

Retail Food Establishment Inspection Report

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

Date: 4/26/2026	Time in: 4:00	Time out: 4:42	License/Permit # need current/to post	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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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: Baskin Robbins #345793	Contact/Owner Name:	* Number of Repeat Violations: _____	9/91/A
		✓ Number of Violations COS: _____	

Physical Address: 2961 Ridge Rd Rockwall, TX	Pest control : Ecolab/3-4-2026	Hood n/a	Grease trap : LES/500gal/10-2025	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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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 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						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
	✓						✓				
	✓						✓				
			✓			Preventing Contamination by Hands					
			✓				✓				
			✓				✓				
			✓			Highly Susceptible Populations					
			✓				✓				
Approved Source						Chemicals					
	✓						✓				
	✓						✓				
Protection from Contamination						Water/ Plumbing					
	✓						✓				
	✓						✓				
	✓						✓				

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

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓						✓				
	✓						✓				
Safe Water, Recordkeeping and Food Package Labeling							2				
	✓					Permit Requirement, Prerequisite for Operation					
	2						W				
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓						✓				
Consumer Advisory							2				
	✓						✓				

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

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
	✓						✓				
	✓					Physical Facilities					
	✓						1				
	1						✓				
	✓						✓				
Proper Use of Utensils							1				
	✓						✓				
	✓						✓				

1st followup is free. Any additional followups will result in a \$75 fee.

Retail Food Establishment Inspection Report

Received by: (signature) <i>Heather Shackelford</i>	Print: Heather Shackelford	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 # need to post current	Page <u>2</u> of <u>2</u>
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
under counter cooler	36				
under counter 3 door cooler	35				
3 door cake freezer	-4				
ice cream freezer	-4				
ice cream freezer	-3				
ice cream flash freezer	-32				
WIF ambient	-16				
cold top ambient	34				

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 120+F equipped
	3 comp sink 124F
	Sani sink setup to 200ppm quats
29	Test strips expired/7/2025, 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/grease and grime on floors
45	To clean floor drains
	Ice cream cones handled with paper wrappers
	Discussed hair restraints.
24	Labels for cakes made on site?/packaged on site
!	Going to refer to fire and code, Teddy for back fire exit blocked, no grease trap access

Received by: (signature) <i>Heather Shackelford</i>	Print: Heather Shackelford	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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