2nd Followup \$50.00 fee

Retail Food Establishment Inspection Report City of Rockwalll

V	First aid kit
	Allergy policy
V	Vomit clean up
	Employee health

Total Science Total Scienc	Propose of Improved Propose (Improved Propose of Improved Propos	Date: Time in: Time out: 04/10/2023 11:46 12:49		License			NII	==	D	ე_	Handlers CFM O on site	Page 1 of 2	2_					
District Contact Character Name:	Exchains Address:										123 1 0 011 316							
Project Continue State Project Continue St	Popular Address Popular Ad	Establishment Name: Contact/Owner N										<u>,</u>	<u>. j.</u>	Number of Repeat Violations:	101112/0001			
The properties States Defended in complained Not on complained Not on content Not Not on content Not	Matter important process to the City of the complained of the comp	Physical Address: Pest control:										e trap : Follow-up: Yes	10/90/	Ά				
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Proper coloning time and superculared	No. No. No. No. Compared production of the property		mpli									Con	nplian	ce Sta	atus	ive Action not to exceed 3 days		
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S. Proper Codd Holding temperature(41 YF 45 YP) 13. Proper use of restriction and exclusions: No discharge from See 13. Proper that Holding temperature(13 YF 45 YP) 14. Proper cooking time and temperature 14. Honds: Cancel and property washed Gloros used property 14. Proper cooking time and temperature 15. Proper relation in the holding temperature 15. No have hand caretast with ready to can thenke or approved 15. No have hand caretast with ready to can thenke or approved 15. No have hand caretast with ready to can thenke or approved 15. No have hand caretast with ready to can thenke or approved 15. No have hand caretast with ready to can thenke or approved 15. No have hand caretast with ready to can thenke or approved 15. No have hand caretast with ready to can thenke or approved 15. No have hand caretast with ready to can thenke or approved 15. No have hand caretast with ready to can thenke or approved 15. No have hand caretast with ready to can thenke or approved 15. No have hand caretast with ready to can thenke or approved 15. No have hand caretast with ready to can thenke or approved 15. No have hand caretast with ready to can thenke or approved 15. No have hand caretast with ready to can thenke or approved 15. No have hand caretast with ready to can thenke or approved 15. No have hand caretast with ready to can thenke or approved 15. No have hand caretast with ready to can thenke or approved 15. No have hand caretast with ready to can thenke or approved 15. No have hand caretast with ready to can thenke or approved 15. No have hand caretast with ready to can thenke or approved 15. No have hand caretast with ready to can thenk or approved 15. No have hand caretast with ready to can thenk or approved 15. No hand caretast with ready to can thenk or approved 15. No hand thenk or approved and properly whether approved and properly designed approved approved properly 15. No have the thenk or approved 15. No have the properly designed constructio	13. Proper use of restriction and exclusion; No discharge from eyes, anne, and mustal property of the control property of th			/			Proper cooling time a	and temperature									nployees;	
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Jessica Willis	Print:	Title: Person In Charge/ Owner PiC
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Baskin Robbins		Physical A	ddress: 115 ridge road	City/State: Rockwa	License/Permit # Fs 8720	Page <u>2</u> of <u>2</u>					
Baok		2001	TEMPERATURE OB		100720						
Item/Loc	ation	Temp	Item/Location	Temp	Item/Location	Temp					
Freeze	er case customer	-17	Wif	-8.2							
C	old top unit	33									
	nipped cream	40									
	• •										
Trire	e door milk unit										
	Milk	38									
Ice	cream units	-3/.2									
Ice c	ream cake unit	-12									
		OF	SERVATIONS AND COR	RRECTIVE ACTION	NS						
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: temps taken in		ENT HAS BEEN MADE. YOUR	R ATTENTION IS DIRE	ECTED TO THE CONDITIONS OB	SERVED AND					
	Need to post current for	ood perm	nit								
37	Time to defrost ice cre	am units	to protect ice cream	from frost							
	Allergen statement on	dipping of	case / also on custon	ner freezer							
	Still working on labels	for ice c	ream in case -curren	tly staff is to ass	sist only						
	Hot water in rr at 120			-	-						
	Try to store sample sp	oons witl	h handles up if possil	ble							
	Tested sanitizer at thre										
	Discussed setting up s		· · · · · · · · · · · · · · · · · · ·								
	Test strips on site date										
45	Need to clean out drai										
70			· · · · · · · · · · · · · · · · · · ·	ld top unit- keen	an eye on any gaps on	top part holding					
42/45					an eye on any gaps on	top part riolaling					
42/43	Using gallon milk withi		quipinent and inside	эршэ							
	Takin temps 4 times P										
			2010								
	No longer reusing m&m containers										
	Ice machine - removed ice scoop to clean										
	Pitchers - washed after each use Cleaning can opener weekly or more often if needed										
				3							
36	Discard old wiping clo										
W	Always make repairs										
40	To replace cardboard		· · · · · · · · · · · · · · · · · · ·								
37/39	•										
	· .			tire contents / al	so need to clean / curre	ent temp is -8.2					
45	Need to fill small holes		•								
W	Need to ask about a d	•	•								
42	Clean surfaces over dipping case etc where needed - non food contact										
Received (signature)	by:		Print:		Title: Person In Cha	arge/ Owner					
(o.giiutuic)	See abov	/e									
Inspected			Print:								
(signature)	Kelly kírkpo	ıtrick	\mathcal{RS}								