

\$50.00 reinspection fee
required after 1st Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 09/05/2023	Time in: 10:35	Time out: 10:46	License/Permit # Fs- 8288	Food handlers 0	Food Managers New signed up	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <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 checked="" type="checkbox"/>	TOTAL/SCORE
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Establishment Name: Edible arrangements	Contact/Owner Name: Xtreme etc	* Number of Repeat Violations: <u> </u>	16/84/B
		✓ Number of Violations COS: <u> </u>	

Physical Address: 549 I-30	Pest control : Envirotech	Hood N	Grease trap: waste oil : Trimble 8/28/2023 200 gals	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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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
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓				✓					
	✓					✓					
		✓				Preventing Contamination by Hands					
		✓				W	✓				
		✓				✓					
	✓					Highly Susceptible Populations					
Approved Source									✓		
	✓					Chemicals					
	✓					W	✓				
Protection from Contamination						✓					
	✓					Water/ Plumbing					
	✓					3					
		✓				✓					

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
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
W	✓								✓		
	✓						✓				
Safe Water, Recordkeeping and Food Package Labeling						2					
	✓					Permit Requirement, Prerequisite for Operation					
			✓			✓					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
			✓			2				✓	
Consumer Advisory						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
Prevention of Food Contamination						Food Identification					
1								✓			
	✓					Physical Facilities					
1			✓			1					
1						✓					
		✓				✓					
Proper Use of Utensils						1					
1						✓					
	✓					1					

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Claudia Blakemore	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: Edible arrangements	Physical Address: 549 I-30	City/State: Rockwal	License/Permit # Fs 8288	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Front upright case	Off	Wic			
Cold top unit	45	Melons	38/38		
Not being used for Tcs		Upright freezer	-8		
Display unit	38				
Soft serve unit	Off				

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
	Hot water at front hand sink 128 F
	Not using front cold top unit ...if using again must be repaired to hold 41 or less
	Front area is not being used for smoothies etc
	Manager informed that upright class front cooler is being repaired
	Soft serve unit is to be cleaned before using
	Replacing tongs to front case daily - non Tcs -
42/45	General cleaning inside coolers and under behind and around
	Not using water fountains
	Restroom Equipped
39	Watch scoop storage on ice machine ...discussed storing in bucket
42	To clean under bar netting on shelving
	Discussed storing cut melons / utensils used on them are w r s every 4 hrs or less
19/31/ COS	Hot water was turned off at hand sink due to leak at prep sink
19	Hot water isn't needed at prep sink so will need to address TODAY so that you can use hand sink. As needed
19	Hot water turned on was 118 at hand sink
37	Watch floor storage of boxes
32	Small amount of rust inside ice machine - to address - currently not used
19 /47	To also repair leak at three comp warewash sink / to label sink compartments as this one is now use for warewashing / and other for prep
29	Sink sanitizer 200'ppm BUT need test strips / set up sanitizer bucket
	Using packet of vegetable wash for washing produce - to check with test strips each time
34	To address gap at back door
42/47	To address shelving in wic - clean it and raise to 6 inches
	Discussed date marking melons
36 /cos	Wiping cloths for surfaces to be stored in sanitizer
47	Need to replace mop head and provide new rack to hang them to dry
47	Watch back storage room!! Excessive storage
42/45	Need to clean under behind and around all equipment also handles and doors and etc
37	Condensation in upright freezer to address

Received by: See above <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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