Retail Food Establishment Inspection Report City of Rockwalll

V	First aid kit
	Allergy policy
	Vomit clean up
اعا	Employee health

																<u>e health</u>		
	ate: 1.8			icense/Pe		mit# 99 exp12.31.22			1.:	22	Handlers 25	CFM exp12.17.26	Page 1	<u>2</u>				
Purpose of Inspection: V 1-Routine 2-Follow Up 3-Compla					-Inve			_	5-CO/Construction	6-Other	TOTAL/SC	ORE						
	stabl						t/Owner N			111.	.sugi	tioi		Number of Repeat Viola Number of Violations C		TOTAL	ORE	
La Madeline Brooke Maye							r								4/96	/Δ		
Physical Address: 987 E I-30 Pest control: serviced 10.27.22							11.	ood 22					Follow-up: Yes No	7/50				
IN - in compliance) = nc	ot obse		N/			<u> </u>		lation W-W	atch			
Ma					points in the OUT box for each numb	bered item	Mark '	√'a c	heckn	ark ir	appı	opria	te bo	ox for IN, NO, NA, COS Mar		e box for R	accii	
Co	mpl	iono	o Cto	tuc	Priority Iten	ns (3 Points) 1	violations	Requ						ive Action not to exceed 3 day	vs		_	
0	I	N	N A	C	Time and Temperature	for Food Safety	,	R	(Compliance Status O I N N C I N O C Francisco Hoolet					IT14b		R	
U T	IN	s (r = degrees ranrennen)					1	U N O A O Employee Health				,						
	1				Proper cooling time and temper	rature				1			12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	Ė				2 D C-14 H-14: +	(410E/ 450E)		Ш		ľ				12 P		-1		
	~				2. Proper Cold Holding temperatu Good job	uic(+1 F/ 45 F)				1				Proper use of restriction are eyes, nose, and mouth	iid exclusion, no disc	marge nom		
		-	_		Proper Hot Holding temperatur	re(135°F)		Н										
	~														ntamination by Han			
		~			Proper cooking time and tempe	erature				~				14. Hands cleaned and proper	rly washed/ Gloves u	sed properly		
		.,			Proper reheating procedure for Hours)	hot holding (165	°F in 2					~		 No bare hand contact with alternate method properly follow 				
		_												alternate method property fond	owed (AFFROVED	1N		
			~		Time as a Public Health Contro	ol; procedures &	records							Highly Susce	eptible Populations			
														16. Pasteurized foods used; pro		ered		
					Approved So	ource						~		Pasteurized eggs used when re	equired			
					Food and ice obtained from approach condition, safe, and unadulte		ood in											
	~				destruction	eratea, parasite								Cl	hemicals			
					8. Food Received at proper tempe	erature		H		Τ				17. Food additives; approved a	and properly stored;	Washing Fruits	;	
	~											~		& Vegetables	1 1 2	Ü		
			<u> </u>		Protection from Cor	ntamination			-	~				18. Toxic substances properly	identified, stored an	d used		
				Π	9. Food Separated & protected, pr		rood			ľ								
	~				preparation, storage, display, and	tasting								Water	r/ Plumbing			
	~				10. Food contact surfaces and Ret Sanitized at 50 ppm/temper	turnables ; Clean	ed and			~				19. Water from approved sour backflow device	ce; Plumbing installe	ed; proper		
		~			11. Proper disposition of returned reconditioned					~				20. Approved Sewage/Wastew disposal	vater Disposal Syster	n, proper		
		_			reconditioned					Ľ				uisposui				
0	T	N	N:	С	Priority Fo	undation Iter	ns (2 Poi	nts)	viola	tions	Req	uire	Cor	rective Action within 10 days	5		R	
U	N	o	A	os	Demonstration of Know	ledge/ Personne	1		ì	N	o	A	o	Food Temperature	e Control/ Identific	ation	"	
•					21. Person in charge present, dem								.5	27. Proper cooling method use	ed; Equipment Adec	27. Proper cooling method used; Equipment Adequate to		
	~				and perform duties/ Certified Food	id Manager (CFN				~					Maintain Product Temperature			
	V							-					28. Proper Date Marking and disposition			quate to		
	ı i				22. Food Handler/ no unauthorize					~				28. Proper Date Marking and o		quate to		
					22. Food Handler/ no unauthorize Safe Water, Recordkeeping Labeling	ed persons/ person	nnel			v v				29. Thermometers provided, a Thermal test strips	disposition			
	v				Safe Water, Recordkeeping	ed persons/ person g and Food Pack g	nnel			1				29. Thermometers provided, a Thermal test strips	disposition	ed; Chemical/		
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Retail Food Establishment Inspection Report

City of Rockwall

<u> </u>	OT TROCIETY day	
Received by (signature)	Print: Brooke Mays	Title: Person In Charge/ Owner
Inspected by: (signature)	Print: Amber Potts	Business Email:
Form EH-06 (Revised 09-1015)		

Establishment Name: La Madeline	Physical A 987 El		City/State: License/Permit # FS8299			Page <u>2</u> of
Item/Location	Temp	Item/Location	Temp	Item/Location		Temp
Front prep lettuce/pasta	41F	hot plate quiche	140F	Soups line		160F
Reach in salad	36F	reach in milk	40F	tuna prep cooler		
Ham prep cooler	41F	Egg back prep	40F	shrim		
Chicken drawer	39F	chicken prep	177F	Quiche hot holding		
Salad dessert	39F	Desserts	41F Salmon prep			39F
WIC cheese	36F	WIC quiche	39F salad desse		d dessert	39F
soup dessert	145F	Dessert cakes	s 35F			
Item AN INSPECTION OF YOUR ES		SERVATIONS AND CORRECTIVE STATES AND CORRECT			ONDITIONS OBSERV	FD AND
Number NOTED BELOW: temps taken in						
All sinks at 116+F All sani buckets at 200ppi	m quot					
Kitchen generally clean -		reen up the good work				
In-use utensils in wat		ccep up the good work				
in doe demone in wat	0. 1001					
Grout in need of repair in	kitchen - r	manager put in a work order on s	site.			
Received by: (signature)	~	Print: Kniche (٧٨	Title	: Person In Charge/ C	lwner
Inspected by: (signature)		Phint:	حمل ا			
Form EH-06 Revised 95-(015)		HMBer Y		Samp	ples: Y N # c	collected