| | \$50.00 reinspection fee Retail Food Establishment Inspection Report Image: First aid kit required after 1st Followup City of Rockwall Image: Vomit clean up Image: City of Rockwall Image: City of Rockwall Image: City of Rockwall | | | | | | | | | | | | | | | | |
|---|--|---|---|--|---|---------------------|----------------|-------------|------------|-----------------|--|---|---|--|--|--|--|
| | Date: Time in: Time out: License/Pe 09/07/2021 10:03 11:13 FS 82 | | | | | | | | | | | Est. Type Risk Category Limited Page 1 of 2 | | | | | |
| | Purpose of Inspection: 1 - Routine 2 - Follow Up 3 - Complai | | | | | | | - | Inve | stig | atio | n | 5-CO/Construction 6-Other TOTAL/SCORE | | | | |
| Es | Establishment Name: Contact/Owner N Edible arrangements TK | | | | | | | | | 8 | | | ★ Number of Repeat Violations: ✓ Number of Violations COS: | | | | |
| Physical Address: Pest control : | | | | | | | | Ho | od | | | | e trap : Follow-up: Ves 🔽 10/90/A | | | | |
| I-30 Envirotech | | | | | NO | Na Trimble 08/26/21 | | | | | | ≥ 08/26/21 No □ Pics | | | | | |
| M | Mark the appropriate points in the OUT box for each numbered item Mark | | | | | | | prop | riate | box f | or II | N, NC | D, 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 | | | | | | | | | | | | | | | | | |
| O U T | Î N | N O | N A | C O S | Time and Temperature for Food Safety (F = degrees Fahrenheit) | R | Ł | O U T | | Employee Health | | | | | | | |
| | | / | | | 1. Proper cooling time and temperature | | | | ~ | | | | 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 temperature(135°F) | | | | | | | I | 1 | | I | Preventing Contamination by Hands | | | | |
| | | 4. Proper cooking time and temperature | | | | | | | ~ | | | 14. Hands cleaned and properly washed/ Gloves used properly | | | | | |
| | | / | 5. Proper reheating procedure for hot holding (165°F in 2 Hours) | | | | | - | ~ | | | | 15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y_N_) | | | | |
| | | / | | | 6. Time as a Public Health Control; procedures & records | 5 | _ | | <u> </u> | | | Gloves Highly Susceptible Populations | | | | | |
| | | | | | Approved Source | | | | | | 16. Pasteurized foods used; prohibited 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 Hardee's | | | | 1 | | Chemicals | | | | | | |
| | ~ | 8. Food Received at proper temperature Whole fruit and cheesecakes frozen | | | | | | | ~ | | | | 17. Food additives; approved and properly stored; Washing Fruits & Vegetables | | | | |
| | Protection from Contamination | | | | | | | V | | | | Using FIT / test strips on site tested 4.0 18. Toxic substances properly identified, stored and used | | | | | |
| | ~ | 9. Food Separated & protected, prevented during food preparation, storage, display, and tasting | | | | | | | <u> </u> • | | | I | Stored low Water/ Plumbing | | | | |
| | ~ | | | | 10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature Watch | | | | ~ | | | | 19. Water from approved source; Plumbing installed; proper backflow device | | | | |
| | | ~ | | | 11. Proper disposition of returned, previously served or reconditioned Discarded | | | | ~ | | | | 20. Approved Sewage/Wastewater Disposal System, proper disposal | | | | |
| _ | | Priority Foundation Items (2 Po | | | | | s) vi | iolat | ions | Rea | uire | e Cor | rective Action within 10 days | | | | |
| O U | I N | N O | N A | C O S | Demonstration of Knowledge/ Personnel | R | - · | 0 U | Ι | N O | N A | C 0 | Food Temperature Control/ Identification | | | | |
| т W W | | | | 8 | 21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 27. Proper cooling method used; Equipment A Maintain Product Temperature 1 and manager in works 22. Food Handler/ no unauthorized persons/ personnel 28. Proper Date Marking and disposition | | | | | | 28. Proper Date Marking and disposition | | | | | | |
| | Safe Water, Recordkeeping and Food Package | | | | | | | ~ | | | | 2 days 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips | | | | | |
| | | | | | Labeling 23. Hot and Cold Water available; adequate pressure, safe See | ; | | | <u> </u> | | | | Digital Permit Requirement, Prerequisite for Operation | | | | |
| | ~ | 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled | | | | | | | ~ | | | | 30. Food Establishment Permit (Current/ insp sign posted) Posted | | | | |
| | | Delivered Conformance with Approved Procedures | | | | | | | | | | | Utensils, Equipment, and Vending | | | | |
| | | | ~ | | 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions | | | | | | | | 31. Adequate handwashing facilities: Accessible and properly supplied, used Need soap for hand sink | | | | |
| | | | | | Consumer Advisory | | | W | | | | | 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used | | | | |
| | ~ | | | | 26. Posting of Consumer Advisories; raw or under cooket foods (Disclosure/Reminder/Buffet Plate)/ Allergen Labe | 1 | | | ~ | | | | Keep an eye on condition of everything 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided | | | | |
| | | | | | All arrangements get a allergy sticker notification Core Items (1 Point) Violations Require Correction | _ | tion | Not | to E | xcee | ed 9 | 0 Da | Set up sys or Next Inspection, Whichever Comes First | | | | |
| O U | I N | N O | N A | C O | Prevention of Food Contamination | R | - | 0 U | | N O | N A | C O | Food Identification R | | | | |
| т 1 | | | | S | 34. No Evidence of Insect contamination, rodent/other | | | Т | | ~ | | S | 41.Original container labeling (Bulk Food) | | | | |
| ŀ | | | | | animals See cleaning 35. Personal Cleanliness/eating, drinking or tobacco use | + | | | L | <u> </u> | | 1 | Physical Facilities | | | | |
| 1 | | | | | 36. Wiping Cloths; properly used and stored To store in buckets | + | | 1 | | | | | 42. Non-Food Contact surfaces clean | | | | |
| 1 | \vdash | | | | 37. Environmental contamination | + | | 1 | \vdash | | | | See 43. Adequate ventilation and lighting; designated areas used | | | | |
| ⊢ | \vdash | | | General cleaning 38. Approved thawing method | | | | \vdash | - | | | | See 44. Garbage and Refuse properly disposed; facilities maintained | | | | |
| | | - | | | Proper Use of Utensils | | | 1 | \vdash | | | | 45. Physical facilities installed, maintained, and clean | | | | |
| 1 | | 39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used | | | | | <u> </u> 1 | | | | | See 46. Toilet Facilities; properly constructed, supplied, and clean To address cracked toilet lid | | | | | |
| Ľ | \square | | | | See remove what is not needed 40. Single-service & single-use articles; properly stored | + | | Ľ | \vdash | | | $\left \right $ | 47. Other Violations | | | | |
| 1 | ~ | | | | and used | | | | | | | | | | | | |

Retail Food Establishment Inspection Report

City of Rockwall

| (signature) Roxanne Beeson | Print: | Title: Person In Charge/ Owner |
|---|--------|--------------------------------|
| Inspected by: (signature) Kelly kirkpatrick RS | Print: | Business Email: |

Form EH-06 (Revised 09-2015)

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| | nent Name: e arrangements | Physical A | ddress: | City/State: Rockwal | | License/Permit # Page 2 of 2 | | | | | | |
|---|---|---------------|------------------------|------------------------|------------|------------------------------|-----------|--------|--|--|--|--|
| | | 1 | TEMPERATURE OBSERV | | | | | | | | | |
| Item/Loc | ation | <u>Temp F</u> | Item/Location | <u>Temp F</u> | Item/Locat | Item/Location | | Temp F | | | | |
| Stagin | g cooler | 29 | Wic | 39 F | | | | | | | | |
| | Cold top | 40 | Melons | 39 | | | | | | | | |
| V | later melon | 40 | | | | | | | | | | |
| (| Cantaloupe | 40 | | | | | | | | | | |
| Fron | t cooler display | 44 | | | | | | | | | | |
| 2 doo | or upright freezer | 2/8 | | | | | | | | | | |
| | | | | | | | | | | | | |
| | | | | | | | | | | | | |
| | | OB | SERVATIONS AND CORRECT | TIVE ACTION | NS | | | 1 | | | | |
| Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND | | | | | | | | | | | | |
| T (unito er | NOTED BELOW: all temps F Hot water - | | | | | | | | | | | |
| 31 | Need soap at front hand sink | | | | | | | | | | | |
| | Not using front display for any Tcs foods - only holding 45 F / if using got Tcs must have it holding below | | | | | | | | | | | |
| | Ice bin not in use today | | | | | | | | | | | |
| | Keeping drained when in use | | | | | | | | | | | |
| Sanitizer in bucket 200 ppm | | | | | | | | | | | | |
| | Soft serve unit not in ι | use at ins | р | | | | | | | | | |
| W | Plans to replace toilet | and sink | in restroom | | | | | | | | | |
| | Employee only table ir | n front of | kitchen | | | | | | | | | |
| | Back prep: | | | | | | | | | | | |
| 42 | Clean under bar nettir | | | | | | | | | | | |
| 45 | Clean floor under shel | ving unit | | | | | | | | | | |
| | Sanitizer in spray bott | e- 200 p | om | | | | | | | | | |
| | Sanitizer in sink - 200 | <u></u> | | | | | | | | | | |
| 42/45 | General detailed clear | | ed | | | | | | | | | |
| | 42 Clean spills inside freezer | | | | | | | | | | | |
| 45 | Clean drains and pipe | | | | | | | | | | | |
| 39/42/45 Organize back area and eliminate non essential items | | | | | | | | | | | | |
| (To allow to clean) | | | | | | | | | | | | |
| 45 Clean air vents where needed! 45/34 Plans to repair back door | | | | | | | | | | | | |
| 42/45 | | | | | | | | | | | | |
| 72/70 | 2/45 General cleaning inside wic Employee drinks and food on bottom | | | | | | | | | | | |
| | | | | | | | | | | | | |
| Using day dots for 2 day hold 42 Lighting in wic will be added / | | | | | | | | | | | | |
| | Anything to be baked is received frozen and or is already baked and is thawed to use | | | | | | | | | | | |
| | | | | | | | | | | | | |
| | | | | | | | | | | | | |
| Received (signature) | ^{by:} See abov | /e | Print: | | | Title: Person In Charg | ge/ Owner | | | | | |
| Inspected (signature) | | | Print: | | | | | | | | | |
| | - | urick | / KS | | | Samples: Y N | # collect | ed | | | | |
| Form EH-06 (Revised 09-2015) | | | | | | | | | | | | |