

Retail Food Establishment Inspection Report

City of Rockwall

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|---|--------|--------------------------------|
| Received by: Ashley Sturges | Print: | Title: Person In Charge/ Owner |
| Inspected by: <i>Kelly kirkpatrick RS</i> <small>(signature)</small> | Print: | Business Email: |

Form EH-06 (Revised 09-2015)

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| Establishment Name: Bahama Bucks | Physical Address: 2025 mims | City/State: Rockwall | License/Permit # FS 8305 | Page 2 of 2 |
|--|--------------------------------|-------------------------|------------------------------------|-------------|

TEMPERATURE OBSERVATIONS

| Item/Location | Temp F | Item/Location | Temp F | Item/Location | Temp F |
|--------------------|--------|-----------------------|--------|---------------|--------|
| Cold top unit | | Under counter cooler | 37 | | |
| Yogurt (discarded) | 46 | Deep freezer | -6.9 | | |
| Whipped cream | 41 | Upright cooler | 37 | | |
| Fruit | 41 | Deep freezers in back | Iced | | |
| Inside temps | 38/39 | Wif | 10 | | |
| Ice cream freezer | 5.2 | | | | |
| Small black cooler | 35.9 | | | | |

OBSERVATIONS AND CORRECTIVE ACTIONS

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|-------------|--|
| 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 | General Cleaning inside coldTop unit and spills on top portion |
| 02 | Yogurt double sleeved in cold top unit is holding 46 F - discarded the unit is holding 39-41 other temps so avoid double sleeping |
| 37 | Cover ice cream to protect in ice cream unit (no condensation however) |
| 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 ice making unit |
| 42/45 | Minor cleaning needed inside Wif |
| 32 | To address rusty shelving in wic too ... |
| 37 | Time to delime ice shaver units |
| W | Watch towels placement on counters |
| 37 | To address peeling paint on white ice shaver units where needed |

| | | |
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| Received by: See above <small>(signature)</small> | Print: | Title: Person In Charge/ Owner |
| Inspected by: <i>Kelly kirkpatrick RS</i> <small>(signature)</small> | Print: | Samples: Y N # collected |

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