

Retail Food Establishment Inspection Report

City of Rockwall

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|---|--------|--------------------------------|
| Received by: <small>(signature)</small> Roxanne Beeson | Print: | Title: Person In Charge/ Owner |
| Inspected by: <small>(signature)</small> <i>Kelly Kirkpatrick RS</i> | Print: | Business Email: |

Form EH-06 (Revised 09-2015)

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|---|----------------------------------|--------------------------------|------------------------------------|-------------|
| Establishment Name: Edible arrangements | Physical Address: I-30 | City/State: Rockwall | License/Permit # FS 8288 | Page 2 of 2 |
|---|----------------------------------|--------------------------------|------------------------------------|-------------|

TEMPERATURE OBSERVATIONS

| Item/Location | Temp F | Item/Location | Temp F | Item/Location | Temp F |
|------------------------|--------|---------------|--------|---------------|--------|
| Staging cooler | 29 | Wic | 39 F | | |
| Cold top | 40 | Melons | 39 | | |
| Water melon | 40 | | | | |
| Cantaloupe | 40 | | | | |
| Front cooler display | 44 | | | | |
| 2 door upright freezer | 2/8 | | | | |
| | | | | | |
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OBSERVATIONS AND CORRECTIVE ACTIONS

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|-------------|---|
| 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 - |
| 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 41 |
| | Ice bin not in use today |
| | Keeping drained when in use |
| | Sanitizer in bucket 200 ppm |
| | Soft serve unit not in use at insp |
| W | Plans to replace toilet and sink in restroom |
| | Employee only table in front of kitchen |
| | Back prep: |
| 42 | Clean under bar netting on shelving |
| 45 | Clean floor under shelving unit |
| | Sanitizer in spray bottle- 200 ppm |
| | Sanitizer in sink - 200 ppm |
| 42/45 | General detailed cleaning needed |
| 42 | Clean spills inside freezer |
| 45 | Clean drains and pipes from three comp sink |
| 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 | 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 |
| | |
| | |

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| Inspected by: <small>(signature)</small> <i>Kelly Kirkpatrick RS</i> | Print: | Samples: Y N # collected |

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