Followup Fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

City of Rockwall

Date: Tin 10/23/24 2:		Time in: 2:15	Time out: 3:10		License/Permit # CPFM Food handlers 7 0						Page <u>1</u> of <u>2</u>	2_							
Pι	ırpo	se o	f Ins	spec	tion: 1-Routine	2-Follow U	Jp 3-0	Complai	nt			nvest	igat	tion		5-CO/Construction	6-Other	TOTAL/SCOR	RE
Τv	tabli viste	ed ⁻	Tre	ats	ne:		Contact/O Stever	Owner N	lame	ı						Number of Repeat Viole ✓ Number of Violations C	cos:	4/96/	Δ
	iysica 35 Si				Or, Rockwall, Tx	Will	est control :		Ho N/a			Hood Grease N/a LES 10/1		ease 3 10	trap :/ waste oil /15/24 50g	Follow-up: Yes No	- 170011		
Ma	ark tl	Com he ap	plia prop	nce S riate	points in the OUT box for		tem	Mark '	√' a c		marl	k in a	pro	priat	e bo	x for IN, NO, NA, COS Ma	site R = repeat violark an in appropriate	lation W= Wate e box for R	:h
	mpli							olations		_	Cor	nplia	nce S	Statı	us	ve Action not to exceed 3 da	ys		
O U T	I N	N O	N A	C O S	(F = d)	nperature for Fo egrees Fahrenhei	it)		R			I N	N O	A	C O S		loyee Health		R
			/		1. Proper cooling time a No leftovers	and temperature					•					12. Management, food emplo knowledge, responsibilities, a		employees;	
	/				2. Proper Cold Holding	g temperature(41°	°F/ 45°F)			١	Λ					13. Proper use of restriction a eyes, nose, and mouth		charge from	
			/		3. Proper Hot Holding to	600 Proper Hot Holding temperature(135°F)									Need employee form Preventing Con	ds			
			, /		4. Proper cooking time	and temperature	;									14. Hands cleaned and prope			
			<u>'</u>		5. Proper reheating prod Hours)	cedure for hot ho	olding (165°)	F in 2								15. No bare hand contact with alternate method properly following	ready to eat foods or lowed (APPROVED	r approved Y. N.)	
	/				6. Time as a Public Hea	alth Control; proc	cedures & r	records								Gloves Highly Susc	eptible Populations		
	<u> </u>				Ap	proved Source					_					16. Pasteurized foods used; pr Pasteurized eggs used when r		ered	
					7. Food and ice obtaine			od in											
	•				good condition, safe, ar destruction Dominio	col	•									c	hemicals		
	/				8. Food Received at pro Checking	oper temperature	;				•					17. Food additives; approved & Vegetables Water	and properly stored;	Washing Fruits	
	<u> </u>				Protection	n from Contamii	nation				•	/				18. Toxic substances properly Chemicals are stored			
	/				9. Food Separated & pr preparation, storage, dis			od								Wate	er/ Plumbing		
	~				10. Food contact surfact Sanitized at 200			d and		Ī	•					19. Water from approved sour backflow device	rce; Plumbing installe	ed; proper	
	/				11. Proper disposition of reconditioned Disc	of returned, previ	iously served	d or		l		/				City approved 20. Approved Sewage/Waster disposal	water Disposal Syster	m, proper	
					Pri	ority Founda	tion Item	s (2 Poi	ints)	viol	atio	ons R	equ	ire (Cori	rective Action within 10 day.	s		
O U T	I N	N O	N A	C O S		ority Founda of Knowledge/		s (2 Poi	ints)		0	I :	N	N A	Corr C O S		s re Control/ Identifica	ation	R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Avery Saucedo	Print: Avery Saucedo	Title: Person In Charge/ Owner MOD
Inspected by: Richard Hill (signature) Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: ed Treats	Physical A		City/State: Rockwa	ll Ty	License/Permit # Page FS-0001073	e 2 of 2				
TWIST	ca ricais	2003	TEMPERATURE OBSERVAT		II, IA	1 0 0001070					
Item/Loc		Temp	Item/Location	Temp	Item/Loca	ntion	Temp				
Reside	ential combo	10/39	Birthday Cake	37	Beverage cooler lobby 4						
Re	ach in Fridge	40	Machine 3		Beve	rage cooler pos	37				
Rea	ach in Freezer	7.6	Vanilla	35							
	Machine 1		Chocolate	36							
V	Vatermelon	36	Top prep cooler								
	Mango	35	Cheesecake	40							
	Machine 2		Cookie dough	40							
Pir	nk lemonade	37	Bottom	39							
		OB	SERVATIONS AND CORRECTIV	VE ACTIO	NS						
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 was	greater than 105								
	Hand sink equipped greater than 109										
	3 comp sink set up, 120, quat sani 200ppm, strips current										
W	Continue to watch 3 comp sink dividers, welds will oxidize easy, look okay today										
	Good practice hanging mop head to drip dry over mop sink										
	Discourage using residential equipment, need nfs certified equipment upon replacement										
	Using black thermo, strips current, gloves available and hair restraints in place										
32/45											
	No tos foods stored in lobby beverage coolers										
	Disposable spoons inverted with handles up Allergen toppings such as peanut butter M&Ms, nuts on 1 side / utensils only used for allergic items										
	Remaining toppings such as peanut butter Mains, nuts on 1 side / utensils only used for allergic items Remaining toppings have their own utensils on opposite side, good practice to keep allergen's separated										
	Utensils and all food surfaces w/r/s every 4 hours or as needed										
42/45											
Received	by:		Print:			Title: Person In Charge/ Owner	r				
(signature)		e	See abo	ove							
Inspected (signature)	1" \	C-r	Richard	LЩIII							
Form EH-06	6 (Revised 09-2015)	<u> ال</u>	(Tilonaio	1 11111		Samples: Y N # collect	ted				