\$50.00 fee Ci						blishment Inspection Report ty of Rockwalll							all1 Allergy policy Vomit clean up Employee health			
Date: Time in: Time out: License/Per 01/10/2023 12:02 1:07 FS 93								/2	202	23	С	n	wall 4^{Handlers} 3^{CFM} Page <u>1</u> of <u>2</u>			
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complai Establishment Name: Contact/Owner N							_	4-I	nves	tiga	tio	n	5-CO/Construction 6-Other TOTAL/SCORE			
Bubble bubble Nguyen					i vanie		1100	d			'r	$\checkmark \text{ Number of Violations COS:} \qquad 7/93/\Delta$				
493 E I 30 Safe earth						Ν	Hoo Ia			Cle	ean	earth 12/19/22 50				
Ma	Mark the appropriate points in the OUT box for each numbered item												ox for IN, NO, NA, COS Mark an \times in appropriate box for R			
Compliance Status						s Req	Require Immediate Corrective Action not to exceed 3 days Compliance Status O I N C									
O U T	I N	N O	N A	0 5	s (F = degrees Fahrenheit)				I N	N O	Employee Health R					
		~			1. Proper cooling time and temperature				~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting			
	~				2. Proper Cold Holding 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°F)							<u> </u>	Preventing Contamination by Hands			
		4. Proper cooking time and temperature											14. Hands cleaned and properly washed/ Gloves used properly			
		~	5. Proper reheating procedure for hot holding (165°F in 2 Hours)						~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y_N_) No hand contact			
	~	6. Time as a Public Health Control; procedures & records Using for Tapicca pearls											Highly Susceptible Populations			
					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 grocer							<u> </u>	Chemicals			
	~	8. Food Received at proper temperature					ľ				~		17. Food additives; approved and properly stored; Washing Fruits & Vegetables			
	To transport safely Protection from Contamination					·		~		•		Frozen only 18. Toxic substances properly identified, stored and used				
					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting		Ī						Watch Water/ Plumbing			
	~				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>100</u> ppm/temperature				~				19. Water from approved source; Plumbing installed; proper backflow device			
		~			11. Proper disposition of returned, previously served or reconditioned		-		~				City approved 20. Approved Sewage/Wastewater Disposal System, proper disposal			
_	Priority Foundation Items (2 Po				oints)	s) violations Require Corrective Action within 10 days						rrective Action within 10 days				
O U T	I N	N O	N N C					O U T	I N	N O	N A	C O S	Food Temperature Control/ Identification R			
	~			5	21 Person in charge present demonstration of knowledge					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature						
	~	22. Food Handler/ no unauthorized persons/ personnel				ľ		~				28. Proper Date Marking and disposition If not using within 24 hrs				
	Safe Water, Recordkeeping and Food Package Labeling							~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips				
	23. Hot and Cold Water available; adequate pressure, safe See attached				- · ·						Digital / test strips Permit Requirement, Prerequisite for Operation					
	-	24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled			$\left \right $	30. Food Establi Posted						30. Food Establishment Permit/Inspection Current/ insp posted				
			-		Conformance with Approved Procedures		ľ	1	-				Vitensils, Equipment, and Vending			
			~	25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Using tphc					~				31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped			
					Consumer Advisory			2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch			
	~				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Ingredients by request					~			33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped			
		x. /		~	Core Items (1 Point) Violations Require Corrective		on l					• • •				
O U T	I N	N O	N A	C O S	Prevention of Food Contamination	R		O U T	I N	N O	N A	C O S	Food Identification R			
	~				34. No Evidence of Insect contamination, rodent/other animals Watch					~			41.Original container labeling (Bulk Food)			
w					35. Personal Cleanliness/eating, drinking or tobacco use Watch hair restraints <u>36</u> . Wiping Cloths; properly used and stored		ŀ	, 1					Physical Facilities 42. Non-Food Contact surfaces clean			
-	~				Store / return to sanitizer when not in use <u>37</u> . Environmental contamination		-	1		_		<u> </u>	43. Adequate ventilation and lighting; designated areas used			
┞	-				Defrost 38. Approved thawing method	+	ŀ		~ ~	┥	_		44. Garbage and Refuse properly disposed; facilities maintained			
╞		-			Proper Use of Utensils		ŀ	1	~	┥			45. Physical facilities installed, maintained, and clean			
1					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used		ŀ	•	~				46. Toilet Facilities; properly constructed, supplied, and clean			
1					40. Single-service & single-use articles; properly stored and used See	$\left \right $	ľ			~	_		47. Other Violations			
Ľ					066											

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Thu Trang Tran	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: le bubble	Physical A 493 E		City/State: Rockwa	II	License/Permit # Page 2 of 2		of <u>2</u>				
Item/Loc:	ation	Тетр	TEMPERATURE OBSERVA Item/Location	TIONS Temp	Item/Locati	Item/Location						
Cold to			_	Temp	Tiem/ Locati			Гетр				
	•	40	Cold top unit									
	Peaches	39	Boba	37								
Dee	p freezer fruit	12	Egg pudding	37								
	lce	10	Теа	37								
	Wic		Small freezer to go on	y 1 4								
Cre	eamer barely	41										
OBSERVATIONS AND CORRECTIVE ACTIONS												
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: temps taken in F											
	Hot water in restroom 130 / equipped											
	Back prep :											
!!	Watch storage of personal items / and watch hair restraints											
37	Time to defrost freezer											
	Hot water at three comp - 112 inches											
W	Keep an eye on condition of utensils and containers etc											
W	Cleaning inside ice machine routinely - emptying all to address											
	Hot water at hand sink 124											
39	Watch when storing duster on side of ice machine											
39	Address clutter around mop sink and hot water heater											
32/45	Address flooring arour		aoor er is moved to access near	book doo	. r							
	Back door closed tight			Dack UUC	Л							
W	•	•	holding borderline 41 tem	ns								
42			•	P 0								
	Dust fan casing in wic and clean under shelving etc Using cream and egg pudding within 24 hrs											
42	General detailed clear											
42/45												
	Using tphc for tapioca pearls - 3 hrs only - written son container											
	Separating peanut butter station / providing ingredients by request											
W	Reminder to clean plastic drying rack for lids and container weekly											
	Sanitizer bucket 100 ppm											
40	Avoid reuse of cardboard boxes											
	Tasting spoons - one time use - these are stored mouth part up but for employees only											
45	Seal wood where needed											
45												
37 Time to defrost small freezer for to go orders												
Received (signature)	^{by:} See abov	/e	Print:			Title: Person In Charg	ge/ Owner					
Inspected (signature)	See abov Kelly kirkpa	ıtríck	RS Print:			Samples: Y N	# collected					