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

Date 03 .		/20	23	Time in: 4:08	Time out: 4:49		License/Per S 83							Food handlers 21	Food managers 2	Page 1 of 2	2_
			_	tion: 1-Routine	2-Follow U		5-Complair t/Owner Na		4-]	Inve	stiga	atior	n	5-CO/Construction * Number of Repeat Violation	6-Other	TOTAL/SCOI	RE
Bah	Bahama bucks Webb									1 ~		✓ Number of Violations COS	6/94/A				
	2025 mins Spider-Man Feb 15/202					eb 15/2023	3						e trap/ waste oil Fo	ollow-up: Yes□ o Pics	0/34//		
Marl		mplia approp		points in the OUT box for	each numbered	item	Mark 🗸		ropri	iate b	ox fo	r IN,	NO,	plicable COS = corrected on site		lation W-Watc te box for R	h
Com	plian	ce Sta	itus	Prio	ority Items (3	3 Points) 1	violations l	Requir	_	<i>nmea</i> ompl				ive Action not to exceed 3 days			
	U N O A O Time and Temperature for Food Safety					7	R	O U T	N	N O	A	C O S	Employee Health				
	v	/		1. Proper cooling time	and temperature	e				/			_~	12. Management, food employee knowledge, responsibilities, and		employees;	
	1			2. Proper Cold Holding	temperature(41	1°F/ 45°F)				_				13. Proper use of restriction and	exclusion; No disc	charge from	
_				See	(125	FOE				~				eyes, nose, and mouth To post at all hand sink	s / add to fror	nt	
		/		3. Proper Hot Holding t4. Proper cooking time										Preventing Conta			
		/		5. Proper reheating proc			5°F in 2			/				15. No bare hand contact with re			-
		/		Hours)		ioiumg (100	, 1 m 2			~				alternate method properly follow No hand food contact			
	V	1		6. Time as a Public Hea	alth Control; pro	ocedures &	records							* * * *	tible Populations		
				Ap	proved Source	÷						~		16. Pasteurized foods used; proh Pasteurized eggs used when requ		ered	
Т				7. Food and ice obtaine good condition, safe, ar			ood in										
•				destruction Ben e K	Keith	u, parasite								Che	micals		
	/			8. Food Received at pro		re						/		17. Food additives; approved and & Vegetables	d properly stored;	Washing Fruits	
				•	n from Contam	ination				~				18. Toxic substances properly id	lentified, stored an	d used	
	9. Food Separated & protected, prevented during food					food							Water/	Plumbing			
$oxed{\blacksquare}$	preparation, storage, display, and tasting 10. Food contact surfaces and Returnables ; Cleaned and				ed and			<u> </u>				19. Water from approved source		ed; proper			
•				Sanitized at 100						~				backflow device City approved			
	V			11. Proper disposition of reconditioned Disc	of returned, prev arded	viously serv	ed or			~				20. Approved Sewage/Wastewardisposal	ter Disposal Syster	n, proper	
							ms (2 Poi							rective Action within 10 days			_
	N (N A	C O S	Demonstration				R	O U T	N	N O	N A	C O S	Food Temperature	Control/ Identific	ation	R
				21. Person in charge pro and perform duties/ Cer						~				27. Proper cooling method used: Maintain Product Temperature	Equipment Adec	quate to	
				22. Food Handler/ no u 21	nauthorized per	rsons/ perso	nnel			~				28. Proper Date Marking and dis	sposition		
				Safe Water, Reco	rdkeeping and				2					29. Thermometers provided, acc Thermal test strips	urate, and calibrate	ed; Chemical/	
				23. Hot and Cold Water	r available; adec	quate pressu	ure, safe							Out of date Permit Requirement, P	rerequisite for O	neration	
				24. Required records av		ock tags; pa	nrasite							30. Food Establishment Permi			
L				destruction); Packaged										Posted			
	T			25. Compliance with V	ariance, Special	lized Proces								31. Adequate handwashing facil	nent, and Vending ities: Accessible an	0	
		/		HACCP plan; Variance processing methods; ma						~				supplied, used Equipped			
				Con	sumer Advisor	ry			2					32. Food and Non-food Contact designed, constructed, and used	surfaces cleanable	, properly	
				26. Posting of Consume foods (Disclosure/Remi	inder/Buffet Pla						/			33. Warewashing Facilities; inst Service sink or curb cleaning fac		used/	
				By request and sep- Core Items (1 Poir		Require C	Corrective A	Action	Not	to E	Excee	ed 90) Da	Equipped ys or Next Inspection, Whiche	ver Comes First		
	I N		C O S	Prevention	of Food Contai	mination		R	O U T	I N	N O	N A	C O S	Food Ide	entification		R
w				34. No Evidence of Instantials Watch clean	ing and Maint	t					~			41.Original container labeling (I	Bulk Food)		
·	/			35. Personal Cleanlines Store low			co use							Physical	l Facilities		
·	1			36. Wiping Cloths; proping buckets	perly used and s	stored			1					42. Non-Food Contact surfaces of See			
	V	1		37. Environmental cont Watch frost	tamination					/				43. Adequate ventilation and lig			
		1		38. Approved thawing	method				W					44. Garbage and Refuse properly Watch freezer unit	y disposed; facilitie	es maintained	
				Propo	er Use of Utens	sils			1					45. Physical facilities installed, 1 See			
				39. Utensils, equipment dried, & handled/ In us	t, & linens; propse utensils; prop	perly used, s	stored,		1	V				See 46. Toilet Facilities; properly co			
				39. Utensils, equipment	t, & linens; propse utensils; propandles	perly used, s perly used	·		1	~				See			

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

	ment Name: I ma bucks	Physical A 2025 I		City/State: Rockwal	I	Fs 8305 Page 2 of 2						
T4 /T		Т Е	TEMPERATURE OBSERVA		Item/Location		T					
Freez		Temp F	Item/Location	Temp F	Item/Locau	ON .	Temp					
11662		-4	Milk cooler	21/22								
	ColdTop		Upright cooler	33/34								
	Yogurt	39										
	Mangos	39										
Be	elow ambient	30										
	lew freezer	HTT ice										
	NEW HEEZEI	1111100										
Item	AN INSPECTION OF YOUR ES		SERVATIONS AND CORRECT NT HAS BEEN MADE. YOUR ATTEN			CONDITIONS OBSE	ERVED AND					
Number	N <mark>OTED BELOW: A</mark> LL TEMPS T	AKEN in F										
	Watch freezer in dum											
	Hot water in restroom 133 F equipped											
	Hot water in kitchen -											
W	Employee health police											
	Sanitizer in bucket ble		•									
45	Minor detailed cleaning under and around equipment											
40	Bev nozzles cleaned	<u> </u>	and an and all the later									
42	Washing mat under sl	neiving in	coolers mighth't									
32	Watch rusty shelving	nin oto										
42	Clean spills inside cabinets Great date marking of milk											
45	Address grout various		<u> </u>									
32	Old freezer to address		•									
32			rusting on the outside / an	d usina ar	av duct ta	ne / ICF does	not touch this					
W				d doing gir	ay adol la	pe / IOE does	TIOU LOGOTI LITIC					
32	Store personal items on bottom To address rusty shelving where needed											
	Air gap air ice machine confirmed											
	To clean spills in wif floor and											
	Clean spills On plastic shelf liners											
	Allergens info available by request											
	Digital thermo provide	d and tes	st strips out of date									
42	 											
45												
32 Need to sand cutting board on cold top case												
Received	by:		Print:		Ι,	Fitle: Person In Char	ge/ Owner					
(signature)		/e					-					
Inspecte	d by:		Print:									
(signature)	Kelly kirkpo	utríck	γRS			Samples: Y N	# aallaatad					