

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

Date: 04/02/2021	Time in: 11:38	Time out: 12:45	License/Permit # FS 8720	Est. Type Ice cream	Risk Category LOW	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine	<input type="checkbox"/> 2-Follow Up	<input type="checkbox"/> 3-Complaint	<input type="checkbox"/> 4-Investigation	<input type="checkbox"/> 5-CO/Construction	<input type="checkbox"/> 6-Other	TOTAL/SCORE
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Establishment Name: Baskin Robbins 345793	Contact/Owner Name: Pertuz	* Number of Repeat Violations: _____	9/91/A
		✓ Number of Violations COS: _____	

Physical Address: Ridge road	Pest control : Ecolab 04/01/21	Hood Na	Grease trap : To provide	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch
 Mark the appropriate points in the OUT box for each numbered item Mark X in appropriate box for IN, NO, NA, COS Mark an X in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓				✓					
	✓					✓					
		✓				Preventing Contamination by Hands					
		✓				✓					
		✓					✓				
		✓				Highly Susceptible Populations					
								✓			
	✓					Chemicals					
	✓							✓			
Protection from Contamination						✓					
	✓					Water/ Plumbing					
3				✓		✓					
		✓				✓					

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓					✓					
	✓						✓				
Safe Water, Recordkeeping and Food Package Labeling						2					
	✓					Permit Requirement, Prerequisite for Operation					
W						✓					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					✓					
Consumer Advisory						W	✓				
	✓					W	✓				

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
W							✓				
	✓					Physical Facilities					
	✓					1					
1						✓					
		✓				W	✓				
Proper Use of Utensils						1					
	✓					✓					
	✓					1					

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Theresa Rasmus Printed /covid	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Baskin Robbins	Physical Address: Ridge road	City/State: Rockwall	License/Permit # FS 8720	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Ice cream customer case	-3	Cake freezer	-18		
3 door reach in	28/31				
ColdTop unit	30's				
Cookie dough	39				
Snickers	39				
Ice cream units					
8-11					

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	Currently placing ask for assistance on glass as cakes made on site do not have ingredients list -
	These could be self serve and will need to be labeled!
	Hot water in restroomsAnd kitchen 120 F
42/45	GeneralDetailed cleaning of spills and etc under behind and around equipment- various locations
	Milk and coffee mix is using within in 24 hrs
	Discussed handling nuts
42	Minor cleaning inside coolers and cabinets etc
	Confirmed air gaps at dipper well faucets
37	Rotating weeks on defrosting ice creamUnits - unit on rt is in need of defrosting
10	Sanitizer in sink -.not at 100 ppm to hand mix until unit repaired ASAP
29	Need new test strips ASAP
45	Seal holes in walls where needed / around mop sink
45	Clean under shelving in back room
47/37	Small amount of ice accumulation on pipe behind fan box in wif to address
	Sink sanitizer was hand mixed at inspection - tested to be - 150-200 ppm
	Ecolab service - no indications

Received by: (signature) See above	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Samples: Y N # collected

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