Retail Food Establishment Inspection Report

V	First aid kit
$ \mathbf{V} $	Allergy policy
고 고	Vomit clean up
V	Employee health

	ate: 1 22	2/2	202	23	Time in: 2:00	Time out: 3:40		License/P							Est. Type	Risk Category	Page 1 o	f_2_
					tion: 1-Routine	2-Follow U	J p	3-Compla		_	Inve	estig	atio	n	5-CO/Construction	6-Other	TOTAL/SC	ORE
Es	tabli M	ishm	nent	Nan	ne:			act/Owner l	Name:						★ Number of Repeat Viola✓ Number of Violations C	OS:		
Ph 98	ysic 7 -	al A 30	ddre Ro	ss: ckw	all, TX	Ec		-27-2023	3	Ho Alph		2023	G LE	reas ES/	e trap : 1-17-2023	Follow-up: Yes 🗸 No 🗌	15/85)/D
Ma	ark t	Com he ap	plia prop	riate	points in the OUT box for		tem	Mark '		eckm	ark in	appı	ropri	ate bo		k an 💢 in appropriat	e box for R	atch
Co	mpli	iance	e Sta	tus	Prio	rity Items (3	Points	s) violations	Requi	_	ompl				ive Action not to exceed 3 day	28		
O U T	I N	N O	N A	C O S		nperature for Follegrees Fahrenhe		ety	R	O U T	I N	N O		C O S	Empl	oyee Health		R
	~				1. Proper cooling time a	and temperature					~				12. Management, food employ knowledge, responsibilities, ar		employees;	
3					2. Proper Cold Holding	temperature(41°	°F/ 45°F	F)			~				13. Proper use of restriction are eyes, nose, and mouth	nd exclusion; No dis	charge from	
	~				3. Proper Hot Holding t	temperature(135	°F)								Preventing Con	tamination by Har	nds	
	\				4. Proper cooking time			(50E: 2			~				14. Hands cleaned and proper gloves used	•		
	~				5. Proper reheating prod Hours)	cedure for hot ho	olding (1	.65°F in 2			~				15. No bare hand contact with alternate method properly follows:			
	~				6. Time as a Public Hea	alth Control; prod	cedures	& records							•	eptible Populations		
					Ap	proved Source					~				16. Pasteurized foods used; pr Pasteurized eggs used when re		fered	
	~				7. Food and ice obtaine good condition, safe, ar destruction	nd unadulterated:	; parasit								Cl	nemicals		
	~				destruction Sysco. 8. Food Received at pro	oper temperature	•				~				17. Food additives; approved a & Vegetables	and properly stored;	Washing Fruits	š
					check at rece	PIPT n from Contami	nation			W				V	water only 18. Toxic substances properly	identified, stored an	ıd used	
	~				9. Food Separated & pr preparation, storage, dis			g food							Water	r/ Plumbing		
3					10. Food contact surfact Sanitized at		,	aned and			~				19. Water from approved sour backflow device	ce; Plumbing install	ed; proper	
	~				11. Proper disposition of reconditioned disc						~				20. Approved Sewage/Wastew disposal	vater Disposal Syste	m, proper	
									inte) u	violat	tions	Pag	ir	Col	rective Action within 10 days			
O U	I N	N O	N A	C O		n of Knowledge/			R	O U	I N	N O		C O		e Control/ Identific	ation	R
Т	~			S	21. Person in charge pr and perform duties/ Cer					Т	~			S	27. Proper cooling method use Maintain Product Temperature		quate to	
	~				22. Food Handler/ no us	nauthorized pers	sons/ per	rsonnel		2					28. Proper Date Marking and o			
					Safe Water, Reco	ordkeeping and l Labeling	Food Pa	ıckage			~				29. Thermometers provided, a Thermal test strips digital	ccurate, and calibrat	red; Chemical/	
	1				23. Hot and Cold Water	r available; adeq	uate pre	ssure, safe							Permit Requirement,	Prerequisite for O	peration	
	~				24. Required records av destruction); Packaged		ck tags;	parasite			~				30. Food Establishment Peru 12/31/2023	mit (Current/insp re	eport sign poste	d)
						with Approved l									Utensils, Equi	pment, and Vendin		
	~				25. Compliance with V HACCP plan; Variance processing methods; ma	e obtained for spe	ecialized				~				31. Adequate handwashing fac supplied, used	cilities: Accessible a	nd properly	
					Cons	sumer Advisory	y			W					32. Food and Non-food Conta designed, constructed, and use		e, properly	
	~				26. Posting of Consume foods (Disclosure/Remi						~				33. Warewashing Facilities; in Service sink or curb cleaning to		used/	
					Core Items (1 Poir	nt) Violations	Require	Corrective	Action	_	_		_	_	ys or Next Inspection , Which	never Comes First		
O U T	I N	N O	N A	C O S		of Food Contan			R	O U T	N	N O	N A	C O S		dentification		R
1					34. No Evidence of Inso animals	ect contamination	n, roder	t/other			~				41.Original container labeling	(Bulk Food)		
1					35. Personal Cleanlines	ss/eating, drinkin	g or tob	acco use							Physic	cal Facilities		
1					36. Wiping Cloths; prop	perly used and st	tored			1					42. Non-Food Contact surface	s clean		
1					37. Environmental cont	tamination			+		~				43. Adequate ventilation and l	ighting; designated	areas used	
H	~				38. Approved thawing i	method			H		٠ ٧			\vdash	44. Garbage and Refuse prope	rly disposed; faciliti	es maintained	-
					D.	or Hea of He	ile			1	 			\vdash	45. Physical facilities installed	, maintained, and cl	ean	_
					39. Utensils, equipment		erly use			H					46. Toilet Facilities; properly			
_	~				dried, & handled/ In us 40. Single-service & sin						-				47. Other Violations			-
1					and used		-				~							

Retail Food Establishment Inspection Report

Received by: (signature) Brandon Leflore	Print: Brandon Leflore	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establish	ment Name:	Physical A	ddress:	City/State:		License/Permit #	Page	2 of 2		
	ladeleine	987 I-		Rockwall, TX FS-8299						
T4 /T		Т Е	TEMPERATURE OBSERVA		T4/T	4 :		Т Б		
Item/Loc		_	Temp F Item/Location Temp F Item/Location					Temp F 41/41		
Under	heat lamp/potatoes		135 cheese/cut tomatoes 42/44 pasta cold top/cut tomatoes							
	quiche	137-144	under /cheese 44 under/potatoes							
SOL	<u> ip/soup/soup</u>	166-178	under counter cooler/cheese/cheese	41/41	† · · · · · · · · · · · · · · · · · · ·			41		
frknt line	salad cold top/chicken salad/turkey	41/41	steam well/sausage/ric	9 182/177	sh	rimp/pasta	1	41/41		
unde	er/chicken salad	41	omelet station cold well/sausag	e 55	hot hold	ling reach in unit/s	oups	135/135/135		
reacl	h in cooler/salmon	34	ham/turkey	54/56	WIC/	WIC/quinoa/ chicken 41				
cut m	elon/shaved chicken	41/41	mushrooms cooked/spinach cooke	d 56/58	potatoes/salmon		on	41/40		
sandwi	ch cold top/chicken salad	43	shredded cheese					-6		
			SERVATIONS AND CORRECT			IF ambient				
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	CTED TO TH	HE CONDITIONS OBSER	VED A	ND		
	Front line hand sink	100+F	equipped. Need to pos	t employ	ee heal	th poster.				
	Line hand sink 131F equipped									
2	Salad cold top must cold hold at 41F or below.									
37/36	6 Condensation and wiping rags to absorb liquid in bottom of salad cold top. To repair and remove wiping cloths									
W	Store chemicals lov	v and se	parate/ not over prep a	reas. Co	OS					
	Store chemicals low and separate/ not over prep areas. COS Sani bucket setup to 200 ppm quats/back line									
45	Need to clean floor		•							
42	Need to clean in/around/ on equipment									
36	MUST store wiping	cloths in	n sani buckets							
2	Discarded TCS foods in	omelet c	old well as had been there o	er 4 hour	s. Must co	old hold at 41F or b	elow			
	Time to replace om	elet col	d well as it consistently	does no	t cold h	old at 41F or be	elow			
34	Fruit flies									
45	Replace moldy cau	lking ard	ound sinks/adhere to wa	alls						
	Warewash hand sir	nk 116 F	with soap and paper t	owels						
	Dishwasher sanitizi	ng at 10	0 pp chlorine sanitizer							
	3 comp sink 120F									
	Sani sink setup to 2	200 ppm	quats							
35	Store employee drii	nks low	and separate/not on pr	ep tables	8					
40	Protect tea and Cof	fee filter	S							
	To clean in/around/	on ice n	nachine/ gaskets/slidin	g doors/c	ceiling					
28			revious but was marked as made at 7am. Manag	er confirmed withi	n cooling down 2	hours to 70 then 4 hours to 41F	or below			
10	Need sanitizer setu									
10	Need sani bucket s									
	To go hand sink 10		• •							
	_		nder counter salad cooler aml	pient 35F, ι	ınder cour	nter to go cooler pas	sta 40	F		
2	Under counter drink area ambient 39F Milk 51F and half n half 44F carafes to be discarded every 4 hours as not cold holding at 41F or below. Or can time sticker TPHC 4 hours to discard									
	Dessert cooler ambient 39F, to go steam wells soup 168, 172F,									
Received (signature)	Received by: (signature) Print: Title: Person In Charge/ Owner									
	Brandon Leflore		Brandor	ı Letl	ore	Manager	,			
Inspected (signature)		tez, 1	RS Christy C	ortez,		-	t collect	ed		
<u> </u>	6 (Revised 09-2015)			•		Samples, 1 14 T	. concel			