## Additional followups \$50.00 fee

## Retail Food Establishment Inspection Report City of Rockwall

✓ First aid kit
Allergy policy/training
Allergy policy/training Vomit clean up Employee health
Employee health

0		6/	20	23	Time in: 12:59	Time out: <b>2:03</b>		nse/Permit # 8305						Page 1 of _	2			
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner Na						4-Investigation				1	5-CO/Construction 6-Other TOTAL/SCO  * Number of Repeat Violations:	RE						
Ва	Bahama bucks  Physical Address:  Pest control:										rance	✓ Number of Violations COS:	11/89/B					
2025 mims Spider-Man 3 months							Na NA					No 🗹						
М					points in the OUT box for	each numbered	item 1	$NO = not$ Mark $\sqrt{\text{in ap}}$	propr	iate b	ox fo	r IN,	NO,		ch			
	Priority Items (3 Points) violations Compliance Status  O   I   N   N   C   Time and Temperature for Food Sofety						C	ompl	liance	Stat	tus							
U T	U N O A O S (F = degrees Fahrenheit)				R	U T	N	N O	N A	C O S	Employee Health R							
		/			1. Proper cooling time	e			/				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
2		2. Proper Cold Holding temperature(41°F/45°F)  Discarded yogurt today / will												13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				
0	Discarded yogurt today / will  3. Proper Hot Holding temperature(135°F)								_				Poster posted at hand sink	-				
	3. Proper Hot Holding temperature(135°F)  4. Proper cooking time and temperature												Preventing Contamination by Hands  14. Hands cleaned and properly washed/ Gloves used properly					
		4. Proper cooking time and temperature      5. Proper reheating procedure for hot holding (165°F in 2)							-	<b>V</b>				15. No bare hand contact with ready to eat foods or approved	-			
	Hours)									/				alternate method properly followed (APPROVED $Y_{}N_{}$ ) Gloves				
		/			6. Time as a Public Hea	alth Control; pro	ocedures & reco	ords						Highly Susceptible Populations				
					Ар	proved Source	<b>;</b>					/		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required				
					7. Food and ice obtaine good condition, safe, ar			in										
	•				destruction BEK		•							Chemicals				
	/				8. Food Received at pro	oper temperature	re			~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
						n from Contam	ination			~				Water onlyn  18. Toxic substances properly identified, stored and used				
					9. Food Separated & pr preparation, storage, di									LOW Water/ Plumbing				
						· ·		nd		<u> </u>				19. Water from approved source; Plumbing installed; proper				
W	~				10. Food contact surfact Sanitized at 100					~				backflow device City approved				
	11. Proper disposition of returned, previously served or reconditioned Discarded				11. Proper disposition of reconditioned <b>Disc</b>	of returned, prev arded	viously served o	r		~				20. Approved Sewage/Wastewater Disposal System, proper disposal				
														rective Action within 10 days				
O U T	I N	N O	N A	C O S	Pri Demonstration	ority Foundaries of Knowledge	ation Items (	R	violar O U T	I	Req N O	n N A	C C O S	rective Action within 10 days  Food Temperature Control/ Identification	R			
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## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: Ashley Sturges	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: ma Bucks	Physical A	City/State: Rocky			icense/Permit # FS 8305	Pag	ge <u>2</u> of <u>2</u>			
			TEMPERATURE OBSERVA	TIONS				L			
Item/Loca	ation	Temp F	Item/Location	Temp	F	Item/Location	1		Temp		
Cold to	op unit		Under counter coole	er 37	7						
Yogu	urt (discarded)	46	Deep freezer	-6.	9						
Whip	oped cream 41		Upright cooler	37	7						
	Fruit	41	Deep freezers in bac	k Ice	d						
In	side temps	38/39	Wif	10	)						
Ice o	cream freezer	5.2									
Sma	ıll black cooler	35.9									
Itam	AN INSPECTION OF VOLD FOR		SERVATIONS AND CORRECT				CONDITIONS OR	CERVED.	ND-		
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: ALL TEMPS TAKEN in F										
	Need to clean around dumpster										
	Hot water in restrooms 130 watch										
	Cutting board - flipped to better side										
	Hot water at hand sink 134 F										
42	GeneralCleaning inside coldTop unit and spills on top portion										
02	Yogurt double sleeved in co	old top unit	is holding 46 F - discarded the	unit is hol	din	g 39-41 othe	r temps so avo	id double	sleeping		
37	Cover ice cream to pro	otect in ic	ce cream unit ( no condens	sation h	ow	ever)					
32	To address rusty shelving where needed										
42/45	General detailed cleaning needed of racks and under and behind equipment										
	Sanitizer bucket 100 ppm										
	Milk used within 24 hrs after opening										
42	General cleaning of handles etc on equipment										
42/34	Need to clean under syrup containers and plastic shelving that is sticky										
42 Rusty shelving is covered with plastic - wash plastic W To watch condensation in back freezers											
32 To address rusty lid and broken trim piece inside old freezer											
47 To secure co2 canisters											
47/34 To address water in various spots on floor											
47	Time to replace black cart										
	Galvanized metal ice maker ice does not touch metal										
34 Small gap in middle at bottom of back door											
45/34	Need to clean under the	ne ice ma	king unit								
42/45	5 Minor cleaning needed inside Wif										
32	To address rusty shelving in wic too										
37	Time to delime ice shaver units										
W	W Watch towels placement on counters										
37	To address peeling paint on white ice shaver units where needed										
Received (signature)	See abov	⁄e	Print:			Ti	tle: Person In Cha	arge/ Own	er		
Inspected (signature)	See abou	ıtrick	Print:			Sa	mples: Y N	# colle	cted		