

Followup Fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

City of Rockwall

- First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 3/24/25 Time in: 1:05 Time out: 2:05 License/Permit #: FS-8288-01 CPFM: 1 Food handlers: 1 Page 1 of 2

Purpose of Inspection: 1-Routine 2-Follow Up 3-Complaint 4-Investigation 5-CO/Construction 6-Other TOTAL/SCORE

Establishment Name: Edible Arrangements Contact/Owner Name: Takory Collins Number of Repeat Violations: 0 Number of Violations COS: 2/98/A

Physical Address: 555 E IH30 Rockwall, Tx Pest control: Enviro Tech Sept 2024 Hood: N/a Grease trap: Trimble annually Follow-up: No

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W = Watch Mark the appropriate points in the OUT box for each numbered item Mark '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an X in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Table with 2 columns: Compliance Status (O, I, N, NA, COS) and R. Rows include: Time and Temperature for Food Safety (Proper cooling, Cold Holding, Hot Holding, cooking, reheating, Public Health Control), Approved Source, Food and ice obtained, Food Received, Protection from Contamination, Food Separated, Food contact surfaces, Proper disposition of returned food, Employee Health, Preventing Contamination by Hands, Highly Susceptible Populations, Chemicals, Water/Plumbing.

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

Table with 2 columns: Compliance Status (O, I, N, NA, COS) and R. Rows include: Demonstration of Knowledge/ Personnel (Person in charge, Food Handler), Safe Water, Recordkeeping and Food Package Labeling (Hot and Cold Water, Required records), Conformance with Approved Procedures (Variance, HACCP), Consumer Advisory (Posting of Consumer Advisories), Food Temperature Control/ Identification (Proper cooling method, Date Marking, Thermometers), Permit Requirement, Prerequisite for Operation (Food Establishment Permit), Utensils, Equipment, and Vending (Handwashing facilities, Food and Non-food Contact surfaces, Warewashing Facilities).

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

Table with 2 columns: Compliance Status (O, I, N, NA, COS) and R. Rows include: Prevention of Food Contamination (Insect contamination, Personal Cleanliness, Wiping Cloths, Environmental contamination, Approved thawing method), Proper Use of Utensils (Utensils, equipment, linens; Single-service & single-use articles), Food Identification (Original container labeling), Physical Facilities (Non-Food Contact surfaces, Adequate ventilation and lighting, Garbage and Refuse disposal, Physical facilities installed, Toilet Facilities, Other Violations).

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		White Chocolate	112		
Cantaloupe	41	Milk Chocolate	167		
Honeydew	41	Fresh Fruit Cooler	40		
Strawberries	41	Display cooler	39		
2Door freezer htt	2.7				
Display Cooker	40				
Hot Holding					

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 102, equipped
	Front area appears to not being used
	Prep cooler holding 39 top, 39 bottom
	Soft serve not operational, unit stored clean
	Restrooms equipped temp greater than 103
	Water fountains not in use
	Restroom equipped temp greater 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
	Great practice hanging mop head to air dry over mop sink
	Rear service door looks good, no gaps observed
	Ice machine looks great clean throughout
45	General detail cleaning in corners and baseboards in wic under shelves
45	General cleaning under shelves in reach in freezer
37	Frozen condensation back wall of reach in freezer, need to address
	Oven looks great inside
	Disposable pans/lids should be inventoried 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

Received by: (signature) See above	Print: See above	Title: Person In Charge/ Owner
Inspected by: (signature) <i>R M Hill RS</i>	Print: Richard Hill	Samples: Y N # collected

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