Additional followups \$50.00 fee

Retail Food Establishment Inspection Report City of Rockwall

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

Date: 04/25/20)24	Time in: 2:48	Time out: 3:54		s 8720						Food handlers Food managers Page 1 of	2	
		tion: 1-Routine	2-Follow U		Complaint	_	Inve	stiga	ation		5-CO/Construction 6-Other TOTAL/SCO	ORE	
Establishment Baskin Rob	bins		- I	Al	Owner Name:	ı					* Number of Repeat Violations: Y Number of Violations COS: Petran/waste oil Follow-up: Yes	/Δ	
Physical Addr 2951 ridge road			Eco	est control : olab 04/04/2	024	Ho Na	od			Grease trap/ waste oil Follow-up: Yes Polics O/ Sea 10/31-2023 due this month		<i></i>	
Mark the appro	nce S priate	points in the OUT box for		item	$NO = no$ Mark $\sqrt{\text{in a}}$	ppropri	iate b	ox fo	r IN,	NO,		tch	
Compliance Sta	atus	Prio	ority Items (3	Points) vio	olations Requ		nmea Compl				ive Action not to exceed 3 days		
O I N N N U N O A	C O S		nperature for F legrees Fahrenhe		R	O U T	I	N O	N A	C C Employee Health			
		1. Proper cooling time	and temperature	;			/			12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting			
		2. Proper Cold Holding	g temperature(41	°F/ 45°F)			'			13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth			
		3. Proper Hot Holding	temperature(135	5°F)							Preventing Contamination by Hands		
		4. Proper cooking time	and temperature	e			/				14. Hands cleaned and properly washed/ Gloves used properly Gloves / scoops etc		
		5. Proper reheating pro Hours)	cedure for hot he	olding (165°I	F in 2		/				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.)		
		6. Time as a Public Her	alth Control; pro	ocedures & re	ecords						Highly Susceptible Populations		
		• •	proved Source				Τ				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required		
		7. Food and ice obtaine	•		od in						No eggs		
		good condition, safe, and destruction Dairy fa	nd unadulterated	l; parasite	od III					Chemicals			
		8. Food Received at pro Taking temps	oper temperature	е					~	17. Food additives; approved and properly stored; Washing & Vegetables None			
		Protection	n from Contami	ination			/				18. Toxic substances properly identified, stored and used Labeled		
	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Water/ Plumbing						Water/ Plumbing						
	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature			1 and		~			1	19. Water from approved source; Plumbing installed; proper backflow device City approved			
		11. Proper disposition reconditioned No r	of returned, prev eturns	iously served	d or		~				20. Approved Sewage/Wastewater Disposal System, proper disposal		
O I N N	С	Pri	iority Founda	ation Item	s (2 Points)	violat O		Req	uire N	Cor	rective Action within 10 days	R	
U N O A	o s	Demonstration 21. Person in charge pr	n of Knowledge		vledge.	U T	N	0	A	o s	Food Temperature Control/ Identification		
		and perform duties/ Ce							/	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature			
		22. Food Handler/ no u	nauthorized pers	sons/ personr	nel		~			28. Proper Date Marking and disposition If not using within 24 hrs			
		Safe Water, Reco	rdkeeping and Labeling	Food Packa	ge					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital			
/											Digital		
		23. Hot and Cold Wate 119	r available; adeq								Permit Requirement, Prerequisite for Operation		
2		24. Required records a	r available; adeq				·						
2		24. Required records a destruction); Packaged Out of labels Conformance	r available; adeq vailable (shellsto Food labeled today with Approved	ock tags; para	asite		·				Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) 2024 permit posted Utensils, Equipment, and Vending		
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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)

B	N	l m		C' (C)		n - ^
	ment Name: in Robbins	Physical A	address: ridge road	City/State: Rockwall	License/Permit # Fs 8720	Page <u>2</u> of <u>2</u>
			TEMPERATURE OBSERVA		'	
Item/Loc		Temp F	Item/Location	Temp F Iter	m/Location	Temp I
Bev cooler		38	Ice cream		Wif	-3.3
Cake case		-8.2	Cake setting uni	tf -2.3?		
Sundae cooler		40				
	Milk cooler	35				
		OI	 BSERVATIONS AND CORRECT	IVE ACTIONS		
Item Number	AN INSPECTION OF YOUR EST NOTED BELOW: ALL TEMPS T	FABLISHME:	NT HAS BEEN MADE. YOUR ATTEN		TO THE CONDITIONS OBSE	RVED AND
37	Need to defrost ice cre	eam units				
<u> </u>	Restrooms equipped		•			
24	Currently out of labels		statement on class			
32	Time to replace cutting		otatomont on glass			
- 02	Milk will be used within		of opening			
	Hot water 118	1 2 7 1113 (or opening			
42	Need to clean inside.	Cabinoto				
42	Sanitizer 200Ppm	Cabinets	•			
32	•	lf iunder	3 comp sink - galvanized			
39	Choco stored in can b					
45	To clean under shelvir					
	Need fan guards in wi	<u> </u>				
	Watch over storage of		vic			
	Test strips good 2025					
	Back area looks good	- relative	elv thinking			
	Digital thermo used / g					
	Running dipper wells	<u>, , , , , , , , , , , , , , , , , , , </u>				
	<u> </u>					
Received (signature)	by:		Print:		Title: Person In Charg	ge/ Owner
, g()	See abov	/e				
Inspected (signature)		atici cl	Print:			
	newy numpe	ur uk	/ N3		Samples: Y N	# collected