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

Dat		4 /つ	በባ	<u> </u>	Time in: 3:02	Time out: <b>4:01</b>		FS 9							Bev Risk Category Low Page 1 of	2		
					ion: ✓ 1-Routine	2-Follow U	17				T	-4*		_	5-CO/Construction 6-Other TOTAL/SCO			
		hmer				2-Follow C		3-Compla act/Owner l		<u> </u>	Inve	suga	atioi	1	* Number of Repeat Violations:	KE		
		bu		_		l n	Nguy			**			Lo		se trap: Follow-up: Yes 7	/A		
Ridg		l Ado ad	ires	s:		Sat		05/27/2020		Hoo Na	oa		06	rease /30/2	se trap : 2020 stericycle 60 gals  Follow-up: Yes 7 No Pics			
Mar	C k the	ompl	ianc	e St	tatus: Out = not in co	mpnance	n complian	14	$\mathbf{O} = \text{not } \mathbf{O}$						pplicable COS = corrected on site R = repeat violation W-Wat NA, COS Mark an in appropriate box for R	ch		
Iviai	K UK	г аррі	орт	aic j						_					tive Action not to exceed 3 days			
Con	Compliance Status					ata:	R	O	I	ompliance Status  I N N C		_						
U T	N	0 4		o S	(F = c)	legrees Fahrenhe	eit)	<u>.                                  </u>		U T		О	A	O S	Employee Health			
		Proper cooling time and temperature							/				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	2. Proper Cold Holding temperature(41°F/4			°F/ 45°F	)							13. Proper use of restriction and exclusion; No discharge from						
•					See attached										eyes, nose, and mouth Screening when coming to work			
	•	/		Ī	3. Proper Hot Holding	temperature(135	5°F)								Preventing Contamination by Hands			
	/				4. Proper cooking time Tapioca 170F	and temperature	e								14. Hands cleaned and properly washed/ Gloves used properly			
		,			5. Proper reheating pro			65°F in 2							15. No bare hand contact with ready to eat foods or approved			
	١				Hours)										alternate method properly followed (APPROVED Y N. )			
	/				6. Time as a Public He Using tphc for tapioca a	alth Control; pro fter cooking	ocedures	& records							Highly Susceptible Populations			
					Ar	proved Source								16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required				
					7. Food and ice obtained	-		Food in										
١.					good condition, safe, a	nd unadulterated									Chemicals			
					destruction Comme													
					8. Food Received at pr	oper temperature	e				1				17. Food additives; approved and properly stored; Washing Fruits & Vegetables			
						n from Contami	ination			١٨					Water only 18. Toxic substances properly identified, stored and used	+		
					9. Food Separated & p.			g food		VV					Stored away			
					preparation, storage, di										Water/ Plumbing			
					10. Food contact surface	ces and Returnab	oles ; Clea	aned and		2					19. Water from approved source; Plumbing installed; proper backflow device			
'					Sanitized at 100					3					Watch air gaps at ice machine-			
	•	/			11. Proper disposition reconditioned	or returned, prev	nously se	rvea or			1				20. Approved Sewage/Wastewater Disposal System, proper disposal			
					Pr	iority Founda	ation It	ems (2 Po	ints) vi	iolat	tions	Req	uire	Cor	rrective Action within 10 days			
U			4	C O	Demonstration	n of Knowledge	/ Personi	nel	R	O U	N	N O	N A	C		R		
Т				S	21. Person in charge pr					Т				S	27. Proper cooling method used; Equipment Adequate to			
•					and perform duties/ Ce 2			,			/				Maintain Product Temperature			
	/				22. Food Handler/ no u	inauthorized pers	sons/ pers	sonnel				/			28. Proper Date Marking and disposition Using within 24 hrs			
					Safe Water, Reco	ckage			/				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips					
	_		1		23. Hot and Cold Water	Labeling	uata prac	cura cafa							Digital and test strips on site			
_ •	4				Good  24. Required records a			ŕ			ı	1	1	ı	Permit Requirement, Prerequisite for Operation			
					destruction); Packaged	Food labeled	ock tags; j	parasite			/				30. Food Establishment Permit (Current/ insp sign posted)  Posted			
			_		Per order Conformance	with Approved	Procedu	res							Utensils, Equipment, and Vending			
					25. Compliance with V HACCP plan; Variance			ess, and							31. Adequate handwashing facilities: Accessible and properly supplied, used			
		ľ			processing methods; m						•				Equipped to use			
					Con	sumer Advisor	y			2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used			
					26 Posting of Com	on Advisories	Avr. 6 1	lor ocale: 1		2					Cutting boards etc	1		
					26. Posting of Consum foods (Disclosure/Rem Posting and discus	inder/Buffet Pla					~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided			
							Require	Corrective	Action	Not	t to F	exce	ed 91	0 Da	Sanitizer see up	_		
				C O	•	of Food Contar	•		R	O	I	N O	_	C O	Food Identification	R		
T	+			Š	34. No Evidence of Ins					T				Š	41.Original container labeling (Bulk Food)			
벍	+			-	animals Fruit flies				H			•						
$\square$				$\downarrow$	35. Personal Cleanline Make sure separation is 36. Wiping Cloths; pro			sonal items	$\square$						Physical Facilities  42. Non-Food Contact surfaces clean			
				4	Stored in sani	izer	,.orcu			1					See	_		
W				_	37. Environmental con Watch					W	~				43. Adequate ventilation and lighting; designated areas used In coolers			
Ш	•	/			38. Approved thawing using frozen.	method					<b>/</b>				44. Garbage and Refuse properly disposed; facilities maintained			
					Prop	er Use of Utensi	ils			1					45. Physical facilities installed, maintained, and clean General repairs and cleaning f			
W					39. Utensils, equipmendried, & handled/ In u						1				46. Toilet Facilities; properly constructed, supplied, and clean	1		
V V	1			$\downarrow$	Swatch scoops :	storage	•								47. Other Violations	+		
1					and used See	<sub>5</sub> .c use articles	, property	, 5.0104				~			Suid Financiis			
				- 1					1 1	Ĭ.	1				1	1		

## Retail Food Establishment Inspection Report

## City of Rockwall

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

Form EH-06 (Revised 09-2015)

	ment Name:	Physical A		City/State:	License/Permit #	Page <u>2</u> of <u>2</u>					
Bubb	le bubble	Ridge		Rockwall	FS 9320						
Item/Loc	ation	Temp F	TEMPERATURE OBSERVA		Location	Temp F					
	er at front door	Ice only		-5	<del></del>						
		ice of the	Dack Heezel	-5							
⊢r	ont cold top										
	Cut melons	38									
	Below	37									
D	eep freezer	2									
	Wic	37									
V	Vatermelon	40									
•	Dairy	37									
	Бану		SERVATIONS AND CORRECT	TIVE ACTIONS							
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND										
Number	NOTED BELOW:										
40			age as all service is to go								
40			to go cups ex windex								
			s but are handing out cup	s on trays to mir	nimize contact pg						
	Employees wearing m	nasks									
	Hot water 122 -										
	No customers come in	nside at a	ll ya vGB								
40/45	Kitchen prep area:										
42/45			r behind and around equi								
	•	<u> </u>	t butter etc / own containe	er and utensils e	tc / peanuts too						
	Ingredients by reques			-ft-: O.h							
14/			ne is written on the sides		irs only						
W			and when needed defrost								
34			currently using a light syste	em that is clean a	and sanitized and trap	s tnem inside					
19	, ,	•	e decreased the air gap								
42	•		allow the ice scoop to be	stored properly							
32	Watch and address ru										
35		<u> </u>	od below food for custom								
45			and clean under mat in w	VIC							
40	Avoid using cardboard		• •								
42/45											
42	Clean plastic matting lining shelving										
	Not using freezer at this time										
	Watch clutter and etc										
Received	by:		Print:		Title: Person In Charg	e/ Owner					
(signature)	See abou	/e				-					
Inspected	l by:		Print:								
(signature)	See abou	utríck	·RS		Samples: Y N	# collected					