Retail Food Establishment Inspection Report

City of Rockwall

✓ First aid kit
Allergy policy/training
Vomit clean up Employee health
Employee health

04/14/2022		1:37	FS 8							Within 30 days	Food managers 2	Page 1 of	2_	
	ction: 1-Routine	2-Follow Up	3-Complai	int	_	Inves	tigat	ion	5-CO/Con		6-Other	TOTAL/SCO	ORE	
Establishment Name: Conta Baskin Robbins 345793 Al			ontact/Owner N	ame:						* Number of Repeat Violations: ✓ Number of Violations COS:			8/92/A	
Physical Address: Pest control: Ridge road 04/04/22 ecol									se trap :	rap: Follow-up: Yes No Pics			Α	
Compliance	Status: Out = not in comp	pliance IN = in comp	liance NO	O = not c	bserv		NA	= not a	applicable COS	S = corrected on	site R = repeat vie	olation W-Wa	tch	
Mark the appropriate	e points in the OUT box for ea	ity Items (3 Poir	Mark ¶						O, NA, COS ctive Action not t			iate box for R		
Compliance Status O I N N C Time and Temperature for Food Safety				R	О		N	N C					R	
$\begin{bmatrix} \mathbf{r} \\ \mathbf{r} \end{bmatrix}$ (F = degrees Fahrenheit)					U T	N	0	A O			oyee Health yees and conditional	l employees:		
	1. Proper cooling time and temperature					/			knowledge, res		•	remployees,		
2. Proper Cold Holding temperature(41°F/ 45°F) Seex						/			13. Proper use eyes, nose, and		nd exclusion; No dis	scharge from		
	3 Proper Hot Holding temperature(135°F)								To be mov	ed to hand				
	4 Proper cooking time and temperature							_			rly washed/ Gloves			
	5. Proper reheating procedure for hot holding (165°F in 2					V			15. No bare ha	nd contact with	ready to eat foods	or approved		
	Hours)								alternate metho	od properly foll	owed (APPROVEI	O YN)		
	6. Time as a Public Health Control; procedures & records Prep				Highly Susceptible Populations									
	Appr	roved Source			16. Pasteurized foods used; prohibited food Pasteurized eggs used when required						ffered			
	7. Food and ice obtained								All cakes	pre made				
	good condition, safe, and destruction Dean foo	unadulterated; para ods	site							C	hemicals			
8. Food Received at proper temperature								17. Food additi & Vegetables	ives; approved	and properly stored;	; Washing Fruits			
Writing on invoice						_			tances properly	identified, stored a	nd used			
Protection from Contamination 9. Food Separated & protected, prevented during food						V			Away		,			
preparation, storage, display, and tasting											r/ Plumbing			
10. Food contact surfaces and Returnables; Cleaned and Sanitized at 200 ppm/temperature Watch					/			backflow device	ce î	ce; Plumbing instal	led; proper			
	11 Proper disposition of returned previously served or										vater Disposal Syste	em, proper		
	reconditioned Dump													
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Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: Baskin Robbins		Physical A Ridge		City/Sta Rocl	te: Kwall	License/Permit # Fs 8720	Page <u>2</u> of <u>2</u>		
		190	TEMPERATURE OBS						
Item/Loc	ation	Temp F	Item/Location	Ten	np F Iten	/Location	Temp 1		
Under	counter cooler	33/34	Wig	-2	l.5				
Cold top unit		32							
Ice cre	eam dipping freezers								
	10:9/8/11								
Ice c	ream self serve	-5.7							
Bev	verage cooler	37							
	ream cake freezer	-10							
			SERVATIONS AND COR						
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR	ATTENTION IS	DIRECTED	TO THE CONDITIONS OBSE	RVED AND		
	Hot water at hand sink	c 111							
	Dipper wells look good								
37/39	• • • • • • • • • • • • • • • • • • • •		osty -manager indicated it	is on the list t	or this we	ekend but finding labor ha	as been an issue		
	Time to defrost dipping cases - very frosty -manager indicated it is on the list for this weekend but finding labor has been an issue Using nsf digital thermo								
	Sanitizer in sink 200 p								
W	Work order on cooler	•	nto cups under unit /	no water is	insida II	nit however / genera	l cleaning		
42	Needed inside cooler		•				Clearing		
42	Also table top equipme		generalCleaning und	ei beilliu a	nu arour	ia equipment			
32	Time to replace food of		with cracked lids - b	est to use l	NSF com	mercial containers			
!!	Manager and owner are w						for self service		
- * *	Restrooms equipped	<u>-</u>	· · · · · · · · · · · · · · · · · · ·			<u> </u>			
	Observed crawling ins	ect in din	ing area						
37	Ice build up on back o			o on front c	anel				
45/42	•								
	Accumulation on floor			9 100 (. /				
42	Need to clean cart tha		for cakes etc						
44				e that are o	n aroun	d around dumpster			
	Watch dumpster area and items related to your store that are on ground around dumpster Continue to make repairs etc								
	Store looks better!								
45	Clean air vents where needed								
42/45	General detailed clear	ning front	and back areas						
	Will pand ping of itams		- d						
	Will send pics of items	s address	ea						
Received	by:		Print:			Title: Person In Charg	ge/ Owner		
(signature)	See abov Kelly kirkpo	/e							
Inspected (signature)	1 by:	u + / - 1.	Print:						
	кешу кичкро	urick	KS			Samples: Y N	# collected		