		of \$50.00 is fter 1st	Retail	Food Esta	Rock			In	spe	ecti	ion Report	ng			
07/14/20	21	11:00	12:12	FS 9							Beverages Low Page <u>1</u> of	2			
Purpose of Ins		ion: 🖌 1-Routine	2-Follow Up	3-Compla		4-	Inve	estiga	atior	1	5-CO/Construction 6-Other TOTAL/SCO * Number of Repeat Violations:	RE			
Bubble bubb	ole		N	lguyen	vanie.				1		✓ Number of Violations COS:	/Δ			
Physical Addre Ridge road	ss:		Safe ea	ontrol : arth quarterly 06	/03/21	Ho Na	od		G 04/		se trap : Follow-up: Yes F IU/90/				
Compliance Status:Out = not in compliance $IN = in compliance$ $NO = not$ Mark the appropriate points in the OUT box for each numbered itemMark $$ in appropriate											pplicable $COS = corrected on site O, NA, COS Mark an \sqrt{n} in appropriate box for R$	ch			
	-					re In	nmed	liate	Cor	rect	tive Action not to exceed 3 days	_			
Compliance Stat O I N N U N O A T	C Time and Temperature for Food Safety					O U	Compliance S O I N N U N O A T Image: Compliance S Image: Compliance S		N A	N C	Employee Health				
	5	1. Proper cooling time and temperature					~			12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	Τ				
		2. Proper Cold Holding							13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth						
		3. Proper Hot Holding te	emperature(135°F)						Policy / still wearing masks Preventing Contamination by Hands						
		4. Proper cooking time a Tapioca pearls boiled	and temperature				~			14. Hands cleaned and properly washed/ Gloves used properly	T				
		5. Proper reheating proc Hours)		ng (165°F in 2			~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N.)	╈			
		6. Time as a Public Heal Time on tapioca pearls /			<u> </u>				Highly Susceptible Populations	-					
			proved Source	,					~		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	T			
	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction										Powder for egg pudding used Chemicals				
		8. Food Received at pro	per temperature								17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
		To check milk	from Contaminati			W					Water only 18. Toxic substances properly identified, stored and used	+			
		9. Food Separated & pro		<u> </u>		V	4				Watch clutter - remove what ya don't need /	+			
N/	preparation, storage, display, and tasting Watch clutter and items										Water/ Plumbing 19. Water from approved source; Plumbing installed; proper				
~	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>100</u> ppm/temperature						~				backflow device City approved				
11. Proper disposition of returned, previously served or reconditioned							~				20. Approved Sewage/Wastewater Disposal System, proper disposal				
0 I N N	С	Prio	ority Foundatio	n Items (2 Po	ints) v	iolat 0		Req N	uire N	Cor C	rective Action within 10 days	I			
U N O A T U	o s		of Knowledge/ Per		Ň	U T	Ν	0	A	o s	Food Temperature Control/ Identification				
~		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				
~		22. Food Handler/ no un 1(bee ones within 60	Food Handler/ no unauthorized persons/ personnel 28. Proper Date Marking and disposition 28. Proper Date Marking and disposition					28. Proper Date Marking and disposition							
Safe Water, Recordkeeping and Food Package Labeling					~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital						
		23. Hot and Cold Water 110	available; adequate	e pressure, safe			1				Permit Requirement, Prerequisite for Operation				
~		24. Required records available destruction); Packaged F Per order	Food labeled				~				30. Food Establishment Permit (Current/ insp sign posted) To move to area where customers can read it	I			
		25. Compliance with Va HACCP plan; Variance processing methods; ma Adhere to labels	obtained for special anufacturer instruction	Process, and lized			~				Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped - secure soap				
			sumer Advisory			2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	\dagger			
		26. Posting of Consume foods (Disclosure/Remin				-	~				Too much residential must be commercial 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	-			
		Core Items (1 Point	t) Violations Req	uire Corrective	Action	Not	t to E	Excee	ed 90) Da	Clean area around ays or Next Inspection , Whichever Comes First				
O I N N U N O A T	C O S		of Food Contamina		R	O U T	Ι	N O	N A	C O S	Food Identification	F			
1	3	34. No Evidence of Inse animals Fruit flies	ect contamination, re	odent/other		1	~			0	41.Original container labeling (Bulk Food) Sugar				
1		35. Personal Cleanliness Move where	s/eating, drinking or Needed V 2	tobacco use							Physical Facilities	T			
1		36. Wiping Cloths; prop	perly used and stored	d		1					42. Non-Food Contact surfaces clean See	T			
1		37. Environmental conta	amination				~				43. Adequate ventilation and lighting; designated areas used	Ţ			
		38. Approved thawing n					~				44. Garbage and Refuse properly disposed; facilities maintained	Ī			
		1	er Use of Utensils			1					45. Physical facilities installed, maintained, and clean See	Ī			
1		39. Utensils, equipment, dried, & handled/ In use Invert / replace / 40. Sincle arrive & since	e utensils; properly etc	used			~				46. Toilet Facilities; properly constructed, supplied, and clean				
1		40. Single-service & sin and used Avoid reuse of				N					47. Other Violations Too much residential				

mails	repairs needed t near back door a I area	to _{Retai} and		ishment Insp of Rockwa	п То	^{port} -go - nc blic RR	tables no	D		
Received (signature)	^{by:} Tracy Tran		· .	Print:	<u>pu</u>	Title: Person In	Title: Person In Charge/ Owner			
Inspected	^{1 by:} Kelly Kírkpatríc	•	Print:		Business Email:					
(signature) Form EH-06	5 (Revised 09-2015)									
	Avoid floor stora	ge of	paint cans	s etc that	are im	peding	cleaning			
	nent Name: le bubble	Physical A Ridge	road		City/State: Rockwal		FS 9320			
Item/Loc	ation	<u>Temp F</u>	TEMPERATURE OBSER Item/Location		TIONS <u>Temp F</u>	Item/Location		Temp F		
Cold to	op ambient milk area	35	Freezers							
E	gg pudding	40	Wic		36					
	Tphc		Straw berries		38					
Koon l	abel on tapioca pearls		Dairy ambient		38					
Кеерт					30					
	Fruit unit									
E	Basil seeds	38								
(Cut melons	38/41								
Item	AN INSPECTION OF YOUR ES		SERVATIONS A				ONDITIONS OBSE	RVFD AND		
Number	NOTED BELOW: all temps F									
	To go service only									
w	Hot water at hand sink/ three compartment - 113 To add holder for soap at front hand sink									
37	Time to defrost deep freezers / various									
	Sanitizer bucket - 100 ppm									
	Corrugated metal wall				trapping w	vater behin	d as seal has	broken due		
45/32	0									
37	Plumbing approved wl Time to defrost to go f		<i>,</i> ,	o 1	n towels in	holder - sh	ould drain fre	elv		
42			•	•				oly		
	Clean shelving under front counter / clean floor under counter Peanut butter has been separated as also all utensils etc									
32/45	Best to not used wood		-							
	Keep an eye on scrub brushes / scoops for all powders etc are washed several times per day									
32	All surfaces should be nonabsorbent and easy to clean - wood to be sealed in prep area Plexiglass has been placed over it next to counter									
32/45										
36	To rearrange basket unit to have wiping cloths on top shelf									
	This unit is also something that is not for a commercial kitchen									
45	Fill holes in walls where needed / repair tiles etc									
40/32	32 Avoid reuse of plastic shipping containers / toooo much residential baskets / etc in facility to replace with commercial grad Keep watermelon low in cold top unit									
34	Fruit flies observed / c		•							
39/37	5									
!!	Watch what is stored over new cold top unit in back room and also next to gloves etc / move personal									
45/42 /32										
42/45 32										
32										
Received by: (signature) See above Print: Title: Person In Charge/ Owner										
(signature) See above Print: (signature) Kelly kirkpatrick RS Samples: Y. N. # collected								# apl1		
I	- 1					Sar	nples: Y N	# collected		

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