Additional followups \$50.00 fee Retail Food Establishment Inspection Report Virtual insp City of Rockwall								<ul> <li>First aid kit</li> <li>Allergy policy/training</li> <li>Vomit clean up</li> <li>Employee health</li> </ul>									
Date:         Time in:         Time out:         License/Per           03/22/2024         2:01         3:05         Fs 83											Food ha	ndlers Food managers <b>2plus</b>	Page $\underline{1}$ of $\underline{2}$	2			
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complate Establishment Name: Contact/Owner N							4-Investigation 5-CO/Const					5-CO/Construction * Number of Repeat		TOTAL/SCOR	RE	
Bahama Bucks Ashley						a realite.	✓ Numbe				✓ Number of Violation	ons COS:	7/93/A	7			
	Physical Address: Pest control : 2025						Hood NaGrease trap/ waste oil Ba uFollow-up: Yes No Pics				Follow-up: Yes No Pics						
M	ark tl	Comp he app	olian propi	ce S iate	points in the OUT box for each numbered	d item Ma	NO = not	ppropri	iate bo	ox fo	r <b>IN,</b> I	NO, N		Mark an <b>V</b> in appropria	lation W-Watcl ate box for <b>R</b>	h	
	Priority Items (3 Points) violations							uire Immediate Corrective Action not to exceed 3 days           Compliance Status									
O U T	I N		N A	C O S	<b>Time and Temperature for</b> (F = degrees Fahren	R	O U T	U N O A O Employee Health						R			
		L			1. Proper cooling time and temperature				~				<ol> <li>Management, food er knowledge, responsibiliti</li> </ol>	employees;			
	~	2. Proper Cold Holding temperature(41°F/ 45°F)							~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				
		3. Proper Hot Holding temperature(135°F)											Preventing Contamination by Hands				
		4. Proper cooking time and temperature							~				<ul> <li>14. Hands cleaned and properly washed/ Gloves used prop</li> <li>15. No bare hand contact with ready to eat foods or approved</li> </ul>				
		5. Proper reheating procedure for hot holding (165°F in 2 Hours)							~			2	15. No bare hand contact alternate method properly Gloves				
-	6. Time as a Public Health Control; procedures & records Prep only					s	Highly Susceptible Populations										
	Approved Source							16. Pasteurized foods used; prohibited food not offer Pasteurized eggs used when required Milk only					fered				
	~	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Made on site						Chemicals					Chemicals				
	~				8. Food Received at proper temperatu BEK	ire			~			ć	& Vegetables	oved and properly stored;	Washing Fruits		
	1 1				Protection from Contar	mination		-	~			1		perly identified, stored an	d used		
					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting				Bottom shelf near office Water/ Plumbin			Water/ Plumbing					
3				~	10. Food contact surfaces and Return Sanitized at ppm/temperat	ables ; Cleaned and ture Cos 100 ppr	n		~			ł	19. Water from approved source; Plumbing installed; proper backflow device City				
		~			11. Proper disposition of returned, pro- reconditioned <b>Discarded</b>						m, proper						
0		N	N	C	Priority Found	dation Items (2	Points)	violat 0		Req N		Corre	ective Action within 10	days		R	
U T	N		Α	0 S	O     Demonstration of Knowledge/ Personnel     U     N     O     A     O     Food Temperature Control/ Identification       S					otion							
	<ul> <li>21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)</li> <li>2!- and 1in works</li> <li>22. Food Handler/ no unauthorized persons/ personnel</li> </ul>				21 Person in charge present demons	tration of knowledg	<b>_</b>	1									
Safe Water, Recordkeeping and Food Package					and perform duties/ Certified Food M 2!-'and 1in works	lanager (CFM)	2,		./		~	1	<ul><li>27. Proper cooling metho Maintain Product Tempe</li><li>28. Proper Date Marking</li></ul>				
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## **Retail Food Establishment Inspection Report**

## City of Rockwall

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

Form EH-06 (Revised 09-2015)

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Establishment Name: Bahama Bucks		Physical A <b>2025</b>		City/State: Rockwa	Ш	License/Permit #	Page	Page <u>2</u> of <u>2</u>	
Bana		2020	TEMPERATURE OBSERVA						
Item/Location		Temp F Item/Location		Temp F	Item/Locat	ion		Temp F	
Cold to	р		Wif	-0.5					
Yogurt		39	Upright cooler	38					
Ambient		38							
Reach in DT		39							
		OB	SERVATIONS AND CORRECT	IVE ACTIO	NS				
Item Number	AN INSPECTION OF YOUR EST NOTED BELOW: ALL TEMPS TA	ABLISHME	T HAS BEEN MADE. YOUR ATTEN			E CONDITIONS OBSE	RVED AN	D	
INUIIIDEI			d equipped with soap and	towola /					
			100f equipped meither soa		els and po	oster /three com	120 au		
	Washing knives every				<u> </u>		<u>10</u>		
	Spills on bottom of co								
10	Sanitizer in red bucket	s on bott	om shelf - not showing on	test strip					
	Cos to 100 ppm								
	Inside block ice unit th	e only th	ing that touches ice is blue	e ice bag					
W	Watch condition of ext	erior of ic	e maker						
	Watch storage under								
	To discard equipment								
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		•							
29									
	Added plastic washab								
	Reminder to secure co								
	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								
W	Blenders - for dairy to be washed rinsed and sanitized every 4 hrs or less								
42/45									
Received	by:		Print:			Title: Person In Charg	ge/ Owner		
(signature)	See abov	/e							
Inspected (signature)	See abov Kelly Kirkpo	ıtríck	Print:						
						Samples: Y N	# collecte	ed	