

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

Date: 10/25/2024	Time in: 12:11	Time out: 1:25	License/Permit # Fs8720	Food handlers 0	Food managers 1	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: 1-Routine 2-Follow Up 3-Complaint 4-Investigation 5-CO/Construction 6-Other **TOTAL/SCORE**

Establishment Name: Baskin Robbins 345793-	Contact/Owner Name: AI	* Number of Repeat Violations: <u> </u> ✓ Number of Violations COS: <u> </u>	10/90/A
Physical Address: 2951 Iridge road	Pest control : Ecolab 0/4/2024	Hood Ma	Grease trap/ waste oil: Les 10/24/24 500 gals
Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/> Pics <input type="checkbox"/>			

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation
 Mark the appropriate points in the OUT box for each numbered item Mark ✓ in appropriate box for IN, NO, NA, COS Mark an ✓ in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓				✓					
	✓					✓					
			✓			Preventing Contamination by Hands					
			✓			✓					
			✓			✓					
						Highly Susceptible Populations					
								✓			
	✓					Chemicals					
	✓							✓			
						✓					
	✓					Water/ Plumbing					
	✓					✓					
		✓				✓					

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓								✓		
	✓					W					
Safe Water, Recordkeeping and Food Package Labeling						2					
	✓					Permit Requirement, Prerequisite for Operation					
2						✓					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
			✓			✓					
Consumer Advisory						2					
	✓					✓					

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
W								✓			
	✓					Physical Facilities					
W						1					
1						✓					
		✓				W					
Proper Use of Utensils						1		✓			
W						1					
								✓			

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (Printed) Jessica Willis	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Baskin Robbins	Physical Address: 2951 ridge road	City/State:	License/Permit #	Page ___ of ___
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Three door cooler under counter	3537	Customer freezer -14			
Cold topUnit	39				
Mango	40				
Cake freezer	-12				
Wif	-8				
HTT					
BEv cooler	40				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: All temps F
	Hot water n rr 145 watch for scalding
	Loose faucet in women' need to clean toilet
24	Still need ingredient list on labels or custom self-serve cakes
37	Time to defrost ice cream freezers
	Running dipper wells working
	Hot water at hand sink 128/ three comp
	Sanitizer at. 200 ppm
45	Need to clean under ice machines
42	Minor cleaning. Needed inside three door milk cooler-discussed Dave marking of milk if you are using over 24 hours
32/	Shelves peeling paint inside coolers
29	Need thermo in warmest location in coolers
	Sundae cooler same issue
42/	Minor cleaning needed inside generalCleaning of shelving in cabinets
	Sanitizer in sink 200 quats ...using bleach for drains
	Watch for quats binding / test strips 2025
42	Clean shelving where needed
42	Minor cleaning inside cake freezer
32	Watch condition shelving and cart and keep clean
	All employees have food handler card
42/45	General detailed cleanig under behind and around
45	Repair wall over mop sink broken frp
32	Wif leaking at bottom and rusty / no fan guards /ice on floor
W	Grease outside is from eggquisite
45	To clean air vents - various locations dirty
W	Couple of broken chairs to replace - removed one that appeared sharp
32	Need fan guards in wif - these are part of the equipment standard
	Management willSend pics

Received by: (signature) See above	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly kirkpatrick RS</i>	Print:	Samples: Y N # collected

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