Follow-up fee of \$50.00 is required after 1st Followup

## Retail Food Establishment Inspection Report City of Rockwall

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

	04			Time in: 3:01	Time out: <b>3:50</b>		License/Pe		n	ev	۷ (	on	S	Food handlers All but new Page 1 of 2
Purp Estab				tion: 1-Routine	2-Follow U		3-Complai ct/Owner N		4-	Inve	stig	ation	n	5-CO/Construction 6-Other TOTAL/SCORI  * Number of Repeat Violations:
Bah						Webk		vanic.						✓ Number of Violations COS: 5/95/A
Phys 2025			ess:			est control ider-Man o			Ho Na	od		G Na		Follow-up: Yes No V
Mode	Cor	mplia	nce S	tatus: Out = not in points in the OUT box f	Compilance	complianc	111	) = not o			N.	<b>A</b> = n	ot ap	pplicable COS = corrected on site R = repeat violation W-Watch O, NA, COS Mark an in appropriate box for R
Mark	the a	approp	riate											O, NA, COS Mark an √in appropriate box for R  tive Action not to exceed 3 days
Comp O I	pliano N	ce Sta	C	Time and T	emperature for F	and Safat	<b>E</b> 7	R	O	ompl	N	N	tus C	
U N T	1 0	A	O S	(F =	degrees Fahrenhe	eit)	y		U T		O	A	o s	Employee Health
	/			Proper cooling tim	e and temperature	:				/				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting
				2. Proper Cold Holdin	ng temperature(41	°F/ 45°F)								13. Proper use of restriction and exclusion; No discharge from
V				See					W	1				eyes, nose, and mouth  New code requires at hand sink now
		1		3. Proper Hot Holdin	g temperature(135	5°F)								Preventing Contamination by Hands
		1		4. Proper cooking tim	ne and temperature	e				1				14. Hands cleaned and properly washed/ Gloves used properly No hand food contact
				5. Proper reheating property Hours)	rocedure for hot he	olding (16	5°F in 2				. /			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N. )
		~		,	Late Carrettan	1 0								attende method properly followed (ATTKOVED 1. N. )
	1			6. Time as a Public H	lealth Control; pro	ocedures &	z records							Highly Susceptible Populations
				A	Approved Source							/		Pasteurized foods used; prohibited food not offered     Pasteurized eggs used when required
				7. Food and ice obtain	ned from approved	d source; F	Food in			<u> </u>				
V	1			good condition, safe, destruction Ben e	and unadulterated	l; parasite								Chemicals
				8. Food Received at p		e				Π				17. Food additives; approved and properly stored; Washing Fruits
V				To check						/				& Vegetables Rinsing with cold water
		1		Protecti	on from Contami	ination				/				18. Toxic substances properly identified, stored and used Watch low and
				9. Food Separated & preparation, storage,			food			1				Water/ Plumbing
				10. Food contact surf			and and			1				19. Water from approved source; Plumbing installed; proper
V	1			Sanitized at 100			ied and			/				backflow device
				11. Proper disposition			ved or							20. Approved Sewage/Wastewater Disposal System, proper
	V			reconditioned Dis	carded					V				disposal
0 1	N	N	С					ints) vi	iolat O		Req	uire N	Cor	rrective Action within 10 days
U N			o s		on of Knowledge				U T	N	0	A	o s	Food Temperature Control/ Identification
V				21. Person in charge and perform duties/ C						/				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature
				1 22. Food Handler/ no	unauthorized pers	sons/ perso	onnel			•				28. Proper Date Marking and disposition
				10			-			V				Good 29. Thermometers provided, accurate, and calibrated; Chemical/
				Safe Water, Re	cordkeeping and Labeling	Food Paci	kage		W	/				Thermal test strips Need one more for upright cooler
V	/			23. Hot and Cold Wa	ter available; adeq	quate press	ure, safe							Permit Requirement, Prerequisite for Operation
				24. Required records destruction); Package		ock tags; pa	arasite							30. Food Establishment Permit (Current/ insp sign posted )
														To post new
		Г		25. Compliance with		ized Proce				Π				Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly
		/		HACCP plan; Varian processing methods;						1				supplied, used Equipped
				Co	onsumer Advisory	y								32. Food and Non-food Contact surfaces cleanable, properly
					·				2					designed, constructed, and used Address rusty shelves /Keep an eye on parts to ice shaver
				26. Posting of Consumos foods (Disclosure/Re						/				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided
		_		Ingredients by red	uest / separate	_								Three sten
0 1		N	C				_orrective	Action R	О	I	N	N	C	nys or Next Inspection , Whichever Comes First
U N	0	A	o s	Preventio  34. No Evidence of In	n of Food Contain		other		T T		0	A	o s	Food Identification  41.Original container labeling (Bulk Food)
1				animals Detailed cl	eaning under ed	quipment	t				<b>'</b>			41.Original Container faceting (Dulk FOOd)
V	1			35. Personal Cleanlin	O.	Č	cco use							Physical Facilities
W				36. Wiping Cloths; pr Watch use ur	roperly used and sinder netting	tored			1					42. Non-Food Contact surfaces clean See
V	1			37. Environmental co	ontamination					1				43. Adequate ventilation and <u>lighting</u> ; <u>designated areas used</u>
	V	_		38. Approved thawin						<b>'</b>				44. Garbage and Refuse properly disposed; facilities maintained Monitoring
				Pro	oper Use of Utensi	ils			1					45. Physical facilities installed, maintained, and clean See
				39. Utensils, equipmedried, & handled/ In			stored,							46. Toilet Facilities; properly constructed, supplied, and clean
_ <b>_</b> _			_	40. Single-service &			stored		_	<u>Ľ</u>	_		_	Soap and towels  47. Other Violations
V				and used	omgre-use articles	, property	Stored				~			17. Stilet Violations
1								. 1	1	1	1			1

## **Retail Food Establishment Inspection Report**

## City of Rockwall

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

Form EH-06 (Revised 09-2015)

Cold top unit Yogurt Oreo cream Syrup  Item Number AN INSPECTION OF YOUR ESTANOTED BELOW: All temps F Hot water in restroom 12 Replacing slide door to it Replacing slide door to it Replacing slide door to it GeneralDetailed cleanin COS Sanitizer bucket not show Watch storage of green Date marking milk after Deep freezer by window W /32 Make sure foam insulatit Confirmed sanitizer in but Sanitizer in but Replacing slide door to it Replacing slide sli	am 30 A OF YOUR ESTABLISM All temps F restroom 124 solide door to ice called cleaning in cket not showinge of green closes.	1 Wic 9 Upright cool 7 6 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	er 38  ECTIVE ACTIONS	TO THE CONDITIONS OBSI	Temp									
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32 Rusty shelving in back r W Keep an eye what is sto Ice does not touch meta FRP lines inside freezer Air gap at ice machine of Located thermo in cold to 45 General cleaning under	Confirmed sanitizer in bucket to be 100 ppm													
W Keep an eye what is sto lce does not touch meta FRP lines inside freezer Air gap at ice machine of Located thermo in cold to 45 General cleaning under	Rusty shelving in back room													
Ice does not touch metal FRP lines inside freezer Air gap at ice machine of Located thermo in cold to 45 General cleaning under	Keep an eye what is stored on top of ice machine													
FRP lines inside freezer Air gap at ice machine of Located thermo in cold to 45 General cleaning under	Ice does not touch metal pieces inside machine for making ice													
Located thermo in cold to 45 General cleaning under	FRP lines inside freezer unit that contacts ice													
Located thermo in cold to 45 General cleaning under	Air gap at ice machine drains confirmed watch drain at three comp sink													
45 General cleaning under	Located thermo in cold top and upright													
	General cleaning under shelving etc													
19														
W Working on fruit flies		ne observed active at insp												
45 Clean air vents where n		·												
45 To address grout issue														
3	Watch reuse of plastic containers and avoid placing onto floor to fill													
	<u> </u>	<u> </u>												