

Retail Food Establishment Inspection Report

- ☒ First aid kit
- ☒ Allergy policy
- ☒ Vomit clean up
- ☒ Employee health

Date: 10/30/2025	Time in: 5:30	Time out: 6:00	License/Permit # FS-8720	Est. Type	Risk Category	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: Baskin Robbins #345793			Contact/Owner Name:		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	
Physical Address: 2961 Ridge Rd Rockwall, TX			Pest control : Ecolab/10-14-2025	Hood n/a	Grease trap : LES/500gal/10-17-2025	Follow-up: Yes <input checked="" type="checkbox"/> No <input checked="" type="checkbox"/>
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						
Compliance Status		Time and Temperature for Food Safety (F = degrees Fahrenheit)			R	
OUT	IN	NO	NA	COS		
	✓				1. Proper cooling time and temperature	
	✓				2. Proper Cold Holding temperature(41 °F/ 45°F)	
			✓		3. Proper Hot Holding temperature(135°F)	
			✓		4. Proper cooking time and temperature	
			✓		5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
			✓		6. Time as a Public Health Control; procedures & records	
		Approved Source				
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction corporate	
	✓				8. Food Received at proper temperature check at receipt	
		Protection from Contamination				
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature	
	✓				11. Proper disposition of returned, previously served or reconditioned discarded	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
OUT	IN	NO	NA	COS	R	
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted <u>2</u>	
	✓				22. Food Handler/ no unauthorized persons/ personnel <u>2</u>	
		Safe Water, Recordkeeping and Food Package Labeling				
	✓				23. Hot and Cold Water available; adequate pressure, safe	
W					24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	
		Conformance with Approved Procedures				
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	
		Consumer Advisory				
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label	
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First						
OUT	IN	NO	NA	COS	R	
	✓				34. No Evidence of Insect contamination, rodent/other animals	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use	
	✓				36. Wiping Cloths; properly used and stored	
1					37. Environmental contamination	
	✓				38. Approved thawing method	
		Proper Use of Utensils				
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
1					40. Single-service & single-use articles; properly stored and used	
Food Identification						
OUT	IN	NO	NA	COS	R	
	✓				41.Original container labeling (Bulk Food)	
		Physical Facilities				
1					42. Non-Food Contact surfaces clean	
	✓				43. Adequate ventilation and lighting; designated areas used	
	✓				44. Garbage and Refuse properly disposed; facilities maintained	
1					45. Physical facilities installed, maintained, and clean	
	✓				46. Toilet Facilities; properly constructed, supplied, and clean	
	✓				47. Other Violations	

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Received by: (signature) <i>Jessica Willis</i>	Print: Jessica Willis	Title: Person In Charge/ Owner Employee
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Baskin Robbins #345793		Physical Address: 2961 Ridge Rd		City/State: Rockwall, TX		License/Permit # FS-8720		Page <u>2</u> of <u>2</u>	
TEMPERATURE OBSERVATIONS									
Item/Location		Temp F	Item/Location		Temp F	Item/Location		Temp F	
under counter cooler		36							
3 door cooler		37							
3 door cake freezer		-12							
ice cream freezer		13							
ice cream freezer		7							
ice cream flash freezer		5							
WIF ambient		-9							
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:								
	Line hand sink 108F equipped								
	3 comp sink 114								
	Sani sink setup to 200ppm quats								
29	Test strips expired/need new								
42	To clean inside 3 door cooler/food splatters								
32	To clean cutting board where discolored/ scored								
	Running dipper well								
	Blenders WRS after every use								
	Allergen disclaimer on cake freezes								
	Cakes and pints labeled for individual sale								
45	Need to clean walls behind 3 comp sink								
37	Some condensation in ice cream freezers/time to defrost								
	New manager to clean ice cream freezers weekly instead of bi-weekly								
45	To clean floors, under equipment								
	All employees to have food handlers within 30 days of hire								
45	To clean floors in back/some black grease								
45	To clean floor drains								
	Ice cream cones handled with paper wrappers								
	Discussed hair restraints. Employee with hair restrained at inspection								
40	Avoid use of single use cups as scoops/instead use a cleanable handled scoop								
?	Labels for cakes made on site?/packaged on site								
Received by: (signature) <i>Jessica Willis</i>		Print: Jessica Willis				Title: Person In Charge/ Owner Employee			
Inspected by: (signature) <i>Christy Cortez, RS</i>		Print: Christy Cortez, RS				Samples: Y N # collected			

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