	Employee health											
09/04/2020								Beverages LOW Page <u>1</u> of <u>2</u>				
Purpose of Inspec Establishment Nan	tion: 1-Routine 2-Follow Up 3-Compla he: Contact/Owner		4-	Inve	stiga	atio	n	5-CO/Construction 6-Other TOTAL/SCORE * Number of Repeat Violations:				
Bahama Bucks Physical Address:	B Webb Pest control :	<u> </u>	Но	od		G	raas	e trap : Follow-up: Yes□ 3/97/A				
1-30	Spider-Man pest		Na		_	Na	1					
Compliance S Mark the appropriate	points in the OUT box for each numbered item Mark		ropri	iate bo	ox fo	r IN,	NO,	pplicable $COS = corrected on site R = repeat violation W- Watch Mark an in appropriate box for R$				
Compliance Status		C	ompli	iance			ive Action not to exceed 3 days					
O I N N C U N O A O T S	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	O U T	Ν	N O	Employee Health						
	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				
	3. Proper Hot Holding temperature(135°F)			r				eyes, nose, and mouth Posted				
	4. Proper cooking time and temperature		_					Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly				
	5. Proper reheating procedure for hot holding (165°F in 2						-	15. No bare hand contact with ready to eat foods or approved				
	Hours)			~				alternate method properly followed (APPROVED \dot{Y} N) Gloves				
	6. Time as a Public Health Control; procedures & records Prep only							Highly Susceptible Populations				
	Approved Source			~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Not used				
	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Ben e Keith			1 1				Chemicals				
~	8. Food Received at proper temperature To check							17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
	Protection from Contamination			· ·/				Water if needed 18. Toxic substances properly identified, stored and used				
	9. Food Separated & protected, prevented during food							Stored away				
	preparation, storage, display, and tasting			1 1				Water/ Plumbing				
	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>100</u> ppm/temperature			~				19. Water from approved source; Plumbing installed; proper backflow device City approved				
	11. Proper disposition of returned, previously served or reconditioned No returns			~				20. Approved Sewage/Wastewater Disposal System, proper disposal				
0 I N N C U N O A O	Priority Foundation Items (2 Po Demonstration of Knowledge/ Personnel	oints) vi R	iolat 0 U	Ι	Req N O	n N A	Cor C C	rrective Action within 10 days Food Temperature Control/ Identification				
	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 2		T		•		S	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature				
	22. Food Handler/ no unauthorized persons/ personnel All employees			~				28. Proper Date Marking and disposition Day dots				
	Safe Water, Recordkeeping and Food Package Labeling			~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Yellow digital				
	23. Hot and Cold Water available; adequate pressure, safe							Permit Requirement, Prerequisite for Operation				
	24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Per order			~				30. Food Establishment Permit (Current/ insp sign posted) Posted				
	Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and						1	Utensils, Equipment, and Vending				
~	HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions			~				31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped				
	Consumer Advisory		W	~				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used				
	26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Book			~				Watch condition 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Not set up at insp / watch flow				
O I N N C	Core Items (1 Point) Violations Require Corrective	Action	Not 0		xcee N	ed 90 N	0 Da C	ys or Next Inspection , Whichever Comes First				
O I N N C U N O A O T S S	Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other		U T		0	A	O S	Food Identification 41.Original container labeling (Bulk Food)				
W	animals Watch 35. Personal Cleanliness/eating, drinking or tobacco use				~							
1	In cooler	+						Physical Facilities 42. Non-Food Contact surfaces clean				
	36. Wiping Cloths; properly used and stored In buckets watch other uses 37, Environmental contamination	+	1					See 43. Adequate ventilation and lighting; designated areas used				
	Watch opportunities 38. Approved thawing method	$\left - \right $	_					Dark in WIF 44. Garbage and Refuse properly disposed; facilities maintained				
	Proper Use of Utensils	\parallel	1					45. Physical facilities installed, maintained, and clean				
w 🖌	39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Watch storage			~				See 46. Toilet Facilities; properly constructed, supplied, and clean Equipped				
~	40. Single-service & single-use articles; properly stored and used Watch				~			47. Other Violations				

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Ashley Webb	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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Establishment Name: Bahama Bucks		Physical A I-30		City/State: Rockwa	I	License/Permit # Page 2. FS 8305		2		
Item/Location		TEMPERATURE OBSERVA <u>Temp F</u> <u>Item/Location</u>		ATIONS Temp F	Item/Loca	tion	Temr	n F		
Whipped topping non dairy							<u></u>	<u>, r</u>		
		39 -5	Milk cooler	37						
WIF										
•	oright cooler	38								
Ice cream freezer		-1								
Cold top										
Yogurt		38								
Belov	w cream storage	35								
		OB	SERVATIONS AND CORRECT	FIVE ACTION	NS					
Item Number	AN INSPECTION OF YOUR <mark>ES'</mark> NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTE	NTION IS DIRE	CTED TO TI	HE CONDITIONS OBSI	ERVED AND			
	Hot water 119 F or hig	her at all	sinks							
W	Watch when defrosting	g - avoid	at room temp -							
W	Slightly dark in wif									
	Galvanized ice block maker - no galvanized part touched ice									
W	Watch floor storage									
	• ·		nd mop handle - in front c							
35	•		s meals below customer i							
14/			Itting bananas (used for I		,					
W 42	-		ns under drying items (dri			inged daily				
42 W	Cold top unit - cleaning of lid and areas nonfood such as metal frame etc Watch condition of cutting board and keep sanded									
45	Seal holes in walls wh	-								
	Tcs foods used are cre									
	Sanitizer bucket 100 p		, ,							
42/45										
	Machines are cleaned nightly									
W	Pitchers are rinsed between and every 4 hrs are W R S - in three comp will reverse sink usage									
	Hot water at hand sink in restroom 128 F									
Covid	Covid No dine in at this time only drive thru/ employees in masks / hand sanitizer at window									
D						mta e	(0)			
(signature) Soc above			Print:			Title: Person In Char	ge/ Owner			
Increated			Print:							
Inspected (signature)	^{by:} Kelly Kírkpo	ıtríck	$\langle \mathcal{RS} $			Samples: Y N	# collected			