

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: <b>01/07/2021</b>	Time in: <b>12:01</b>	Time out: <b>12:37</b>	License/Permit # <b>FS 9320</b>	Est. Type <b>Bev</b>	Risk Category <b>Low</b>	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: <b>Bubble bubble</b>	Contact/Owner Name: <b>Nguyen</b>	* Number of Repeat Violations: _____	<b>10/90/A</b>
Physical Address: <b>Ridge road</b>		✓ Number of Violations COS: _____	
Pest control : To provide	Hood Na	Grease trap : To provide	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>

**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 ✓ in appropriate box for IN, NO, NA, COS Mark an ✓ 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
<b>Time and Temperature for Food Safety (F = degrees Fahrenheit)</b>						<b>Employee Health</b>					
		✓				✓					
	✓					✓					
		✓				<b>Preventing Contamination by Hands</b>					
		✓				✓					
				✓		✓					
✓						<b>Highly Susceptible Populations</b>					
<b>Approved Source</b>									✓		
	✓					<b>Chemicals</b>					
	✓					✓					
<b>Protection from Contamination</b>						✓					
	✓					<b>Water/ Plumbing</b>					
3						W					
		✓				✓					

**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
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓					✓					
	✓					✓					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						✓					
W						<b>Permit Requirement, Prerequisite for Operation</b>					
			✓			✓					
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
	✓					✓					
<b>Consumer Advisory</b>						W	✓				
	✓					2					

**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
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
W						✓					
1						<b>Physical Facilities</b>					
	✓					1					
1						✓					
		✓				✓					
<b>Proper Use of Utensils</b>						1					
1						✓					
	✓					✓					

# Retail Food Establishment Inspection Report

## City of Rockwall

Received by: (signature) <b>Andy Nguyen</b>	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: <b>Bubble bubble</b>	Physical Address: <b>Ridge road</b>	City/State: <b>Rockwall</b>	License/Permit # <b>FS 9320</b>	Page 2 of 2
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Cold top unit					
Fruit	38				
Dairy	37				
Freezer	-2				
Wic	38				
Milk	39				

### 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:
	No indoor dining / entire facility is now storage area
	Hot water in restroom 100
39	Watch what is stored next to hand sink in prep area ( pitcher)
	Peanut butter - separate scoop and peanut butter allergy blending jar /utensils washed/ hands washed etc
	Digital thermo and test strips on site
	Scoops etc used no hand food contact
	Dairy is only Tcs
	Using tphc for tapioca pearls
37	Time to defrost freezer
	Sanitizer in sink 100 ppm
42/45	General detailed cleaning under equipment
W	Repair leak at three comp sink faucet - occurs when running water only
33/10	Hot water not at 110 in three comp - therefore may not wash anything until it is 110 min for warewashing / adjusted at insp and waiting to heat up
45	FillHoles in walls where needed
	Watch clutter
	Cleaning in side l e machine weekly - watch deflector panel
	Clean under ice machine and keep an 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 by: (signature) <b>See above</b>	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Samples: Y N # collected

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