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

	ate:	O //	20-	22	Time in:	Time out:		se/Permit							Food Mana	gers Food Handlers	Page 1 of	2
					2:15	3:12		872		I T	4	- 4 *	_	5 CO/C	4	2		
	tablis				tion: 1-Routine e:	2-Follow Up	Contact/Ow	nplaint ner Name		l-Inv	estig	atioi	n	5-CO/Cons * Number o	f Repeat Vic		TOTAL/SCO)KE
_					345793		Al		1 **					✓ Number o			8/92/	Ά
	ysica 51 Ric					Ecola	t control : ab 10/02/2022	2	Na Na	ood				se trap / waste oil /26/22 500	l :	Follow-up: Yes No Updat	J O/OZ/	
M					tatus: Out = not in co points in the OUT box for	impliance IN = in c	ompliance	NO = no						oplicable COS	= corrected o		iolation W- Wat	tch
IVI	iik iii	е ар	ргор	iaic										tive Action not to			iate box for it	
О	mplia I	N	N	С	Time and Ten	aperature for Fo	nd Safety	R	(Comp	N	N	С					R
U T	N	0	A	o S	(F = d)	egrees Fahrenheit				U N T	0	A	O S			ployee Health		
					1. Proper cooling time a	and temperature				-				12. Managemen knowledge, resp		oyees and conditiona and reporting	il employees;	
					2. Proper Cold Holding	temperature(41°F	F/ 45°F)			+				13. Proper use of	of restriction	and exclusion; No di	scharge from	+
	~				See					~				eyes, nose, and Posted at h				
			/		3. Proper Hot Holding t	temperature(135°I	F)							Pı	reventing C	ontamination by Ha	nds	
			/		4. Proper cooking time	and temperature				/				14. Hands clear	ned and prop	erly washed/ Gloves	used properly	
			. /		5. Proper reheating prod	cedure for hot hole	ding (165°F in	2								th ready to eat foods		
			/		Hours)				L					Gloves and		ollowed (APPROVE	D 1 _. .N _. .)	
					6. Time as a Public Hea	alth Control; proce	edures & reco	rds								sceptible Population		
					Ap	proved Source						/		Pasteurized egg		prohibited food not o required	ffered	
	П	ī			7. Food and ice obtaine	d from approved s	source; Food in	n						Not used				
	/				good condition, safe, and destruction Dean for	nd unadulterated; j	parasite									Chemicals		
	Н				8. Food Received at pro					T				17. Food additiv	es; approve	d and properly stored	; Washing Fruits	
	~				To check	1 1						/		& Vegetables None	7 11	1 1 7	, ,	
					Protection	from Contamin	ation		٧	N	•					ly identified, stored a	nd used	
					9. Food Separated & pr preparation, storage, dis	· *	d during food				1			vvatori store	-	ter/ Plumbing		
	Ц						os i Classad an	d						10 Water from		urce; Plumbing insta	Iladi proper	
W	~				10. Food contact surfac Sanitized at <u>200</u>	ppm/temperature	Watch clean	ing		~				backflow device	* *	urce, Flumbing insta	ned; proper	
	/				11. Proper disposition or reconditioned	of returned, previo	ously served or			/				20. Approved Sodisposal	ewage/Wast	ewater Disposal Syst	em, proper	
					Pri	ority Foundat	ion Items (2	2 Points)	viola	ations	s Req	juire	e Cor	rrective Action w	rithin 10 da	ys		
O U	I N	N O	N A	C O	Demonstration	n of Knowledge/ l	Personnel	R	τ	O I U N	N O	N A	C	Food	l Temperati	ure Control/ Identif	cation	R
T				S	21. Person in charge pro			lge,	7	Г			S	27 Proper cooli	ng method i	ısed; Equipment Ad	equate to	
					and perform duties/ Cer 2					~				Maintain Produc	ct Temperati	are	-1	
	/				22. Food Handler/ no u	nauthorized perso	ns/ personnel				/			28. Proper Date Discussed v		d disposition cream daily /mil	k too	
					Safe Water, Reco	rdkeeping and Fo	ood Package			/	1			Thermal test str	rips	, accurate, and calibra	ated; Chemical/	
					23. Hot and Cold Water	r available; adequ	ate pressure, sa	afe						Thermo a		STIPS nt, Prerequisite for (Ineration	
-	-		_		24. Required records av		k tags; parasite	,		Τ					•	ermit (Current/ insp	-	
					destruction); Packaged Made on site	Food labeled Cakes etc	;			/				Posted b	y door			
			ı		Conformance v 25. Compliance with V	with Approved P		d			1					uipment, and Vendi facilities: Accessible	0	
			/		HACCP plan; Variance	obtained for spec	cialized	u						supplied, used		racinues. Accessible	and property	
					processing methods; ma		CHOHS			_				Equipped		to at an off a	la	_
					Cons	sumer Advisory			2	2				designed, constr		tact surfaces cleanab used	ie, properly	
					26. Posting of Consume				\vdash	+			H			installed, maintained	l, used/	+
!					foods (Disclosure/Remi Label on packages	inder/Buffet Plate in addition to p)/ Allergen La ostings	bel						Service sink or o	curb cleanin	g facility provided		
0	ī	N T	N	C	Core Items (1 Poin	nt) Violations R	Lequire Corre		_	ot to l	Exce	_	-	ys or Next Inspe	ection , Whi	ichever Comes Firs	t	R
U	I N	N O	N A	C O S	Prevention	of Food Contami	ination	R	τ	U N		A	O S		Food	I Identification		K
1					34. No Evidence of Inso animals Fruit flies	ect contamination	, rodent/other				1			41.Original con	tainer labelii	ng (Bulk Food)		
	/				35. Personal Cleanlines	ss/eating, drinking	or tobacco use	e							Phy	sical Facilities		
	/				36. Wiping Cloths; proj	perly used and sto	ored		1					42. Non-Food C	Contact surfa	ces clean		
1					37. Environmental cont	amination	unit and	Avif	F	~	,				entilation and	d lighting; designated	areas used	+
H					Address frozer 38. Approved thawing in		uriii aliu '	VVII	-	. /	,		\vdash			perly disposed; facili	ties maintained	+
	<u> </u>				D	on Has of HA	,		1				\vdash		npster ilities install	ed, maintained, and o	clean	+
					39. Utensils, equipment	er Use of Utensils t, & linens; proper		i,	 	+			H	See		y constructed, suppli		+
1					dried, & handled/ In us Need scoops with h	se utensils; proper	ly used				~				, i - F	, <u>.</u>		
1	П				40. Single-service & single and used See						1			47. Other Violat	tions			
1 1	1 1				266			1	- 1	1		1	1					- 1

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Theresa Rasmus	Print:	Title: Person In Charge/ Owner Manager
Inspected by: Kelly kirkpatrkck RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

				T					
	nent Name: n Robbins	Physical Ad Ridge		City/State: Rockwa	ll	License/Permit # Page 2 of 8720			
		190	TEMPERATURE OBSER						
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Loc	ation_	Temp F		
Cold to	op unit		Upright	-13					
Co	ookie dough	41	Wif						
V	later inside	34							
Three	door unit employee too	34/35/36							
Ice	cream units								
	-2.3/ 0.9								
Custo	mer case freezer	-4.1							
С	ake freezer	5.6							
		ОВ	SERVATIONS AND CORREC	CTIVE ACTION	NS				
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND								
	Hot water at 117 F								
	Small leak at three comp does turn off with faucets								
	·								
	Health policy at handsink Keep An eye on cutting board								
	Cold top unit is borderline temps on top and is frozen up in rear								
	Temps inside 34 ! / wa			,					
34	Fruit flies								
39	Store metal spoons wi	th handle	un for use						
37	But items are stored o		•						
			pe sanitized before placing on	-a food contact	t and store	them out of water in	another location		
45			nt - front line and in. Ac						
	Three comp sink sani				9 11 4.11				
	Defrosting ice cream f		•						
	Dipper wells look good		tation i						
	Watch candle placeme								
40/37 /COS	•		sed for non original pro	duct					
Cos	•		tainer - avoid use for p		dene - s	addrassad at insn	`		
45	FillHoles in walls when		italifici avoid use for p	bosibic alici	geris c	idal C33Ca at III3p	<u>'</u>		
75			se —- cakes are not sel	f sarvica as	not labe	led and will need	to be		
!!			on freezer and PLEAS						
* *	Choco syrup is stored		On neezer and r LLAG	LAGITION	70010	TAINOL WORKING	OH IADCIS		
			er anything related to fo						
39/32/42/45	• •				h frost a	nd ice huild un			
	The Transfer of the Control of the C								
	This has gone on long enough and shall be address permanently! Ice on pipes / ice from condenser/ frost on ceilin								
	Minor cleaning in wic - floor etc								
	Items to address - labels for packages and wif !!								
nome to address indeed for pashages and wit ::									
Received	by:		Print:			Title: Person In Charg	ge/ Owner		
(signature)	See attac Kelly kirkpo	ched							
Inspected (signature)	by:	4	Print:						
	Keuy Kirkpa	itrick	KS			Samples: Y N	# collected		