

Retail Food Establishment Inspection Report

City of Rockwall

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)

Establishment Name: Bahama Bucks	Physical Address: 2025 mins	City/State: Rockwall	License/Permit # Fs 8305	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Cold top		Wif	-0.5		
Yogurt	39	Upright cooler	38		
Ambient	38				
Reach in DT	39				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: ALL TEMPS TAKEN in F
	Restroom!1/2 hot water 100 and equipped with soap and towels /
	Hot water at hand sink in prep 100f equipped neither soap and towels and poster /three comp 120
	Washing knives every 4 hrs
	Spills on bottom of coolers
10	Sanitizer in red buckets on bottom shelf - not showing on test strip
	Cos to 100 ppm
	Inside block ice unit the only thing that touches ice is blue ice bag
W	Watch condition of exterior of ice maker
	Watch storage under
	To discard equipment not used
	Air gap at ice machine - confirmed
	Inside ice machine looks good
	Ice bucket upside down and scoop in drain able container
	Both hand sinks equipped
Cos	To reattach gasket on cooler
29	Need thermo at warmest location of all coolers
	Added plastic washable mat covers
	Reminder to secure co2 tanks
	Deep storage freezer - keeping defrost
	Frp inside these units for food contact
	All drains clear land need to add 1 light shield over back door
	Another deep freezer at drive thru
W	Reminder to store wiping towels in sanitizer /1 per bucket
	Nightly on cleaning Bev nozzles
	Keep and eye bin Bev holster
	Blenders - for dairy to be washed rinsed and sanitized every 4 hrs or less
W	Need to hang mops to allow to drain and dry - hook provided
42/45	General cleaning under equipment and inside coolers

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