Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 1/23/2025													Est. Type Risk Category Page 1 of 2	2_		
Purpose of Inspection: V 1-Routine 2-Follow Up 3-Communication Establishment Name: Contact/Owner Bubble Bubble Tiffany Tr Physical Address: Pest control:					er Name:					✓ Number of Violations COS: 5/95//						
493 I-30 Rockwall, TX Safe Earth/11-02-202								n/a	n/a Clean Earth/11-19-2024/50gal N₀							
	ark t	he ap	prop	riate	Status: Out = not in corpoints in the OUT box for Prior	each numbered is	tem Ma		heckm tire II	nark in <i>mmed</i>	appi liate	ropria Cor	te bo	plicable COS = corrected on site R = repeat violation W- Watcox for IN, NO, NA, COS Mark an in appropriate box for R ive Action not to exceed 3 days	h	
O U				C	Time and Temperature for Food Safety			R	U	Compliance St O I N N U N O A			C	Employee Health		
Т	./	(F = degrees Fahrenheit) 1. Proper cooling time and temperature						Т	r			S	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) 4. Proper cooking time and temperature					\perp	Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used p					•				
		~			Proper cooking time to Proper reheating proc					~				15. No bare hand contact with ready to eat foods or approved		
			•		Hours)					~				alternate method properly followed (APPROVED Y. N.)		
	~				6. Time as a Public Hear	lth Control; pro	cedures & record	s						Highly Susceptible Populations		
					Арр	proved Source				~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required NO EGGS		
				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite									Chemicals			
					destruction Costco								17. Food additives; approved and properly stored; Washing Fruits			
				8. Food Received at proper temperature check at receipt					~				& Vegetables			
		Protection from Contamination						~				18. Toxic substances properly identified, stored and used				
	~				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting									Water/ Plumbing		
3				~	10. Food contact surface Sanitized at p					~				19. Water from approved source; Plumbing installed; proper backflow device		
	~			11. Proper disposition of returned, previously served or reconditioned discarded						~				20. Approved Sewage/Wastewater Disposal System, proper disposal		
		Ш								<u> </u>	Ļ					
					FII	ority Founda	ation Items (2	Points)	viola	itions	Req	uire	Cor	rective Action within 10 days		
O U T	I N	N O	N A	C O S	Demonstration	•		Points) R	viola C	O I U N	Req N O	N A	Cor C O S	Food Temperature Control/ Identification	R	
		N O		О	Demonstration 21. Person in charge pre and perform duties/ Cer	of Knowledge/	/ Personnel	R	U	O I U N	N	N	C 0	·	R	
	N	N O		О	Demonstration 21. Person in charge pre	of Knowledge/ esent, demonstra tified Food Mar	/ Personnel ation of knowleds nager/ Posted	R	U	O I U N F	N	N	C 0	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition	R	
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Retail Food Establishment Inspection Report

Received by: (signature) Tiffany Tran	Print: Tiffany Tran	Title: Person In Charge/ Owner OWNEr
Inspected by: Christy Cortez, RS (signature)	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: DIE Bubble	Physical A		City/State: Rockwall,	TX	License/Permit # FS-9320	Page <u>2</u> of <u>2</u>				
		1.00.	TEMPERATURE OBSERV		.,,	. 5 5525					
Item/Loc	ation	Temp F	Item/Location	-	em/Loca	tion	Temp				
front c	cold top/jelly Boba	36	milk tea	42							
ι	under/milk	38									
i	ce freezer	-13									
fruit	freezer ambient	- 5									
back cold top/basil seads in liquid		36									
ba	ack freezer	-4									
bac	k fruit freezer	5									
W	/iC/milk tea	41									
		OB	SERVATIONS AND CORREC	TIVE ACTIONS							
Item Number	AN INSPECTION OF YOUR ES' NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTI	ENTION IS DIRECTE	ED TO TH	HE CONDITIONS OBSE	ERVED AND				
	Front hand sink 100)+F equ	ipped								
	Using sleeved strav	•									
	Tapioca pearls mad	le daily/	using TPHC, 4 hours	to discard							
	Times indicated on	pans									
	Teas made/kept for	6 days	max								
	To clean inside she										
W			atch temps as summer	approaches/ t	o colo	hold at 41F or	below				
	Digital thermo and test shirts/current										
	Peanut butter stored separately with sign										
10	Peanut butter utensils and blenders WRS after everybuse										
10 45	Sani bucket setup below 100ppm chlorine/ COS to 100ppm To clean walls in various places/behind 3 comp sink, back wall										
45	To clean floor drain	-	•	BITIK, DACK WA	111						
45	Tea dispensers clea										
42	To clean carts when		•								
	TO GICALI GARG WILCI	C DODA	15 Hoated								
Received (signature)	•		Tiffany	Tran		Title: Person In Charg	ge/ Owner				
Inspected (signature)			Print:								
. 5	Christy Cov	rez, T	KS Christy (Cortez, R	(3	Samples: Y N	# collected				