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: 3/24/25			Time in: 1:05				se/Permit # -8288-01						CPFM 1	Food handlers	Page <u>1</u> of <u>2</u>			
					tion: 1-Routine	2-Follow l		3-Compla			-Inve	stiga	tion	1	5-CO/Construction	6-Other	TOTAL/	SCORE
Establishment Name: Edible Arrangements Physical Address: Contact/Owner Natory Collins Pest control:							·			Number of Repeat Violations: Number of Violations COS: Etrap://waste oil Follow-up: Yes		2/98	8/A					
					II, Tx		nviro Tech			N/a					e trap :/ waste oil annually	No 🔽	_, _,	<i>577</i>
Mar					Status: Out = not in co points in the OUT box for Prio	each numbered		Mark '	√' a c		ark in	appr	opria	te bo	plicable COS = corrected on a x for IN, NO, NA, COS Marive Action not to exceed 3 da	site R = repeat vio	lation W= e box for R	Watch
	nplia I	ance N	Stat			· ·			R		ompl			_				R
$ \begin{array}{c ccccccccccccccccccccccccccccccccccc$						U	N	0			Employee Health							
		/			1. Proper cooling time	and temperature	e				/				12. Management, food employ knowledge, responsibilities, at	•	employees;	
	/				2. Proper Cold Holding	temperature(4)	1°F/ 45°F)				/				13. Proper use of restriction at eyes, nose, and mouth		charge from	
۰					3. Proper Hot Holding	temperature(135	5°F)								Employee health form	n posted	de	
_					4. Proper cooking time	and temperatur	re								14. Hands cleaned and proper	<u> </u>		7
+	_				5. Proper reheating pro-	cedure for hot h	holding (16	5°F in 2		-	•				15. No bare hand contact with	ready to eat foods o	r approved	
	(/			Hours)						~				alternate method properly foll Gloves and utensils			_)
	/				6. Time as a Public Hea	alth Control; pro	ocedures &	t records							Highly Susce	eptible Populations		
					Ар	proved Source	e						~		16. Pasteurized foods used; pr Pasteurized eggs used when re N/a		ered	
•	/			7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Fresh											C			
					8. Food Received at pro	oper temperatur	re								17. Food additives; approved & Vegetables	and properly stored;	Washing Fr	uits
	Checking Protection from Contamination							FIT 18. Toxic substances properly identified, stored and					d used					
					Protection from Contamination Food Separated & protected, prevented during food preparation, storage, display, and tasting						<u> </u>		Stored low and separate Water/ Plumbing					
					10. Food contact surfact Sanitized at _200_			ned and							19. Water from approved sour backflow device	rce; Plumbing installe	ed; proper	
					11. Proper disposition of	of returned, prev	viously serv	ved or		-					City approved 20. Approved Sewage/Wastew	water Disposal Syster	n, proper	
•					reconditioned Disc	ard					~				disposal			
0		N 7	N 7	C	Pri	ority Found	lation Ite	ms (2 Po		_	_				rective Action within 10 days	s		
	I N	N O	N A	C O S	Demonstration	n of Knowledge	e/ Personn	el	ints)	viola U T	I	Requ N O	n N A	C C O S	·	re Control/ Identific	ation	R
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Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

P		_				_	_					
	nent Name: e Arrangements	Physical A	ddress:	City/State: Rockwal	I. Tx	License/Permit # FS-8288-01	Page <u>2</u> of <u>2</u>					
	5 7 KT GET 19 GT 11 GT 11 G	1 000 2	TEMPERATURE OBSERVAT		., .,							
Item/Loc	ation	Temp	Item/Location	Temp	Item/Loca	tion	Temp					
WIC a	mb		White Chocolate									
	Cantaloupe	41	Milk Chocolate	167								
	Honeydew	41	Fresh Fruit Coole	40								
S	trawberries	41	Display cooler	39								
2Dc	oor freezer htt	2.7										
Dis	splay Cooker	40										
	lot Holding											
		OH	SERVATIONS AND CORRECTIV	VE ACTION	NS							
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 handsi	nk 102, e	equipped									
	Front area appears to	not bein	g used									
	Prep cooler holding 39	top, 39	bottom									
	Soft serve not operational, unit stored clean											
	Restrooms equipped to	emp grea	ater than 103									
	Water fountains not in	use										
	Restroom equipped te	mp grea	ter than 103									
	3 comp sink setup, 128, sani quat 200ppm, stripes current											
	Veggie wash by FIT, strips current, solution tested within range											
	Storing chemicals low and depending											
			ead to air dry over mop sink									
	Rear service door look		<u> </u>									
Ice machine looks great clean throughout 45 General detail cleaning in corners and baseboards in wic under shelves												
45 45				under sne	eives							
37	General cleaning under shelves in reach in freezer Frozen condensation back wall of reach in freezer, need to address											
37	Oven looks great insid		or reacti in neezer, need to	addiess								
			invented to eliminate conta	ct with fly	/ing pes	t						
	Disposable pans/lids should be invented to eliminate contact with flying pest Still using drain mats to protect pans and containers on prep table shelves											
	Cutting boards and utensils cleaned once every 4 hours or as needed											
W	Ceiling vents showing small signs of oxidation, keep eye on this											
W	White cuttings look good, keep up resurfacing or replacement as needed											
	Delivery vehicle not in use during inspection											
W	Health permit posted but expired, to post current permit asap											
		mu = -										
Received (signature)	See abov	<u>'e</u>	See abo	ove		Title: Person In Charge/	Owner					
Inspected (signature)	See abou) R'	Richard	Hill		Samples: Y N #	collected					