

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>07/14/2021</b>	Time in: <b>11:00</b>	Time out: <b>12:12</b>	License/Permit # <b>FS 9320</b>	Est. Type Beverages	Risk Category <b>Low</b>	Page <u>1</u> of <u>2</u>
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<b>Purpose of Inspection:</b> <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							<b>TOTAL/SCORE</b>
Establishment Name: <b>Bubble bubble</b>			Contact/Owner Name: <b>Nguyen</b>		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____		<b>10/90/A</b>
Physical Address: Ridge road			Pest control : Safe earth quarterly 06/03/21	Hood Na	Grease trap : 04/21	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</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
		✓				✓					
	✓					✓					
		✓									
	✓										
		✓									
	✓										
<b>Approved Source</b>									✓		
	✓					<b>Chemicals</b>					
	✓					✓					
<b>Protection from Contamination</b>						W					
W	✓					<b>Water/ Plumbing</b>					
	✓					✓					
		✓				✓					

**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>						✓					
	✓					<b>Permit Requirement, Prerequisite for Operation</b>					
			✓			✓					
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
	✓					✓					
<b>Consumer Advisory</b>						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>					
1						✓					
1						<b>Physical Facilities</b>					
1						1					
1						✓					
		✓				✓					
<b>Proper Use of Utensils</b>						1					
1						✓					
1						W					

Make repairs needed to walls near back door and CLEAN area

Retail Food Establishment Inspection Report

City of Rockwall

To -go - no tables no public RR

Received by: (signature) <b>Tracy Tran</b>	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Avoid floor storage of paint cans etc that are impeding cleaning

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 ambient milk area	35	Freezers			
Egg pudding	40	Wic	36		
Tphc		Straw berries	38		
Keep label on tapioca pearls		Dairy ambient	38		
Fruit unit					
Basil seeds	38				
Cut melons	38/41				

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: all temps F
	To go service only
	Hot water at hand sink/ three compartment - 113
W	To add holder for soap at front hand sink
37	Time to defrost deep freezers / various
	Sanitizer bucket - 100 ppm
32/45	Corrugated metal walls are beginning to rust and are also trapping water behind as seal has broken due
45/32	To cleaning of floors etc to replace with FRP
	Plumbing approved when installed by plumbing insp
37	Time to defrost to go freezer / avoid storing scoop on cloth towels in holder - should drain freely
42	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 and for shelving/ to be properly sealed - under new sealer unit
	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	Wall coverings etc wet allowed when remodeling performance to be monitored - they have no preformed well and need to be replaced
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	Avoid reuse of plastic shipping containers / toooo much residential baskets / etc in facility to replace with commercial grade
	Keep watermelon low in cold top unit
34	Fruit flies observed / cleaning etc
39/37	Watch clutter in kitchen / remove what is not needed / avoid dusting residential equipment etc
!!	Watch what is stored over new cold top unit in back room and also next to gloves etc / move personal
45/42 /32	Clean floor in wic under rubber mat rusty / clean shelving / address rusty shelving /
42/45	Clean under table top cook tops in back room over microwave
32	Replace pitchers where needed / when replacing any shelving etc it should be commercialGrade nsf approved
32	Need new lid for sugar and buy commercial NSF approved

Received by: (signature) <b>See above</b>	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly kirkpatrick RS</i>	Print:	Business Email:
		Samples: Y N # collected

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