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: 10/29/24		24	Time in: 12:25	Time out: 1:20		License/Po			1020				2 CPFM	Food handlers	Page 1	of <u>2</u>		
Purpose of Inspec		spec	tion: 1-Routine	2-Follow U	ow Up 3-Com		Complaint			vesti	gatio	n	5-CO/Construction	6-Other	TOTAL/SCO			
Establishment Name: Contact/Owner N Tiff's Treats Ben Buchana							:					Number of Repeat Viola Number of Violations C	os:	0.10	4 / 5			
Physical Address: Pest control: 2071 Summer Lee Dr, Rockwall, TX Terminix 10/4/24												Follow-up: Yes ✓ No ☐	6/94	+/ <i>H</i>				
M					Status: Out = not in co	ompliance IN = in	n complianc	e No Mark '		ot obs			IA =	not ap	plicable COS = corrected on sox for IN, NO, NA, COS Mar	site R = repeat vio	lation W=	Watch
										uire I	mm	ediat	e Co	rrect	ive Action not to exceed 3 day			
O U	N O A O Time and Temperature for Food Safety			R		O 1 U 1	ipiian I N N O		C	Employee Health			R					
T	~			S	1. Proper cooling time :	egrees Fahrenhe and temperature	-				T C	/		S	12. Management, food employ knowledge, responsibilities, ar	yees and conditional	employees;	
	<u>'</u>				2. Proper Cold Holding	temperature(41	°F/ 45°F)				ı				13. Proper use of restriction are eyes, nose, and mouth	charge from	+	
					3. Proper Hot Holding	temperature(135	5°F)								Employee health form	n posted ntamination by Han	de	
		✓ ✓			4. Proper cooking time	and temperature	e				ı	/		П	14. Hands cleaned and proper	Ţ.		
		·			5. Proper reheating pro- Hours)	cedure for hot ho	olding (16	5°F in 2			ı				15. No bare hand contact with alternate method properly follo)
	/				6. Time as a Public Hea	alth Control; pro	ocedures &	records							Gloves, untensals Highly Susce	eptible Populations		
					Ap	proved Source							,		16. Pasteurized foods used; pr Pasteurized eggs used when re		ered	
	~				7. Food and ice obtaine good condition, safe, ar destruction US food	nd unadulterated		Food in							Chemicals			
	~				8. Food Received at pro Checking	oper temperature	е						~		17. Food additives; approved a & Vegetables N/Å	and properly stored;	Washing Fru	uits
					Protection	n from Contami	ination				v	1			18. Toxic substances properly Stored low and separa		d used	
3					9. Food Separated & pr preparation, storage, di See			food							Water	r/ Plumbing		
	/				10. Food contact surfact Sanitized at 200			ned and			·	/			19. Water from approved sour backflow device City plumbing			
	/				11. Proper disposition of reconditioned Disc	of returned, prev	iously serv	ved or			·	/			20. Approved Sewage/Wastew disposal	vater Disposal Syster	n, proper	
	ш							ms (2. Po	inta)	wial	atio	ns Re	auir	e Cor				
				_		ority rounat	ation ite	11115 (2 1 0			_		•		rective Action within 10 days	5		
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Gignature) Ben Buchanan	Print: Ben Buchanan	Title: Person In Charge/ Owner
Inspected by: Richard Hill (signature)	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Transported Programmer Transported Program		ment Name: Treats	Physical Address: City/State: Rockwall, Tx				License/Permit # Page 2 of 2 FS-0001020					
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