## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

	ate:	3/2	201	23	Time in: 11:30	Time out: 12:30	License/P need			nt (	വ	OV.	/to	nost	Est. Type	Risk Category	Page 1 of	<u>f</u> _2
					tion: 1-Routine	2-Follow Up	3-Compla			-Inve				5-CO/Cons	truction	6-Other	TOTAL/SC	ORE
E	stabl	ishm	ent	Nan	ne:		ontact/Owner l				~8			* Number o	of Repeat Viola of Violations C	tions:		
_	hysic				kies	Pest co	ontrol :		Н	ood		Gı	rease	e trap :		Follow-up: Yes	10/90	)/A
95	51 I-	30	Ro	ckv	/all, TX		Pest Control/ 3-18					Ro	adrı	unner/20gal/3-	26-2024	No T		
M					Status: Out = not in cor points in the OUT box for	mpliance IN = in comp each numbered item	Mark	$\mathbf{O} = \mathbf{no}$						oplicable COS ox for IN, NO, NA	= corrected on s , COS Mar	site $\mathbf{R}$ = repeat vio k an in appropriat		atch
			G4		Prior	rity Items (3 Poi	nts) violations	Requ						ive Action not to	exceed 3 day	vs		
O		N O	N A	C		perature for Food	Safety	R		Compl O I J N	N O	N A	C O		Emple	oyee Health		R
T				Š	(F = de 1. Proper cooling time a	egrees Fahrenheit) and temperature			T				Š	12. Managemen		vees and conditional	employees:	
	~					<del> </del>				~				knowledge, resp			<u>-</u> ,	
3					2. Proper Cold Holding	temperature(41°F/4	5°F)			~				13. Proper use of eyes, nose, and		nd exclusion; No dise	charge from	
		~			3. Proper Hot Holding to	temperature(135°F)		$\forall$						Pı	reventing Con	tamination by Han	nds	
		•			4. Proper cooking time a	and temperature		Н		~				14. Hands clear	ned and proper	ly washed/ Gloves u		
					Proper reheating proc	cedure for hot holding	g (165°F in 2	+		-				gloves us 15. No bare han		ready to eat foods o	or approved	+
		~			Hours)					~				alternate method	d properly follo	owed (APPROVED	Ŷ. N. )	
	~				6. Time as a Public Hea	alth Control; procedu	res & records								Highly Susce	eptible Populations		
					A	manad Cannaa				\ <u>\</u>						ohibited food not off	fered	
						proved Source			L					Pasteurized egg eggs bak	ed when re	equired		
	/				7. Food and ice obtained good condition, safe, an										Cl	nemicals		
						/corporate										icinicuis		
	1				8. Food Received at pro	• •				1				<ol> <li>Food additive</li> <li>Vegetables</li> </ol>	ves; approved a	and properly stored;	Washing Fruits	3
					check at rece	•								18 Toxic substa	ances properly	identified, stored an	nd used	
				1	9. Food Separated & pro	otected prevented du			3									
	~				preparation, storage, dis		iring rood								Water	r/ Plumbing		
	~				10. Food contact surface Sanitized at _200_ ]		Cleaned and			~			î	19. Water from backflow device		ce; Plumbing install	ed; proper	
	~				11. Proper disposition o reconditioned	of returned, previousl	y served or			~				20. Approved S disposal	ewage/Wastew	vater Disposal System	m, proper	
	•																	
					Pric	ority Foundation	n Items (2 Po	ints)	viola	tions	Req	uire	Cor	rrective Action w	vithin 10 days	!		
O U	I	N O	N A	COO		ority Foundation		oints)	U	I J N	Req N O	uire N A	C 0			e Control/ Identific	cation	R
O U T	I	N O	N A	C O S	Demonstration 21. Person in charge pre	of Knowledge/Peresent, demonstration	sonnel of knowledge,	_	C	J N	N	N	С	Food 27. Proper cooli	I Temperature	e Control/ Identific		R
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Received by: (signature) Alexis Jones	Print: Alexis Jones	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishi <b>Crum</b>	ment Name: 1bl Cookies	Physical A		City/State: Rockwa	all, TX	need current	Page <u>2</u> of <u>2</u>			
			TEMPERATURE OBSERV	ATIONS	- ,					
Item/Loc		Temp F	Item/Location	Temp F	Item/Loca	tion	Тетр			
dairy r	reach in cooler/butter	41								
cook	ie reach in cooler	38								
cook	ie reach in cooler	36								
cook	ie reach in cooler	38								
spec	ialty topping cooler	32								
chilled	cookie cooler ambient	39								
reach	n in freezer ambient	-2								
butt	er cooler/icing	62								
			BSERVATIONS AND CORRECT	TIVE ACTIO	NS					
Item Number	AN INSPECTION OF YOUR ES' NOTED BELOW:	TABLISHM	ENT HAS BEEN MADE. YOUR ATTE	NTION IS DIRI	ECTED TO T	HE CONDITIONS OBSERV	/ED AND			
	Front hand sink 107	'F								
W			hand sink/new dispens	ser on or	der					
	Back hand sink 106		•	301 011 011	401					
W	Back hand sink slow		•							
VV				rad						
10	•		at prep hand sink/orde							
18										
34	Some fruit flies			<b></b>						
W	Discard frayed spatulas to prevent pieces beaking off and into food									
	3 comp sink 110F									
	Sani sink setup to 2	:00ppm	quats							
	Test strips on site									
18			ow and separate, not o	on prep ta	ables					
	Gloves used for all	prep ar	nd RTE							
36	To store wiping clot	hs in sa	ani buckets							
42	To clean prep tables	s, shelv	es, inside coolers							
42	To clean speed racl	ks/ som	ne food debris							
2	Butter cooler off/mo	ved bu	tter to alternate cooler	/everythir	ng in coo	oler mid 60s/				
	Butter is refrigerated	d and n	nicrowaved before use	/immedia	te use					
	Using raw shelled e	ggs/for	baking							
	No longer using spray bottles									
45										
45										
	10 Topiado dadiming bornina o domp sinic									
Received (signature)	•		Alexis	Jone	S	Title: Person In Charge/ Manager	Owner			
Inspected			Print:	30110		iviariagei				
signature)	Classiate	ton.	RS Christy C	ortoz	DC					