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
Employee health

Date: Time in:				~ 4		Time out: License/Permit #			Est. Type Risk Category			Page 1 of	2				
	01/07/2021 12:01 12:37 FS 93 Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain									_	Bev	Low					
		se of ishme				2-Follow Up	Contact/Own		4-	-Inve	stiga	tion		5-CO/Construction * Number of Repeat Vio		TOTAL/SCO	RE
		le bu					Nguyen		1 **			-		✓ Number of Violations		10/90/	Δ
	iysica Ige ro	al Ac oad	ldre	ss:		To pro			Ho Na	od			rease prov	e trap : ide	Follow-up: Yes ✓ No ☐	10/00/	<i>,</i> ,
Compliance Status: Out = not in compliance IN = in compliance NO = not of Mark the appropriate points in the OUT box for each numbered item NO = not of Mark ✓ in appropriate										observed NA = not applicable propriate box for IN, NO, NA, COS				plicable COS = corrected or	n site R = repeat vio	olation W-Wate	ch
									ire In	nmed	iate	Cor	recti	ve Action not to exceed 3 de	- 11 1		
O U	Î	ance N	N	C	Time and Tem	nperature for Food	l Safety	R	O	I	npliance Status I N N C N O A O		С	Employee Health			R
T	$ \mathbf{K} \mathbf{O} \mathbf{A} \mathbf{O} \mathbf{F} = \text{degrees Fahrenheit}$						T		0	A	s	12. Management, food emplo		employees:			
	1. Proper cooling time and temperature							knowledge, responsibilities, and reporting Posting					employees,				
	2. Proper Cold Holding temperature(41°F/ 45°F)							13. Proper use of restriction and exclusion; No dis eyes, nose, and mouth					charge from	-			
	See 3. Proper Hot Holding temperature(135°F)											Posting					
	(~								Preventing Contamination by I 14. Hands cleaned and properly washed/ Glov							
	Proper cooking time and temperature							~				• •	•				
	5. Proper reheating procedure for hot holding (165°F in 2 Hours)					2		15. No bare hand contact with ready to eat foods alternate method properly followed (APPROVE) Gloves or utensils									
	/				6. Time as a Public Hea Using for tapioca pearls	alth Control; proced	lures & recor	ds						Highly Sus	ceptible Populations		
					App	proved Source						~		16. Pasteurized foods used; pasteurized eggs used when		fered	
	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction											(Chemicals				
					8. Food Received at pro	oper temperature		+						17. Food additives; approved	d and properly stored;	Washing Fruits	
	•				FroZen / or da	iry				~				& Vegetables Water only			
						n from Contaminat				1				18. Toxic substances properl	y identified, stored an	ıd used	
	~				Food Separated & preparation, storage, dis		during food							Wat	er/ Plumbing		
3			10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 100 ppm/temperature Wash temp			i p	٧	v			1	19. Water from approved son backflow device City approved / s	-	• •			
		~			11. Proper disposition or reconditioned	of returned, previou	sly served or			~				20. Approved Sewage/Waste disposal	ewater Disposal System	m, proper	
				-	Pri	ority Foundatio	on Items (2							rective Action within 10 day	ys		
U	I N	N O	A A	O S	Demonstration	n of Knowledge/ Pe	ersonnel	R	U T	N	N O	N A	C O S	Food Temperatu	re Control/ Identific	cation	R
				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)					_				~	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature			
	V				and perform duties/ Cer			ge,		~						quate to	
	/					rtified Food Manage	er (CFM)	ge,		'					ire	quate to	<u> </u>
	<u> </u>				and perform duties/ Ĉer 2 22. Food Handler/ no ur 2	rtified Food Manage	er (CFM) s/ personnel	ge,		\ \ \				Maintain Product Temperatu 28. Proper Date Marking and 29. Thermometers provided, Thermal test strips	d disposition		
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Andy Nguyen	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Bubble bubble		Physical A		City/State: Rockwall		License/Permit # Page FS 9320				
Dubb		rilage		RE OBSERVAT		1 0 0020				
Item/Loc	ation	Temp F	Item/Location			Location	Temp I			
Cold to	op unit									
	Fruit	38								
	Dairy	37								
	Freezer	-2								
	Wic	38								
	Milk	39								
		O	 	D CORRECTIV	E ACTIONS					
Item Number	AN INSPECTION OF YOUR ES					O THE CONDITIONS OBSE	ERVED AND			
Nulliber	NOTED BELOW:									
	No indoor dining / enti		is now storage	area						
	Hot water in restroom			, , ,						
39	Watch what is stored									
	Peanut butter - separa	-	•	tter allergy bl	ending jar /ute	nsils washed/ hand	ls washed etc			
	Digital thermo and tes									
	Scoops etc used no h	and food	contact							
	Dairy is only Tcs									
	Using tphc for tapioca	•								
37	Time to defrost freeze									
	Sanitizer in sink 100 p	•								
42/45	General detailed clea		· · ·							
W	Repair leak at three co	•			<u> </u>					
33/10										
45	FillHoles in walls where needed									
	Watch clutter									
	Cleaning in side I e machine weekly - watch deflector panel									
	Clean under ice machine and keep and eye on air gap 1 inch above drain when mopping									
	Keep an eye on flooring in back not smooth									
W	Watch personal items - keep in dining area- non food prep area									
	Shelving height from floor to be 6 inches									
	Watch using of brooms with natural brushes etc									
	Always choose items that are commercialGrade									
	Cooking tapioca pearls daily and using tphc									
Received (signature)	by:		Print:			Title: Person In Charg	ge/ Owner			
	See abov	<u>/e</u>								
Inspected (signature)	See abou	~ / / . 1 .	Print:							
,	Kewy Kurkpa	urick	/ KS			Samples: Y N	# collected			