

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Claudia Blakemore	Print: Claudia Blackmore	Title: Person In Charge/ Owner MOD
Inspected by: (signature) <i>Richard Hill</i>	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Edible Arrangements	Physical Address: 555 E IH30	City/State: Rockwall, Tx	License/Permit # FS-8288-01	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
WIC amb	36				
Cantaloupe	49				
Honeydew	48				
Strawberries	38				
Grapes	38				
2Door freezer htt	-2.6				
Milk Chocolate	155				

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 temperatures are taken in F
	Hot water front handsink 104, equipped
	Front area appears to not being used
	Both strawberry cooler and flower cooler are inoperable during inspection
	Prep cooler holding 40 top, 40 below
42/34	Soft serve unit to be cleaned before use, should be stored clean to prevent pest
	Water fountains not in use
	Restrooms equipped temp greater than 104
	Hand sink equipped temp greater than 110
	3 comp sink setup, 124, sani quat 200ppm
	Digital thermo onsite, test strips current
	Great practice hanging mop head to air dry over mop sink
	Rear service door looks good, no gaps observed
	Storing chemicals low and separate from food
	Cantaloupe and Honeydew were prepped just a short time before inspection
42	Fan guards dirty in wic, need to clean
45	Floors dirty under shelves, need to detail clean entire wic
10	Mold observed in ice machine, burn ice, w/r/s entire hopper before ice accumulates
40cos	Disposable pans/lids should be inventoried to eliminate contact with flying pest
37/42	Frozen condensation and food observed in reach in freezer, ceiling, wall and bottom. To clean and have unit checked
	Observed oven during inspection to be cleaned
	Using drain rubber mats to protect pans and containers under prep tables
	Cutting boards and utensils cleaned once every 4 hours or as needed
45/32	Ceiling vents need to be cleaned throughout kitchen, wrapping station shelves rusty, need to address
45	Kitchen floor/ walls in need of deep clean underneath, behind, between equipment throughout entire space
32	White cutting boards rough, time to sand or replace. Code requires fcs to be smooth and durable
	Delivery vehicle holding 32 with display in front

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Inspected by: (signature) <i>R Hill</i>	Print: Richard Hill	Samples: Y N # collected

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