

Additional followups  
\$50.00 fee

Retail Food Establishment Inspection Report  
City of Rockwall

- First aid kit
- Allergy policy/training
- Vomit clean up
- Employee health

Date: <b>03/30/24</b>	Time in: <b>11:39</b>	Time out: <b>1:38</b>	License/Permit # <b>FS 8288 need new one</b>	Food handlers <b>2</b>	Food managers <b>2</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 <input type="checkbox"/> <b>TOTAL/SCORE</b>						
Establishment Name: <b>Edible Arrangements</b>			Contact/Owner Name: <b>Collins</b>		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	
Physical Address: <b>559 I. 30</b>			Pest control : <b>Enviro tech 60 dsydv</b>		Hood <b>Na</b>	
			Grease trap/ waste oil <b>Trimble annually :</b>		Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	
<b>8/92/A</b>						

**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						R
OUT	IN	NO	NA	COS		
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						
		✓			1. Proper cooling time and temperature	
	✓				2. Proper Cold Holding temperature(41°F/ 45°F) <b>See</b>	
		✓			3. Proper Hot Holding temperature(135°F)	
		✓			4. Proper cooking time and temperature Cooking cookies in oven on table / small convection oven	
				✓	5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
		✓			6. Time as a Public Health Control; procedures & records Prep only	
<b>Approved Source</b>						
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction <b>Fresh</b>	
	✓				8. Food Received at proper temperature <b>Checked</b>	
<b>Protection from Contamination</b>						
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature	
				✓	11. Proper disposition of returned, previously served or reconditioned <b>No returns</b>	

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
Compliance Status						R
OUT	IN	NO	NA	COS		
<b>Demonstration of Knowledge/ Personnel</b>						
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) <b>2</b>	
	✓				22. Food Handler/ no unauthorized persons/ personnel <b>0</b>	
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						
	✓				23. Hot and Cold Water available; adequate pressure, safe <b>124</b>	
				✓	24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	
<b>Conformance with Approved Procedures</b>						
				✓	25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	
<b>Consumer Advisory</b>						
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Allergy card with all	

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First						
Compliance Status						R
OUT	IN	NO	NA	COS		
<b>Prevention of Food Contamination</b>						
W	✓				34. No Evidence of Insect contamination, rodent/other animals <b>Back door fixed / mopStorage / mop atorgse</b>	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use <b>Watch</b>	
	✓				36. Wiping Cloths; properly used and stored <b>Store</b>	
1					37. Environmental contamination <b>Watch</b>	
		✓			38. Approved thawing method	
<b>Proper Use of Utensils</b>						
W					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used <b>Keep in good condition</b>	
W					40. Single-service & single-use articles; properly stored and used <b>Watch up front / spray bottles</b>	

Compliance Status						R
OUT	IN	NO	NA	COS		
<b>Employee Health</b>						
	✓				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	✓				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth <b>Posted at hand sinks</b>	
<b>Preventing Contamination by Hands</b>						
	✓				14. Hands cleaned and properly washed/ Gloves used properly	
	✓				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N. ) <b>UsingGloves</b>	
<b>Highly Susceptible Populations</b>						
				✓	16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
<b>Chemicals</b>						
	✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables <b>Using fit and test strips on site</b>	
W	✓				18. Toxic substances properly identified, stored and used <b>Watch</b>	
<b>Water/ Plumbing</b>						
3					19. Water from approved source; Plumbing installed; proper backflow device <b>Hot water leak/ air gap drain fall to drain</b>	
W					20. Approved Sewage/Wastewater Disposal System, proper disposal	

Compliance Status						R
OUT	IN	NO	NA	COS		
<b>Food Temperature Control/ Identification</b>						
	✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature <b>Watch wic</b>	
		✓			28. Proper Date Marking and disposition <b>Will use 3 days</b>	
	✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips <b>Using nsf digital and test strips in</b>	
<b>Permit Requirement, Prerequisite for Operation</b>						
W					30. Food Establishment Permit (Current/ insp sign posted ) <b>Posted 2023 / needs copy of 2024</b>	
<b>Utensils, Equipment, and Vending</b>						
	✓				31. Adequate handwashing facilities: Accessible and properly supplied, used <b>Equipped</b>	
2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used <b>Cutting boards / rusty shelving</b>	
	✓				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided <b>Confirmed</b>	

# Retail Food Establishment Inspection Report

## City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Edible arrangements</b>	Physical Address: <b>549 I-30</b>	City/State: <b>Rockwall</b>	License/Permit # <b>Fs 8288</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 unit ( not using)	41-44	Wic	41		
Display case	37	Very borderline	41:42		
Upright unit		Fruit	41		
Still not used	84	Wif	-14		
Also not using soft serve unit					

### 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 TAKEN in F
	Edible arrangements allergy notice
	Hot water at front hand sink 101
	Front area appears to not being used
42/45	When starting back up make sure cold top unit is holding 42 or less
	Straw berry display case - holding good temps
W	Soft serve unit to be cleaned before use - and should be stored clean to prevent pests
Cos	Store Window spray away from napkins under front counter
	Water fountain not in use
	Hot water in restroom 109
42	Need to clean shelving under tables
	Hot water at hand sink 125!
19	The "leak" was only temporarily address so the hot water when the sink is off is back!
19	A new faucet and sprayer has been ordered and is on site to be installed asap
19	The air gap at the ice machine is present. But the pipe should be draining and is not / fall to be turned down.,,
19	To an inch about the drain / but should have proper fall to keep machine drained - currently not using ice machine
37	Best to hang mops to air dry
42/45	Lighting in wic is slightly dark - / need to clean fan guard on ceiling / shelving and floor under / 7 inches SB
45	Need to clean all drains and floor throughout
42/45	Need details cleaning throughout facility
W	Remove clutter in back room / passed fire insp
W	To watch dumpster and clean around it... it is over glowing is this normal ?
45	Clean air vents in kitchen
	Sanitizer bucket 200 ppm / current test test strips on site / using sink Sanitation
37	Upright freezer with condensation/ but holding good temps - have unit checked
42	To clean Inside this unit and also inside oven etc
	TableTowels are replaced every 2-4 hrs
	Delivery truck is holding 28f and display reading in front cab area

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

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