\$50.00 reinspection fee required after 1st Followup

Retail Food Establishment Inspection Report City of Rockwall

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

10		/20	21	Time in: 11:30	Time out: 12:48		FS 8							Ice cream Risk Category Page 1 of 2	:
				tion: 1-Routine	2-Follow U	U p	3-Complai			nves	tiga	ation		5-CO/Construction 6-Other TOTAL/SCOR	E
Establishment Name: Baskin Robbins 345793 Contact/Owner I							4-Investigation					* Number of Repeat Violations: ✓ Number of Violations COS:			
	Physical Address: Ridge road Pest control: 10/05/21 Compliance Status: Out = not in compliance IN = in compliance							Hood Grease 05/2021					e trap : Follow-up: Yes 7/93/A	13/A	
Mark	Co	mplia approp	nce S oriate	out = not in corpoints in the OUT box for	each numbered i	item	Mark •		propri	ate b	ox fo	or IN	, NO	plicable COS = corrected on site R = repeat violation W-Watch NA, COS Mark an in appropriate box for R	L
Com	pliar	ce Sta	tus	Prior	rity Items (3	Points	s) violations	Requir	_					ive Action not to exceed 3 days	
0 1	$ \begin{array}{c c c c c c c c c c c c c c c c c c c $							Employee Health	R						
	v			1. Proper cooling time a	and temperature	:				/		12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting			
·	/		eyes, nose, and mouth					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth							
		/		3. Proper Hot Holding to	emperature(135	5°F)		H						On wall in back Preventing Contamination by Hands	
		~		4. Proper cooking time a						/				14. Hands cleaned and properly washed/ Gloves used properly	
		~	Hours) alternate method properly followed (APPROVED)					15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N) Scoops and gloves							
	v	/		6. Time as a Public Hea	lth Control; pro	ocedures	& records							Highly Susceptible Populations	
				Арр	proved Source					T		/		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
П	T			7. Food and ice obtained good condition, safe, an											
·				destruction Dean fo	ods	•								Chemicals	
•	1			8. Food Received at pro Frozen	per temperature	e						~		17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
								18. Toxic substances properly identified, stored and used Own shelf							
				9. Food Separated & propreparation, storage, dis			g food							Water/ Plumbing	
·	/	10. Food contact surfaces and Returnables; Cleaned and Sanitized at 200_ ppm/temperature						/				19. Water from approved source; Plumbing installed; proper backflow device Watch			
	11. Proper disposition of returned, previously served or reconditioned Discarded							/				20. Approved Sewage/Wastewater Disposal System, proper disposal			
	-		_				tems (2 Po	ints) vi	iolatie	ons i	Rea	uire	Cor	rective Action within 10 days	
O I	I I		C O S	Demonstration				R	O U T	I N	N O	N A	C O S	Food Temperature Control/ Identification	R
·	/			21. Person in charge pre and perform duties/ Cer Manager 1 on du	tified Food Mar										
·	1			22. Food Handler/ no ur 2 handlers (getting n	nauthorized pers	sons/ per s licens	rsonnel Ses)				/	28. Proper Date Marking and disposition			
				Safe Water, Recor	rdkeeping and Labeling	Food Pa	ackage			~			29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital		
·	1			23. Hot and Cold Water 125										Permit Requirement, Prerequisite for Operation	
W				24. Required records av destruction); Packaged I Plans to add	ailable (shellsto Food labeled labels to	ock tags; cake	parasite es made			/				30. Food Establishment Permit (Current/ insp sign posted) Posted	
				Conformance w 25. Compliance with Va							1			Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly	
L				HACCP plan; Variance processing methods; ma	obtained for sp	ecialized				~				supplied, used Equipped will add employee sign	
				Cons	sumer Advisor	y				/				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
·				26. Posting of Consume foods (Disclosure/Remi	r Advisories; ra	aw or une	der cooked rgen Label	П		/				Watch 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	
				Core Items (1 Poin	t) Violations	Poquir	a Corrective	Action	Not t	to Es	rc00	od 90) Da	Set up ys or Next Inspection, Whichever Comes First	
O 1 U 1	I I		C	· · · · · · · · · · · · · · · · · · ·	of Food Contar	•		R	OU	I N	N O	N A	C O	Food Identification	R
1			Š	34. No Evidence of Inse	ect contamination	on, roder	nt/other		Ť				Š	41.Original container labeling (Bulk Food)	
<u>'</u>				animals Watch cleaning 35. Personal Cleanliness	ng / dumpste s/eating. drinkir	er area	etc acco use							D	
W				Stored in cer 36. Wiping Cloths; prop	ntrai loca	ition.		Щ	1		-			Physical Facilities 42. Non-Food Contact surfaces clean	
?				Please advise					1					See	
1				37. Environmental conta Condensation	amination and frost	t vari	ous			/]	43. Adequate ventilation and lighting; designated areas used	
	v	_		38. Approved thawing n	nethod				W	T	_			44. Garbage and Refuse properly disposed; facilities maintained Watch and do your part	_
	Proper Use of Utensils						1		\Box			45. Physical facilities installed, maintained, and clean See			
1				39. Utensils, equipment dried, & handled/ In use See general						~				46. Toilet Facilities; properly constructed, supplied, and clean Equipped	
1				40. Single-service & sin			ly stored	\sqcap	1		7			47. Other Violations	_
[and used Watch	reusing	g			1'1					Best to hang mops to dry / address Wif	

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)

	nent Name: In Robbins	Physical A Ridge		City/State: Rockwall	License/Permit # 8721	Page 2 of 2							
שמאו		rilage	TEMPERATURE OBS		O7 Z I								
Item/Loc	ation	Temp F	Item/Location		ocation	Temp I							
Toppir	ng cooler	34/35	Wif										
Thre	ee door cooler	0 11 0 0	****										
11110	33/34/35												
1													
ice c	cream freezers												
	-11/-8												
Ice c	ream cake case	-13											
Cu	stomer case	-18											
T.			SERVATIONS AND CORI										
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temps F	TABLISHME	NT HAS BEEN MADE. YOUR	ATTENTION IS DIRECTED TO	THE CONDITIONS OBSE	ERVED AND							
	Hot water 115 F												
	Sink sanitizer - 200 pp	m											
	Allergy posting on wal		D ppm										
	Separating nuts etc to		• •	various									
42/45	Deep cleaning of shelf	•	<u> </u>		ehind and around e	quipment							
	Catching condensation												
42	Clean spills inside cod			, , , , ,	-								
37	Condensation in ice cream		· · · · · · · · · · · · · · · · · · ·	ub ice build up in betwee	n and protect ice crean	n when doing so							
	Running dipper wells a		•	-									
W	Using "please ask for		<u> </u>										
W	Quarts are in commer			ms made on site are	ask for assistance	items							
W	Need to work on gettir	•											
39	Wif -replace fan guard		J										
45	Clean floor												
37/47	Address ice accumula	tion in wi	- for now protect tub:	s under - sheet pan									
45/42	General detail cleanin	g											
?	What are plans for dir	ty dispos	able wiping cloths in b	pag next to back doo	r								
	Doing their part to kee	p dumps	er area clean will c	heck with other busir	iesses								
45	Clean air vents where	needed											
W	Discussed observation	n of empl	oyee eating while wo	rking - manager has	addressed								
	Taking temps 3 times	per day lo	ce cream										
	MUST ADDRESS FREEZER ISSUES!!												
Received (signature)	by:		Print:		Title: Person In Charg	e/ Owner							
(Signature)	See abov	/e											
Inspected (signature)	See abou	T	Print:										
, 5	Keuy Kirkpa	urick	(KS		Samples: Y N	# collected							