equ Follov	u i u vu	rec		of \$50.00 is after 1st	Reta	il Food Est City of	Roc	kw			sp	ect	ion Report	Est. Type	First aid Allergy po Vomit clea Employee Risk Category	olicy/train an up	ning
	Date: Time in: Time out: License/P 03/19/2021 1:55 2:44 FS 8											Bev	Low	Page <u>1</u> of	.f_2_		
Purp Estab				ction: 🖌 1-Routine	e 2-Follow U	p 3-Compl			-Inv	estig	atio	n	5-CO/Constru * Number of R		6-Other	TOTAL/SC	ORE
Baha Physi				3	Da	Terry st control :		Ц	ood		6	roog	✓ Number of V se trap :	iolations	COS: Follow-up: Yes	5/95/	/A
I-30					Spi	der-Man		Na			Na	a	-		No		
Mark				e points in the OUT box		em Mark		approp	priate	box i	for II	N, NO	O, NA, COS		ark an 🗸 in appropri	ate box for R	atch
Comp				P:	riority Items (3	Points) violation		(Comp	lianc	e Sta	atus	tive Action not to ex	xceed 3 da	ays		—
U N T	s (F = degrees Fahrenheit)				R			N O		N C A O S	Employee Health				F		
	V		1. Proper cooling time and temperature					12. Management, food employees and condit knowledge, responsibilities, and reporting						employees;			
	,		2. Proper Cold Holding temperature(41°F/ 45°F)							13. Proper use of restriction and exclusion; No discharge					charge from	+	
				See					eyes, nose, and mouth Self screening at home						_		
		3. Proper Hot Holding temperature(135°F) 4. Proper cooking time and temperature						Preventing Contamination b 14. Hands cleaned and properly washed/ Gl									
		~		5. Proper reheating	_								14. Hands cleaned and property washed/ Gloves used property15. No bare hand contact with ready to eat foods or approved				
		~		Hours)	r								alternate method p		bllowed (APPROVED YN)		
		/		6. Time as a Public	Health Control; pro	cedures & records			Highly Susceptible Populati						ceptible Populations		
	Approved Source										~	,	16. Pasteurized for Pasteurized eggs u		prohibited food not of required	fered	
~	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction						Chemicals					Chemicals					
V	•			8. Food Received at	t proper temperature				~	•			17. Food additives & Vegetables Water only		l and properly stored;	Washing Fruits	3
				Protect	tion from Contami	nation			V	•					y identified, stored an	nd used	
~				9. Food Separated & preparation, storage	A A A	-								Wat	er/ Plumbing		
V	•			10. Food contact sur Sanitized at <u>200</u>					~	•			19. Water from app backflow device City approv		arce; Plumbing instal	ed; proper	Τ
	V	•		11. Proper disposition reconditioned	on of returned, previ	ously served or			~	•			20. Approved Sew disposal	age/Waste	ewater Disposal Syste	m, proper	
0]	Priority Founda	tion Items (2 P	oints)	viola		s Reg			rrective Action with	hin 10 day	VS		
O I U N T			C O S		tion of Knowledge/			U T	JN	0	A	o s	Food T	emperatu	re Control/ Identifie	cation	
~				21. Person in charge and perform duties/ 1			,		~	•			27. Proper cooling Maintain Product		sed; Equipment Ade re	equate to	
V	1			22. Food Handler/ n All handlers	to unauthorized pers	ons/ personnel				~			28. Proper Date M Using within 2				
				Safe Water, R	ecordkeeping and l Labeling	Food Package			V	•			29. Thermometers Thermal test strips	provided, s	accurate, and calibra	ted; Chemical/	
V	/			23. Hot and Cold W See	ater available; adeq	uate pressure, safe					1	1			t, Prerequisite for O	peration	
		~		24. Required record destruction); Packag	ls available (shellsto				~	,			30. Food Establish To post 20		rmit (Current/ insp s	sign posted)	Τ
		1		Conforman 25. Compliance with	ce with Approved I h Variance, Speciali				Т						ipment, and Vendin acilities: Accessible a		
		~		HACCP plan; Varia processing methods	ance obtained for spe ; manufacturer instr	ecialized uctions			~	•			supplied, used Equipped				
					Consumer Advisory	, ,		2	2				32. Food and Non- designed, construc See attach	ted, and us	act surfaces cleanable	e, properly	
~				26. Posting of Const foods (Disclosure/R					V	,			33. Warewashing I Service sink or cur	Facilities;	installed, maintained, gfacility provided	used/	
			I	Core Items (1 P	oint) Violations	Require Correctiv	ve Actio	n No	t to i	Exce	ed 9	0 Da	Supplied	ion , Whie	chever Comes First		
O I U N T			C O S	Preventi	ion of Food Contan	nination	R		J N	N O	N A	C O S		Food	Identification		1
	1		5	34. No Evidence of animals Watch	Insect contaminatio	n, rodent/other		-		~			41.Original contain	ner labelin	g (Bulk Food)		
~	1			35. Personal Cleanli	iness/eating, drinkin	g or tobacco use					<u>.</u>			Phys	ical Facilities		
1	•			36. Wiping Cloths; Stored in but 37. Environmental of See	ckets	ored		1	~	·			42. Non-Food ConSee43. Adequate venti		es clean lighting; designated	areas used	_
	V			38. Approved thawi			+		V	•			44. Garbage and R Watch	efuse prop	perly disposed; facilit	ies maintained	+
	Ľ		1	Pr	roper Use of Utensi	ls		1	Ť						ed, maintained, and c	ean	\top
W				39. Utensils, equipn dried, & handled/ In Watch	n use utensils; prope	rly used			~	•			46. Toilet Facilitie	s; properly	constructed, supplie	d, and clean	
				40. Single-service & and used Watc	k single-use articles;	properly stored				~			47. Other Violation	ns			

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

-

	nent Name: Ma Bucks	Physical A	ddress:	City/State: Rockwal		License/Permit # FS 8305	Page <u>2</u> of <u>2</u>			
			TEMPERATURE OBSERVA							
Item/Loca		<u>Temp F</u>	Item/Location	Temp F	Item/Locati	<u>Temp F</u>				
Cold to	ф		Upright cooler	36						
	Mango	39								
	Yogurt	38	Freezers	Htt						
	Below	35								
Ice of	cream freezer	2	Wic	-14						
ſ	Milk cooler	39/40								
D	eep freezer	-11								
•		OB	SERVATIONS AND CORRECT	IVE ACTION	NS					
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: temps in F	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	CTED TO TH	E CONDITIONS OBSERV	ED AND			
	Restrooms hot water 119 F									
	Hot water in kitchen / prep same /									
	Clean under plastic in cold top unit									
	Cloth towel under dri deck is changed daily or more often									
32	Purple insulation inside ice freezer is beginning to peel - to address									
00/40	Discussed using allergens etc ingredients available by request									
32/42										
	Watch storage of Lysol spray									
	Using bleach in buckets -100 ppm Watch storage of mon caddy in front of ice machine w									
	Watch storage of mop caddy in front of ice machine w AllSurfaces to ice unit that contact food are washable per owner									
32	Rusty shelving in back to bee replaced									
45	Clean air vents where needed									
37/45	Small gap at bottom o	f wic doo	r is a creating frost							
	Always take care when handling laundry									
	Watch back door									
	•				1					
Received (signature)	^{by:} See abov ^{by:} Kelly kírkpo	/e	Print:			Title: Person In Charge/ (Jwner			
Inspected	by:		Print:							
(signature)	Kelly kírkpa	ıtríck	(RS			Samples: Y N #	collected			
	(Deviced 00 2015)					*				