r e q Follo	u W	ir			of \$50.00 is Ifter 1st			City of	Rock			In	spe	ecti	tion Report	ng
	Date: Ti 10/05/2023 2				Time in: 2:42	Time out: 3:31							² 1	2		
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complai Establishment Name: Contact/Owner N							4-Investigation			atio	n	5-CO/Construction 6-Other TOTAL/SCC * Number of Repeat Violations:	RE		
Bas	kir	۱R	ob	bins	s 345793		Al p	ertuz	Ivanie.						✓ Number of Violations COS:	Δ
Phys 2951						Eco		01/2023		Hoo Na	od				se trap/ waste oil: 5/11/2023 500/ Follow-up: Yes No	/ \
Mark					tatus: Out = not in compoints in the OUT box for	$\frac{IN}{V} = in$	complia tem	nce N Mark	$\mathbf{O} = \text{not } \mathbf{O}$ in ap						pplicable $COS = corrected on site R = repeat violation W- Wat O, NA, COS Mark an in appropriate box for R$	ch
Com	Priority Items (3 Points) violations							s Requir			<i>nediate</i> mpliance			tive Action not to exceed 3 days	T	
0	$ \begin{array}{c c c c c c c c c c c c c c c c c c c $				R	O U T	I N	N O	N A	C O S	Employee Health					
				5	1. Proper cooling time and temperature					_	~		12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	Т		
					2. Proper Cold Holding temperature(41°F/45°F)						•				13. Proper use of restriction and exclusion; No discharge from	_
Ľ		See								~		eyes, nose, and mouth Posted by hand sink				
	3. Proper Hot Holding temperature(135°F)								1				Preventing Contamination by Hands			
		/			 Proper cooking time Proper reheating proc 	-		165°E in 2			~				14. Hands cleaned and properly washed/ Gloves used properly15. No bare hand contact with ready to eat foods or approved	
		/			Hours)	cedure for not no	nung (105 1 11 2				~			alternate method properly followed (APPROVED Y_N_) Gloves	
		~			6. Time as a Public Hea	alth Control; pro	cedures	& records				<u> </u>		Highly Susceptible Populations		
					Ap	Approved Source							~		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
·	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Commercial							<u> </u>				Chemicals				
	/				8. Food Received at pro										17. Food additives; approved and properly stored; Washing Fruits & Vegetables	T
					To check	Contraction					•				Water 18. Toxic substances properly identified, stored and used	_
					9. Food Separated & pr	otected, prevent		ıg food			V				Stored low	+
•					preparation, storage, dis			have been			r				Water/ Plumbing 19. Water from approved source; Plumbing installed; proper	
L	/				Sanitized at <u>200</u>	ppm/temperatur	e				~				backflow device City approved	
		/				arded					~				20. Approved Sewage/Wastewater Disposal System, proper disposal Clean drains where needed see 45	
0 1 U 1	I N	N O	N A	C O		•			Dints) vi	iolat 0 U		Req N O	uire N A	Cor C C		R
T		0	A	s	21. Person in charge pre	n of Knowledge/ esent, demonstra				T		0	A	s	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to	
Ľ					and perform duties/ Cer 2						~				Maintain Product Temperature	
ŀ					22. Food Handler/ no un 2	nauthorized pers	ons/ pe	rsonnel				~			28. Proper Date Marking and disposition Using within 24 hrs	
					Safe Water, Reco	rdkeeping and Labeling	Food Pa	ackage			~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital and test strips in date	
ŀ					23. Hot and Cold Water See	r available; adeq	uate pre	essure, safe							Permit Requirement, Prerequisite for Operation	
	1				24. Required records av destruction): Packaged	vailable (shellsto Food labeled	ck tags;	parasite			~				30. Food Establishment Permit (Current/ insp sign posted) Posted by door	
					Label machin Conformance v				l (<u> </u>				Utensils, Equipment, and Vending	
·					25. Compliance with Va HACCP plan; Variance processing methods; ma	obtained for spe	ecialize				~				31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped	
					Cons	sumer Advisory	7				~				32. Food and Non-food Contact <u>surfaces cleanable</u> , properly designed, constructed, and used	
					26. Posting of Consume foods (Disclosure/Remi						~				Watching 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	-
	_		-		Allergens poster Core Items (1 Poin	nt) Violations	Reauir	e Corrective	e Action	Not	to E	Excee	ed 90) Da	Equipped / need to clean mon sink ays or Next Inspection, Whichever Comes First	
	I N	N O	N A	C O		of Food Contan			R	O U T		N O	N A	C O S		R
Ŵ	1			0	34. No Evidence of Inse animals Keep an eye			nt/other		1		~		3	41.Original container labeling (Bulk Food)	T
L	/				35. Personal Cleanlines	s/eating, drinkin	g or tob								Physical Facilities	
L					36. Wiping Cloths; prop Discussed - pla	perly used and st acing into	ored buck	(et		1					42. Non-Food Contact surfaces clean See	
1					37. Environmental cont Wif	amination					~				43. Adequate ventilation and <u>lighting; designated areas used</u>	
	_	<u> </u>	_		38. Approved thawing 1	method					<u>~</u>		_		44. Garbage and Refuse properly disposed; facilities maintained Watch	
					· r ·	er Use of Utensi		1 1		1	_			_	45. Physical facilities installed, maintained, and clean See	-↓
1					39. Utensils, equipment dried, & handled/ In us						~				46. Toilet Facilities; properly constructed, supplied, and clean Equipped	
					40. Single-service & sir and used	ngle-use articles	proper	ly stored							47. Other Violations	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Theresa Rasmus	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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	n Robbins	Physical A 2951F	Ridge road	City/State: Rockwal	I	License/Permit # Page 2		2 of 2			
Item/Loca	ntion	Temp F	TEMPERATURE OBSERVA	ATIONS Temp F	Item/Locat	ion		Temp F			
cake c		-11	Cake freezer	-6.5				<u>10mp 1</u>			
Bev	verage cooler	39									
C	oldTopUnit	36									
	Mango	37									
Th	ree door unit	35/35									
lce	cream units										
	Left	-4.5//6.4									
	Right	-3,7/4.0									
Item	OBSERVATIONS AND CORRECTIVE ACTIONS										
Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: All temps F										
!!	All cakes for self service to be labels with ingredients etc / manager is working on this and has label machine on site										
	Currently using sticker on glass front to indicate please ask for assistance										
	Hot water in restrooms 114 - equipped with soap and towels										
	Hot water 115 in kitchen										
	Using a gallons of milk		more often								
- 10	Confirmed running dip										
42	Minor cleaning needed										
45	Watch storage on tables and shelves - organized										
45	Minor cleaning of pipe under three comp and drain										
	Sanitizer in sink 200Ppm Air gap confirmed at ice machine constant drip										
42	• •		•								
42	Need to clean inside drawers SS Discussed quats binding for wiping cloths using sink sanitizer										
	•			annizer							
	Digital thermo for food on site Test strips for sanitizer in date										
	Cart is being cleaned										
39/37/	0	a in wif /	small amount of ice on pir	be behind c	ondense	r and also dripp	ina fro	m case			
45	Fan guards still missing in wif / small amount of ice on pipe behind condenser and also dripping from case To address asap and also to clean floor under shelving										
	Food appears to be protected										
45	Need to clean mop sink / doing good job of hanging mops										
Received	bv:		Print:		I	Title: Person In Char	ge/ Owner				
(signature)	See abov	/e					5 5 milei				
Inspected (signature)	See abov ^{by:} Kelly kírkpa	ıtríck	\sqrt{RS} Print:			0 1 V V					
	- 1					Samples: Y N	# collect	cu			