r e q u Follow	i r	e d		of \$50.00 is fter 1st		Ci	ty of I	Roc	kw			spo	ect	ion Report	EK	Vomit clea	olicy/traini an up	ng	
	Date: Time in: Time out: License/Pe 01/13/2022 12:18 12:53 FS 93												Food handlers Food managers 4 posted			Page $\underline{1}$ of	3		
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner N										5-CO/Construction 6-Other 70			TOTAL/SCO	OTAL/SCORE				
Bubb	le b	ubb	ole			Nguye	en	vanie.	T			1		✓ Number of V		cos:	7/93/	Δ	
Physic I-30 /28					Safe		est 12/07/2	21	Ho Na	ood				se trap : vcle every 3 month		Follow-up: Yes	11001	· `	
				tatus: Out = not in compoints in the OUT box for a	$\frac{1}{10000000000000000000000000000000000$	compliance em	e N Mark	$\mathbf{O} = \text{not}$ \checkmark in a						$\begin{array}{l} \text{pplicable} & \text{COS} = column{0}{0}\\ \text{O, NA, COS} \end{array}$	orrected on Ma		olation W- Wat	ch	
Compli	iance	Stat	115	Prior	rity Items (3	Points)	violations	s Requ			<i>diate</i> lianc			tive Action not to ex	cceed 3 da	ys			
O I U N T	N O	N A	C O S		perature for Fo		Ŷ	R	O U	OINO UNO T		A A	C O S		Employee Health				
	~			1. Proper cooling time a	nd temperature				12. Management, food employees and cond knowledge, responsibilities, and reporting							l employees;			
~				2. Proper Cold Holding	temperature(41°	°F/ 45°F)			-		•			13. Proper use of restriction and exclusion; No discharge from eves, nose, and mouth					
	<u>_</u>		_	3. Proper Hot Holding te	emperature(135°	°F)			To move to hand sink Preventing Contamination by Ha						nds	-			
	~ ~			4. Proper cooking time a	and temperature				Preventing Contamination by 14. Hands cleaned and properly washed/ Glo								1		
	~			5. Proper reheating proc Hours)	edure for hot ho	lding (165	5°F in 2			 15. No bare hand contact with ready to eat foods of alternate method properly followed (APPROVED) 						1			
~	·			6. Time as a Public Heal Using for tapioca pearls	lth Control; proc	edures &	records			Scoops and gloves Highly Susceptible Population						eptible Populations	5		
					proved Source							~			ds used; pi	rohibited food not of			
-	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Commercial								•										
				8. Food Received at prop	per temperature						•			17. Food additives: & Vegetables	; approved	and properly stored;	; Washing Fruits		
			_	To check temps	5 from Contamir	nation					•			Water for A		O identified, stored an	nd used	_	
				9. Food Separated & pro	otected, prevente	d during f	food			•		<u> </u>		Low	Wata	r/ Plumbing		-	
				10. Food contact surface	es and Returnabl	es ; Clean	ed and			Ι.				19. Water from app		rce; Plumbing instal	led; proper		
~				Sanitized at <u>100</u> F			rad on			~				backflow device City approv		water Disposal Syste		_	
	~			reconditioned No re	eturns	ously serv	ed or			•	•			disposal	age/ waster	water Disposal Syste	em, proper		
0 1	N	N	c	Pric	ority Founda	tion Iter	ms (2 Po	nts)	viola 0		s Req		Cor	rrective Action with	nin 10 days	S		R	
U N T	0	A	0 S	Demonstration 21. Person in charge pre	U				U T		0	Α	O S	Food T	emperatur	re Control/ Identifie	cation		
~				and perform duties/ Cert 2						/	•			Maintain Product T	Femperatur		equate to		
>				22. Food Handler/ no un 4	nauthorized perso	ons/ perso	nnel				~			28. Proper Date Ma 24 hrs	-	-			
				Safe Water, Recor	Labeling		-			~				29. Thermometers Thermal test strips		accurate, and calibra	ted; Chemical/		
~				23. Hot and Cold Water See	available; adequ	uate pressi	ure, safe			-		<u> </u>		Permit Ree	quirement	, Prerequisite for C	Operation		
~				24. Required records available destruction); Packaged H		ck tags; pa	arasite			~	,			30. Food Establish Need 2022		mit (Current/ insp : ed	sign posted)		
		~		Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma	ariance, Specializ obtained for spe	zed Proces cialized				~						pment, and Vendin cilities: Accessible a		F	
				Cons	sumer Advisory				2	2				designed, construct		et <u>surfaces cleanabl</u> ed	e, properly	T	
~				26. Posting of Consumer foods (Disclosure/Remin Posting					F		~			33. Warewashing F Service sink or cur Fouipped		nstalled, maintained facility provided	, used/		
				Core Items (1 Point	t) Violations I	Require C	Corrective								on , Whic	<u>hever C</u> omes First			
O I U N T	N O	N A	C O S	Prevention o	of Food Contam	ination		R	O U T	J N	N O	N A	C O S		Food 1	Identification		R	
~				34. No Evidence of Inse animals Watch for frui	it files	, 					~			41.Original contair	ner labeling	g (Bulk Food)			
				35. Personal Cleanliness 36. Wiping Cloths; prop			co use			1				42. Non-Food Con	•	cal Facilities			
				36. Wiping Cloths; prop Stored in bucket 37. Environmental conta	et	orea		\square	1	<u> </u>				See		es clean lighting; designated	areas used	_	
1				38. Approved thawing n				+						Watch inside v	wic etc	erly disposed; facilit			
	V		_								<u> </u>		_	Watch		d, maintained, and c		-	
	_				TI 677									+5.1 Hysical merin			loan		
			-	39. Utensils, equipment,		erly used,	stored,		⊢	_	-	_	_	<u>See</u> 46. Toilet Facilities		constructed, supplie		+	
1				· r ·	, & linens; prope e utensils; prope	erly used, s rly used			1				_	See	s; properly				

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

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	nent Name: le Bubble	Physical A Ridge		City/State: Rockwal	I	License/Permit # Page 2 of _					
		5	TEMPERATURE OBSERVAT	IONS							
Item/Loc		<u>Temp F</u>	Item/Location	Temp F Item/Loc		ition		Temp F			
Deep	freezer	3.4	Wic	40	Under cour	ter freezer for premade of	drinks	1.4			
Bac	k freezer fruits	2	Bev mix	40.9							
Ice	deep freezer	9									
S	mall freezer		Cold top unit								
			Pudding	38							
			1/2 and 1/2	38							
			Deep freezer front area	7.3							
		OB	SERVATIONS AND CORRECTIV	_	NS						
Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND											
Number											
	Allergy posting on sneeze guard										
	Hot water at 120 plus watch										
45	Address peeling paint on tile next to toilet in restroom										
!!	Plans to tile behind sinks and front area replacing galvanized corrugated metal wall Will also address tile cove base issues where needed										
			e issues where heeded								
37											
	Discussed health poster placement										
20	Using tphc for tapioca pearls										
32	Back deep freezer is rusty inside										
37 39	Defrost freezers where needed Watch use of straw brooms and replace as not washable										
45			u replace as not washable								
42	Dust air vents where needed Clean sticky shelving in cabinets										
	New shelving in wic - watch flooring under and clean Wire rack is nonfood only										
	Sanitizer in bucket 100 ppm										
	Sinks equipped										
	Peanut butter separate	e station									
	All Tcs rotation is less that 24 hrs										
	New small freezer residential as well - may be moved										
45	· · ·										
	Watch what is stored over ice machine										
45	45 Clean drains where needed										
	Keep an eye on cloth strainer bags										
	Watch clutter and keep residential items to a minimum										
	Fill holes in walls										
	Plans for wall material replacement in FEB										
Received (signature)	^{by:} See abov	'e	Print:			Title: Person In Charge/ (Jwner				
Inspected (signature)	See abov Kelly kirkpa	- + . / . 1.	Print:								
		urick	(KS			Samples: Y N #	collecte	ed			
Form EH-06	5 (Revised 09-2015)										