

Followup fee of \$50.00 after initial Followup

Retail Food Establishment Inspection Report

City of Rockwall

- First aid kit
- Allergy policy/training
- Vomit clean up
- Employee health

Date: 03/pop 21/2025	Time in: 1:52	Time out: 3:43	License/Permit #: Fs 8305	Food handlers: All	Food managers: 2	Page 1 of 2
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine <input type="checkbox"/> 2-Follow Up <input type="checkbox"/> 3-Complaint <input type="checkbox"/> 4-Investigation <input type="checkbox"/> 5-CO/Construction <input type="checkbox"/> 6-Other	TOTAL/SCORE
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Establishment Name: Bahama bucks	Contact/Owner Name: I Paul Webb	* Number of Repeat Violations: _____	7/93/A
		✓ Number of Violations COS: _____	

Physical Address: 2025 Imims	Pest control: Spiderman quarterly	Hood: Na	Grease trap / waste oil: Man	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/> Pics
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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						Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	Compliance Status						Employee Health	R												
O	I	N	NA	COS	OUT							O	I	N	NA	COS							O	I	N	NA	COS
						1. Proper cooling time and temperature						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting															
						2. Proper Cold Holding temperature(41°F/ 45°F)						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Posted at all hand sinks															
						3. Proper Hot Holding temperature(135°F)						Preventing Contamination by Hands															
						4. Proper cooking time and temperature						14. Hands cleaned and properly washed/ Gloves used properly															
						5. Proper reheating procedure for hot holding (165°F in 2 Hours)						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)															
						6. Time as a Public Health Control; procedures & records Keeping whipped cream cold						Highly Susceptible Populations															
						Approved Source											16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required										
						7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction BEK						Chemicals															
						8. Food Received at proper temperature Taking temps						17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water if needed															
						Protection from Contamination											18. Toxic substances properly identified, stored and used Stored low										
						9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						Water/ Plumbing															
						10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 100 ppm/temperature Watch						19. Water from approved source; Plumbing installed; proper backflow device Watch															
						11. Proper disposition of returned, previously served or reconditioned Discard						20. Approved Sewage/Wastewater Disposal System, proper disposal															

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

Compliance Status						Demonstration of Knowledge/ Personnel	R	Compliance Status						Food Temperature Control/ Identification	R												
O	I	N	NA	COS	OUT							O	I	N	NA	COS							O	I	N	NA	COS
						21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 2						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature															
						22. Food Handler/ no unauthorized persons/ personnel All within 30 days						28. Proper Date Marking and disposition Good															
						Safe Water, Recordkeeping and Food Package Labeling											29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital.										
						23. Hot and Cold Water available; adequate pressure, safe Good 113 plus						Permit Requirement, Prerequisite for Operation															
						24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						30. Food Establishment Permit (Current/ insp sign posted) Posted															
						Conformance with Approved Procedures											Utensils, Equipment, and Vending										
						25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions						31. Adequate handwashing facilities: Accessible and properly supplied, used Remove spray bottles															
						Consumer Advisory											32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See										
						26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Ingredients by request						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Supplied															

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

Compliance Status						Prevention of Food Contamination	R	Compliance Status						Food Identification	R												
O	I	N	NA	COS	OUT							O	I	N	NA	COS							O	I	N	NA	COS
						34. No Evidence of Insect contamination, rodent/other animals Watch						41. Original container labeling (Bulk Food) L															
						35. Personal Cleanliness/eating, drinking or tobacco use To store low						Physical Facilities															
						36. Wiping Cloths; properly used and stored						42. Non-Food Contact surfaces clean See attached															
						37. Environmental contamination Watch Ice build up in freezer						43. Adequate ventilation and lighting; designated areas used Watch															
						38. Approved thawing method						44. Garbage and Refuse properly disposed; facilities maintained Watch dumpster area															
						Proper Use of Utensils											45. Physical facilities installed, maintained, and clean See										
						39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Served						46. Toilet Facilities; properly constructed, supplied, and clean Tlc															
						40. Single-service & single-use articles; properly stored and used						47. Other Violations															

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Paul Webb	Print:	Title: Person In Charge/ Owner
Inspected by: <i>Kelly Kirkpatrick RS</i> <small>(signature)</small>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Bahama bucks	Physical Address: 2025 mims	City/State: Rockwall	License/Permit # Fs8305	Page <u>1</u> of <u>2</u>
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Deep freezer	4.6	Wif	-8		
Cold top unit		Whipped cream On counter in frozen unit	39		
Mangoes	40				
Yogurt	38				
Whipped cream	41				
Inside pickles	40				
Cooler					
Upright cooler	39				

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
46	Water 128 in bathrooms equip with soap and towels or in the restroom could use mopping
	Hot water at handsink in prep 112 /avoiding spray, bottles, and chemicals on hand
45	General cleaning the floor in prep area under around behind equipment and keep an eye on grout
42	Clean spills inside cold top unit
32	Time to sand cutting board on cold top unit
	Scoops stored in running dipper well
Yes	What are plans to replace rusty shelving etc pp
	Store Bev gun and holster clean -sticky
	Bev nozzles look good
Good	Date marking opened milk now
42	To clean inside milk cooler
32	Ice shaver is oxidizing and rusting inside on non-food contact surfaces
	Owner is addressing ice shaver
	Digital thermo used
	Frp is lining the side inside the deep freezer where ice blocks are stored
32 /39	Need to address rusty freezer in the back room Owner is no longer using it just trying to find a place to put it
45	Clean air vents were needed
	Clean and around behind equipment where needed, and underneath ice machine
45	To clean underneath three compartment sink drains scrubble, good spring observed
35	Store employee meals on bottom in coolers /clean shelving where needed
32	Food contact part pf ice block maker ice that is rusty is protected from surface by plastic bags ... this is at all
45	Clean under ice block maker -floor
42:45	General cleaning in freezer
	Sanitizer bucket -
	Defrosting ice freezers weekly
47	To secure canisters
Note	Keeping Oreo cream , Carmel honey. , Choco syrup stored in cold top

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

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