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

Date: 10/25/2024					Time in:									Food handle	Food managers	Page 1 of	2_
	10/25/2024 12:11 1:25 Fs87 Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla					_	4-Investigation			<u>.                                     </u>	5-CO/Construction 6-Other		TOTAL/SCORE				
Es	tabli	shme	ent l	Nan	ne:		Contact/	Owner Nar		7-11	ii v Coti <sub>i</sub>	auoi		* Number of Repeat Vio	lations:	TOTALISCO	
_	NSKII Nysica				s 345793-	1	Al Pest control :			Ноос	4	T G	rease	✓ Number of Violations e trap/ waste oil:	Follow-up: Yes	10/90/	Ά
	51!rid					E	colab 0/4/202	24		/la				/24/24 500 gals	No ☐ Pics		
Ma					Out = not in corpoints in the OUT box for	mpliance IN = i	in compliance	NO =	not ob					plicable COS = corrected or M	ark an $\mathbf{R}$ = repeat vio		
		<sub>F</sub> T	····		•					Imn	nediat	e Cor	recti	ive Action not to exceed 3 de	- 11 1		
О	Compliance Status  D   I   N   N   C   Time and Temperature for Food Sofety						I	₹	0			C					
U T	$\begin{bmatrix} U & N & O \\ T & \end{bmatrix} \begin{bmatrix} A & O \\ S \end{bmatrix}$ This and Temperature for Food Safety (F = degrees Fahrenheit)						U T	N O	A	O S		ployee Health					
	Proper cooling time and temperature							12. Management, food employees and conditi knowledge, responsibilities, and reporting						employees;			
-	2. Proper Cold Holding temperature(41°F/45°F)						-	13. Proper use of restriction and exclusion; No c						charge from			
	See							eyes, nose, and mouth Have own						C			
	3. Proper Hot Holding temperature(135°F)						7	Preventing Contamination by Hand						nds			
	4. Proper cooking time and temperature						1	14. Hands cleaned and properly washed/ Gloves						ised properly	_		
	5. Proper reheating procedure for hot holding (165°)				F in 2	1					15. No bare hand contact wit			+			
Hours)					Hours)					•	alternate method properly followed (APPROVED Gloves					Y N )	
					6. Time as a Public Hea	alth Control; pi	rocedures & 1	records						Highly Sus	ceptible Populations		
					A 200	nuovad Cauna	20							16. Pasteurized foods used; p		fered	
						proved Sourc		1.						Pasteurized eggs used when	required		
	7. Food and ice obtained from approved so good condition, safe, and unadulterated; p destruction						od in							Chemicals			
					8. Food Received at pro	oper temperatu	ıre		-			ı		17. Food additives; approved	and properly stored;	Washing Fruits	
	~				To check							~		& Vegetables Water only		Ü	
					Protection	from Contan	mination			•	/			18. Toxic substances properl	y identified, stored an	id used	
	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting					ood	1					Stored low Water/ Plumbing					
								d and	4						<u> </u>	ad: propar	
	10. Food contact surfaces and Returnables; Cleaned and Sanitized at 200 ppm/temperature						•				19. Water from approved source; Plumbing installed backflow device Watch						
					11. Proper disposition of reconditioned Discarda	of returned, pre	eviously serve	ed or						20. Approved Sewage/Waste disposal	ewater Disposal System	m, proper	
					Disc	arueu								Watch			
		27	N.				dation Item							Watch rective Action within 10 day	ys		
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## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: Jessica Willis	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: in Robbins	Physical A	C	ity/State:		License/Permit #	e of				
Dask	III I TODDII IS	2931	ridge road  TEMPERATURE O	BSERVAT	IONS						
Item/Loc	cation	Temp F	Item/Location	DOLKVIII	Temp F	Item/Loca	ation_		Temp F		
Three o	door cooler under counter	3537	Customer free:	zer -14							
(	Cold topUnit	39									
		40									
	Mango	_									
C	ake freezer	-12									
	Wif	-8									
	HTT										
	BEv cooler	40									
		OF	SERVATIONS AND CO	RRECTIV	E ACTIO	NS					
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: All temps F	STABLISHME	ENT HAS BEEN MADE. YOU	JR ATTENTI	ON IS DIRE	CTED TO T	HE CONDITIONS OBSI	ERVED A	ND		
	Hot water n rr 145 wat	tch for sc	alding								
	Loose faucet in wome										
24	Still need ingredient lis			rve cake	es						
37	Time to defrost ice cre										
	Running dipper wells working										
	Hot water at hand sink 128/ three comp										
	Sanitizer at. 200 ppm		·								
45	Need to clean under id	ce machi	nes								
42	Minor cleaning. Needed	inside thr	ee door milk cooler-di	scussed [	Dave mar	king of m	nilk if you are using	over 2	4 hours		
32/	Shelves peeling paint	inside co	olers								
29	Need thermo in warm	est locati	on in coolers								
	Sundae cooler same i	ssue									
42/	Minor cleaning neede	d inside g	eneralCleaning of s	shelving i	n cabine	ets					
	Sanitizer in sink 200 c	ιuatsu	sing bleach for drai	ns							
	Watch for quats binding / test strips 2025										
42	Clean shelving where										
42	Minor cleaning inside										
32	Watch condition shelv		•								
40/45	All employees have fo			-							
42/45	General detailed clear										
45	Repair wall over mop		•	an flaar							
32	, ,										
W	001										
	To clean air vents - various locations dirty  W Couple of broken chairs to replace - removed one that appeared sharp  Need for guards in wift, those are part of the aguirment standard.										
32											
32	Need fan guards in wif - these are part of the equipment standard										
	Management willSend	l pics									
Received (signature)	by:		Print:				Title: Person In Charg	ge/ Owner			
( 3 6)	See abou	<u>/e</u>									
Inspected (signature)	d by:	~ <del></del> - 1.	Print:								
	Keuy KURPO	Mrick	KS				Samples: Y N	# collecte	ed		