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:					Time in: Time out:			License/Permit #							CPFM		Food handlers	n 1	. 2
10/29/24		24	12:25	1:40	1:40 FS20		2023-12						1 10		Page 1	of <u>~</u>			
											TOTAL/S	SCORE							
Establishment Name: Contact/Owner										Name: lissa Wiecker					Number of Repeat Violati ✓ Number of Violations CO		ns: <u>1</u> :	0/00/4	
Physical Address: 2091 Summer Lee Dr, Rockwall, TX Pest control: Massey 10/2024									H N/a	ood				e trap :/ waste oil	Fol No	llow-up: Yes	2/98	3/A	
Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation												olation W=	Watch						
Ma	ark tl	ne ap	prop	riate	points in the OUT box for Prio										ive Action not to exceed		n X in appropria	te box for R	
Compliance Status							R		0 I	N							R		
U T	$\begin{array}{c ccccccccccccccccccccccccccccccccccc$								U N T	0	A	o s	12. Management, food e	Employe		amplayaga			
		Proper cooling time and temperature								V	/			knowledge, responsibili			employees,		
	. /	2. Proper Cold Holding temperature(41°F/ 45°F)							,	٨				13. Proper use of restrict eyes, nose, and mouth	ction and e	exclusion; No dis	charge from		
					3. Proper Hot Holding temperature(135°F)					•	/ y				Will email employe		•		nks
		•			Proper Hot Holding temperature(135°F) Proper cooking time and temperature							<u> </u>			Preventing 14. Hands cleaned and		mination by Har		,
		•			Proper cooking time and temperature 5. Proper reheating procedure for hot holding (165°F in 2)						V				15. No bare hand contact				
		~			5. Proper reheating procedure for hot holding (165°F in 2 Hours)						V				alternate method proper Gloves)
	6. Time as a Public Health Control; procedures & records										Highly	y Suscepti	ble Populations						
					Ар	proved Source	e						~		16. Pasteurized foods us Pasteurized eggs used w			fered	
					7. Food and ice obtaine good condition, safe, ar				П										
	•				destruction Sysco,	RM Disb.	-								Chemicals 17. Food additives; approved and properly stored; Washing Fruits				
	~				8. Food Received at pro Checking	oper temperatu	re				V				Water	roved and	properly stored;	Washing Fri	nts
		Protection from Contamination									V				18. Toxic substances pro		entified, stored ar	nd used	
	~				9. Food Separated & pr preparation, storage, dis	g food								Water/ P	Plumbing				
	/				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature						V			+	19. Water from approve backflow device		Plumbing install	ed; proper	
		11. Proper disposition of returned, previously served or reconditioned D:						H	+				City Approved) Wastewate	er Disposal Syste	m, proper			
	/				reconditioned D:	ا مرما					-				disposal				
	•				DISC		1 - 4° T4	(2 D			-	n		C	disposal	0.1			
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Randy & Melissa Wiecker	Print: Randy & Melissa Wiecker	Title: Person In Charge/ Owner OWNEr
Inspected by: Richard Hill (signature)	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Rocky Mountain Chocolate Factor		Physical A		City/State:		License/Permit #	Page 2 of 2				
		/ 2091	Summer Lee Dr	Rockwa	II, Tx	FS2023-12					
Item/Loc	ation	Temp	TEMPERATURE OBSE Item/Location	RVATIONS Temp	Item/Loc	ation	Temp				
		-	Item/Location	Тетр	Item/Loc	auon	Temp				
Back refrigerator		40									
Ba	ck freezer htt	9.8									
UC	Freezer htt	7.6									
Iceo	ream freezer	9.4									
1000	<u> </u>	0									
		Ol	BSERVATIONS AND CORRI	ECTIVE ACTIO	NS						
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temperature		ENT HAS BEEN MADE. YOUR AT 1 F	TTENTION IS DIRE	ECTED TO	THE CONDITIONS OBSER	VED AND				
	Restrooms equipped temp greater that 108										
	Hand sink equipped, temp greater than 110										
	3 comp sink not set up, 138, using quat sani 200ppm										
	Rear service door looks great no gaps observed										
	Good practice to store & allow mop head to drip dry over mop sink										
W	Keep an idea on floor										
45	•			h clear silico	ne clauk						
45	Remove moldy clauking above 3 comp and reseal with clear silicone clauk Need minor detail cleaning of wire shelves above 3 comp and hand sink										
45	Bare wood is not cleanable, need to epoxy paint shelving support brackets to meet sealed and cleanable surfaces										
	Cleaning chocolate warmers 1/2 x weekly										
	Chocolate is covered when not in use										
	Rinsing icecream dipper between orders and w/r/s once every 4 hrs or as needed										
42	Minor detail cleaning i	nside all	refrigerators and freeze	er							
42	Minor detail cleaning outside of electro stove										
	Using glove to touch Rte foods										
	Candy apples shelve life 7 days, fudge 2 weeks, note other snacks shelf like according to corp specs										
	Dipped strawberries discarded at end of day										
	All retail snacks are prepackaged by manufacturer with labels on back										
Received	by:		Print:			Title: Person In Charge/	Owner				
(signature)	See abou	/e	See a	above							
Inspected	_		Print:								
(signature)	K > W >	SI	. T Richa	ırd Hill		Samples: Y N #	collected				