities, a		employees;	
				2 Para Gald Walting	(410E/ 450	E)			•						.1 C	
	/			See See	g temperature(41°F/ 45°F	F)			/				13. Proper use of restriction a eyes, nose, and mouth	and exclusion; No dis	charge from	
			-	3. Proper Hot Holding	temperature(135°F)		H						Poster posted	ntamination by Han	.da	
				4. Proper cooking time	and temperature		H						14. Hands cleaned and prope			
					ocedure for hot holding (165°F in 2	Н		•				15. No bare hand contact with			-
		/		Hours)	cedure for not notding (103 1 111 2				/			alternate method properly fol Gloves and I utensils	lowed (APPROVED		
		/		6. Time as a Public Hea	alth Control; procedures	& records								eptible Populations		
				Prep only									16. Pasteurized foods used; p		fered	
				Ap	oproved Source						/		Pasteurized eggs used when r Precooked	required		
					ed from approved source nd unadulterated; parasit		П									
				destruction Sysco	nd unaduncrated, parasit								C	Chemicals		
				8. Food Received at pro	oper temperature		H						17. Food additives; approved	and properly stored;	Washing Fruits	
				To always che	ck				~				& Vegetables Water			
				Protection	n from Contamination				1				18. Toxic substances properly Low	y identified, stored an	d used	
				Food Separated & pr preparation, storage, di	rotected, prevented durin	ng food								er/ Plumbing		
				Watch		1 1								Ü	. 1	
	/			Sanitized at 200	ces and Returnables; Cle ppm/temperature	eaned and		3					19. Water from approved sou backflow device	•	ea; proper	
				11. Proper disposition	of returned, previously so	erved or	H					T	Leak in RR see b 20. Approved Sewage/Waste	water Disposal System	m, proper	+
				reconditioned Disc	arded								disposal			
O.	I	N N	C	Pri	iority Foundation I	tems (2 Poi	ints) ı	violat O		Req N	uire N	Cor	rective Action within 10 day	S		R
Ŭ T	N	O A		Demonstration	n of Knowledge/ Persor	nnel		U T	N	O	A	o s	Food Temperatu	re Control/ Identific	ation	
W					resent, demonstration of lertified Food Manager (C				_				27. Proper cooling method us Maintain Product Temperatur		quate to	
				Should be one o	on duty inauthorized persons/ per	ersonnel			_				28. Proper Date Marking and			-
				2 handlers on duty			Ш		~				Discussed 29. Thermometers provided,		adı Chamical/	
						ackage										
Η.				Safe Water, Reco	ordkeeping and Food Pa Labeling	ge			~				Thermal test strips	accurate, and calibrat	eu, Chemical	
⊢'	/												Confirmed	· · · · · · · · · · · · · · · · · · ·		
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	/			23. Hot and Cold Wate 24. Required records as destruction); Packaged	Labeling er available; adequate pre vailable (shellstock tags; Food labeled	essure, safe			✓				Confirmed Permit Requirement	t, Prerequisite for O	peration	
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: (Printed) Kevin Echagarruga	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	•			G! (G	1.71				
	ment Name: abee coffee	Physical A	summer lee	City/State: Rockwa	License/Permit # Fs0004053	Page <u>2</u> of <u>2</u>			
			TEMPERATURE OBSERVA						
Item/Loc		Temp F	Item/Location	Temp F	Item/Location	Temp I			
Freeze	er ice cream	-1.8	Espresso coole	r 40	Dessert cooler	r			
Milk glass front cooler		33-39	Milk	40	Cake	41			
Freezer for food items		9.4	Bev cooler	28	Tcs foods display o	nly			
U	oright cooler	40	Deep freezer	.7					
	Milk	40							
		OB	CEDITATIONS AND CODDECTS	IVE ACTIO	NIC				
Item	AN INSPECTION OF YOUR ES		SERVATIONS AND CORRECTS NT HAS BEEN MADE. YOUR ATTEN			ED AND			
Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: All temps F								
	Time to defrost freezer								
46/19	•		oom / turned off due to leak	(
	Hot water in food prep 127								
45	Need to reseal behind								
42/45			elving etc and paint where	needed					
40			s for storage of towels						
			cooked when ordered (ret		ed)				
		•	ening if not using with in 2	4 hrs					
39	To store ice scoop with Sanitizer 200/200/200		•						
42			lelving to add bar netting o	ommerci	al grade under cups etc				
42	To clean first	11011 01 51	leiving to add bar fletting d	Ommercia	ai grade under cups etc				
47		address	where not tight fitting etc						
17	Watch storage of boxe								
			ssed allergen poster for fu	ture					
39/w					ood containers with snap fla	ıp lids etc			
	Ex - waffle irons too /								
42/45									
	Test strips quats/ therr								
45	To clean drain under ice machine and pipes to under three comp etc / air gap from ice machine maintained								
			• •		<u> </u>				
			I = :		Γ				
Received (signature)	See ahou	/	Print:		Title: Person In Charge/ (Owner			
T	JEE ADUV	<u> </u>	D: 4						
Inspected (signature)		trick	Print:						
	Reday Not Mpo		140		Samples: Y N #	collected			