\$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
Employee health

Date: 09/05/2023	Time in: Time of 10:4		Fs- 828						Page 1 of 2						
			3-Complaint		-Inve	stig	ation	n	5-CO/Construction 6-Other 7 TOTAL/SCOR						
			nct/Owner Name ne etc						* Number of Repeat Violations: V Number of Violations COS: se trap: waste oil : Follow-up: Yes //						
549 I-30	,	Envirotech  IN = in complian		N			Trimble 8/28/2023 200 gals No No								
Compliance Mark the appropriat	e points in the <b>OUT</b> box for each num	bered item	Mark V in	approp	riate l	box f	for IN	N, NC	policable COS = corrected on site R = repeat violation W-Watch NA, COS Mark an in appropriate box for R  ive Action not to exceed 3 days						
Compliance Status		ins (5 1 omts)	ty R	C	ompl	ianc	e Sta	tus	ve Action not to exceed 3 days						
$\begin{bmatrix} \mathbf{O} & \mathbf{I} & \mathbf{N} & \mathbf{N} & \mathbf{C} \\ \mathbf{U} & \mathbf{N} & \mathbf{O} & \mathbf{A} & \mathbf{O} \\ \mathbf{T} & & & \mathbf{S} \end{bmatrix}$	O A O Time and Temperature for Food Safety				I	N O	N A	C O S	Employee Health						
	1. Proper cooling time and temperature				~			5	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting						
	2. Proper Cold Holding temperature(41°F/ 45°F) See								13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth						
	3. Proper Hot Holding temperatu	re(135°F)					Poster by hand sink  Preventing Contamination by Hands								
	4. Proper cooking time and temper	erature		W	/	14. Hands cleaned and properly washed/ Gloves used properly									
	5. Proper reheating procedure for	r hot holding (16	65°F in 2	-	,				See below plumbing issues  15. No bare hand contact with ready to eat foods or approved						
	Hours)  6. Time as a Public Health Control	ol: procedures	& records						alternate method properly followed (APPROVED Y. N. )  Gloves						
	Prep only	oi, procedures	æ records		1	1			Highly Susceptible Populations  16. Pasteurized foods used; prohibited food not offered						
	Approved S	ource					~		Pasteurized loods used; prominied food not offered Pasteurized eggs used when required						
	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Fresh								Chemicals						
	8. Food Received at proper temporal Whole produce / froz			W					17. Food additives; approved and properly stored; Washing Fruits & Vegetables						
	Protection from Contamination				<b>/</b>				Test strips on site to check  18. Toxic substances properly identified, stored and used Stored low						
	P. Food Separated & protected, prevented during food preparation, storage, display, and tasting							Water/ Plumbing							
	10. Food contact surfaces and Returnables; Cleaned and Sanitized at 200 ppm/temperature			3					19. Water from approved source; Plumbing installed; proper backflow device  Water leak at prep sink						
	11. Proper disposition of returned reconditioned	rved or		~				20. Approved Sewage/Wastewater Disposal System, proper disposal							
	Drionity Fo	aundation Ite	oma (2 Points)	ui a I au	tions	Das		Con	Watch						
O I N N C U N O A O S		Demonstration of Knowledge/ Personnel R													Food Temperature Control/ Identification
W	21. Person in charge present, den and perform duties/ Certified Foo In works						/	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature							
<b>V</b>	22. Food Handler/ no unauthorize	ed persons/ pers	sonnel		1		28. Proper Date Marking and disposition Discussed								
	Safe Water, Recordkeepin Labelin		ckage	2				29. Thermometers provided, accurate, and calibrated; Che Thermal test strips For sink sanitizer							
	23. Hot and Cold Water available	e; adequate pres	sure, safe						Permit Requirement, Prerequisite for Operation						
	24. Required records available (s destruction); Packaged Food laber		parasite		~			30. Food Establishment Permit (Current/ insp sign posted Posted							
	Conformance with Appr 25. Compliance with Variance, S				T	1			Utensils, Equipment, and Vending						
	HACCP plan; Variance obtained processing methods; manufacture	for specialized	ess, and	2				31. Adequate handwashing facilities: Accessible and prope supplied, used Turned hot water on							
	Consumer Ac	dvisory		2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See						
	26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label  33. Warewashing Facilities; installed, maintained, Service sink or curb cleaning facility provided						33. Warewashing Facilities; installed, maintained, used/								
O I N N C	Core Items (1 Point) Viola	ations Require	Corrective Action	on Not	_	xce	_	0 Da	ys or Next Inspection , Whichever Comes First						
U N O A O S	Prevention of Food (			U T	N	0	A	o s	Food Identification						
1	34. No Evidence of Insect contan animals Gap at back door / to	close easily				~			41.Original container labeling (Bulk Food)						
	35. Personal Cleanliness/eating, o Watch	C	icco use						Physical Facilities						
1	36. Wiping Cloths; properly used Store in sanitizer			1					42. Non-Food Contact surfaces clean See						
1	37. Environmental contamination See attached	n			1				43. Adequate ventilation and lighting; designated areas used						
	38. Approved thawing method  44. Garbage and Refuse properly disposed; facilities maintained Watch dumpster														
	Proper Use of	Utensils		1	Ť				45. Physical facilities installed, maintained, and clean						
1	39. Utensils, equipment, & linens dried, & handled/ In use utensils	s; properly used	, stored,		~				See / also to clean air vents  46. Toilet Facilities; properly constructed, supplied, and clean						
	See 40. Single-service & single-use a and used	articles; properly	y stored	1					47. Other Violations See						
	1				1	l									

## Retail Food Establishment Inspection Report

## City of Rockwall

Received by: Claudia Blakemore	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name:		Physical A		City/State: Rockwal		License/Permit # Page 2 of 2 FS 8288			
Lable	Edible arrangements 549 I-30 Rockwal Fs 8288  TEMPERATURE OBSERVATIONS								
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Location		Temp I		
Front upright case		Off	Wic						
Cold top unit		45	Melons	38/38					
Not b	eing used for Tcs		Upright freeze	r -8					
	Display unit	38	,						
Sc	oft serve unit	Off							
		OF	 	TIVE ACTION	NS				
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temps F	TABLISHME	ENT HAS BEEN MADE. YOUR ATTE	ENTION IS DIRE	CTED TO THE CO	NDITIONS OBSE	RVED AND		
	Hot water at front hand	d sink 12	8 F						
			f using again must be rep	aired to hol	d 41 or less				
	Front area is not being	•	<u> </u>	anca to no	4 1 01 1000				
	`		class front cooler is being	n renaired					
	Soft serve unit is to be			gropanca					
	Replacing tongs to fro								
42/45			s and under behind and a	around					
42/43	Not using water founta		s and under benind and a	arouria					
	RestroomEquipped	11113							
39		on ice ma	achina discussed storin	a in hucket					
42	To clean under bar ne		achinediscussed storin	g iii bucket					
72			utensils used on them are	0 W r c 0V0r	v 4 hrs or los	· · · · · · · · · · · · · · · · · · ·			
19/31/ COS			nd sink due to leak at prep		y + 1113 01 103				
19			ink so will need to address		that you can	use hand sir	nk As naadad		
19	Hot water turned on w			TODAT 30	That you can	use nanu sii	ik. As Heeded		
37	Watch floor storage of		I Hariu Silik						
32			machina ta addresa a	urronthy not	tuood				
19 /47			machine - to address - c ash sink / to label sink compartme			varowachina / a	nd other for prep		
29			ed test strips / set up san			varewasining / a	ind other for prep		
23	• • • • • • • • • • • • • • • • • • • •		h for washing produce - t			asch time			
34	To address gap at bac		Trior washing produce - t	O CHECK WIL	ii test strips t	acii iiiie			
42/47	<u> </u>		ean it and raise to 6 inches	<u> </u>					
42/47									
36 /cos	Discussed date marking melons								
47	Wiping cloths for surfaces to be stored in sanitizer  Need to replace mop head and provide new rack to hang them to dry								
47			·	y 111 <del>0</del> 111 10 01	у				
42/45 37									
Received	1 0								
(signature) See above  Inspected by: (signature) Kelly kirkpatrick RS  Samples: Y. N. # collected									
Inspected (signature)	l by:	, , 4	Print:						
(orginature)	Kelly kirkpo	ıtrick	(RS		Samn	les· Y N	# collected		