

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: 09/16/25		Time in: 12:20		Time out: 1:30		License/Permit # Fs 8305		Food handlers 6		Food managers O on duty		Page <u>1</u> of <u>2</u>													
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 <input type="checkbox"/> TOTAL/SCORE																									
Establishment Name: Bahama bucks						Contact/Owner Name: Webb				* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____				16/84/B											
Physical Address: 2025 mins rd					Pest control : Need		Hood Na		Grease trap / waste oil Na			Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>													
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 <input checked="" type="checkbox"/> in appropriate box for IN, NO, NA, COS    Mark an <input checked="" type="checkbox"/> 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									
OUT	IN	NO	NA	COS							OUT	IN	NO	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									
			✓		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						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						Chemicals														
	✓				8. Food Received at proper temperature Tcs							✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water									
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														
3				✓	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>Oppn</u> ppm/temperature Cos 100ppm						3					19. Water from approved source; Plumbing installed; proper backflow device AirGap under three. Comp									
		✓			11. Proper disposition of returned, previously served or reconditioned Discarded							✓				20. Approved Sewage/Wastewater Disposal System, proper disposal									
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days																									
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel						R		OUT	IN	NO	NA	COS	Food Temperature Control/ Identification						R	
2					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) Need CFM on site											✓		27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature							
	✓				22. Food Handler/ no unauthorized persons/ personnel 4										✓			28. Proper Date Marking and disposition							
Safe Water, Recordkeeping and Food Package Labeling												✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips									
	✓				23. Hot and Cold Water available; adequate pressure, safe See						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						2					31. Adequate handwashing facilities: Accessible and properly supplied, used Paper towels not dispensing									
Consumer Advisory											2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Old cooler									
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/ Buffet Plate)/ Allergen Label Ingredients for by request							✓				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided									
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First																									
OUT	IN	NO	NA	COS	Prevention of Food Contamination						R		OUT	IN	NO	NA	COS	Food Identification						R	
	✓				34. No Evidence of Insect contamination, rodent/other animals Watch										✓			41. Original container labeling (Bulk Food)							
					35. Personal Cleanliness/eating, drinking or tobacco use						Physical Facilities														
	✓				36. Wiping Cloths; properly used and stored						1					42. Non-Food Contact surfaces clean General									
1					37. Environmental contamination Frost							✓				43. Adequate ventilation and lighting; designated areas used									
		✓			38. Approved thawing method						W	✓				44. Garbage and Refuse properly disposed; facilities maintained Watch dumpster									
Proper Use of Utensils											1					45. Physical facilities installed, maintained, and clean General									
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Running						1					46. Toilet Facilities; properly constructed, supplied, and clean Men's room tlcu									
	✓				40. Single-service & single-use articles; properly stored and used								✓			47. Other Violations									

Retail Food Establishment Inspection Report

City of Rockwall

Received by: <b>Manager on duty no cfm</b>	Print:	Title: Person In Charge/ Owner
Inspected by: <i>Kelly Kirkpatrick RS</i> (signature)	Print: <i>Mary a FaceTime</i>	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Bahama bucks</b>		Physical Address: <b>.2015 mims</b>		City/State: <b>Rockwall</b>		License/Permit #		Page <b>2</b> of <b>2</b>					
TEMPERATURE OBSERVATIONS													
Item/Location		Temp F		Item/Location		Temp F		Item/Location		Temp F			
Ice cream		9.0		Upright cooler		41							
Cold top unit		.34		Blueberries for reference		41							
Yogurt		38											
Mangos		38											
Whipped cream		4 1											
MilkCooler		37											
Ice block freezer		1.9											
Red Bull		41.6											
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												
	Hot water 130												
	Paper towels not Dispensing from dispenser												
	The test strips in the bucket												
37	Frosty up in ice cream freezer												
42	Cold top unit needs cleaning												
	Also cutting boards												
42/45	Detailed. CLeaning around syrup boxes												
	Residential faucet, Self retracts												
42	Need to clean inside all cooler unit												
	Secondary thermoProvided by Inspector for u to GM y												
42/45	Need toClean under. Around behind												
	Back door air curtain confirmed an operation												
32	Storage of items on top of air curtain												
	Equipment in disrepair is being removed												
	New unit is												
45	Standing water under three comp and ice machine												
19	Need air gap at all drains under three comp snd lflow ice machine should be more												
W	Liner inside rusty galvanized ice unit prevents ice from contacting rust												
	Shelving in walking cooler to be cleaned												
	Need to have CFM on site												
	Need use test strips bleach												
	Not using for confirmation as bucket was not showing ppm required												
37	Watch ice build up l drive thru Unit												
Received by: <b>Manager on duty</b> (signature)										Print:		Title: Person In Charge/ Owner	
Inspected by: <i>Kelly kirkpatrick RS</i> (signature)										Print:		Samples: Y N # collected	

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