Additional followups \$50.00 fee

Retail Food Establishment Inspection Report City of Rockwall

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

Date: 03/02/2023		ne out: 0:41	FS 8288						Food handlers Need	Food managers Need	Page 1	of <u>2</u>
			3-Complaint	4-	Inve	stiga	atior	n	5-CO/Construction	6-Other	TOTAL/S	SCORE
Establishment Nar Edible arrange			ct/Owner Name: ne etc						* Number of Repeat Violat ✓ Number of Violations CC	ions: DS:		- /-
Physical Address:		Pest contro	ol:	Нос	od					ollow-up: Yes	12/8	8/B
549!-E I-30 Compliance	Status: Out = not in complian	Envirotech (Na	vod	N/	4-	ed ir	plicable COS = corrected on si	No D = repeat via	lation W/-	Watah
Mark the appropriate	e points in the OUT box for each	numbered item	Mark √ in ap	propri	iate bo	ox fo	r IN,	NO,	, NA, COS Mark	an Vin appropri		
Compliance Status	Priority .	Items (3 Points)	violations Requi	_	<i>ımed</i> ompli				ive Action not to exceed 3 days	5		
O I N N C U N O A O	Time and Tempera	ature for Food Safe	ty R	O U	I N	N O	N A	C	O Employee Health			R
T S	Proper cooling time and te	*		T	_			12. Management, food employees and conditional employees			employees;	
					•			knowledge, responsibilities, and reporting				
	2. Proper Cold Holding temp	perature(41°F/ 45°F)			/			13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				
	3. Proper Hot Holding tempe	erature(135°F)						Will move to hand sink Preventing Contamination by Hands				
	4. Proper cooking time and to	emperature							14. Hands cleaned and properl			7
	Proper reheating procedure		55°F in 2		•				15. No bare hand contact with	ready to eat foods o	r approved	
	Hours)	<i>y</i> ()				/			alternate method properly follo Gloves	wed (APPROVED	Y. N.	.)
w	6. Time as a Public Health Co Watch prep time for cut melon	Control; procedures	& records							ptible Populations		
		- 1 C							16. Pasteurized foods used; pro		fered	
	**	ed Source					•		Pasteurized eggs used when rec	quirea		
	7. Food and ice obtained from good condition, safe, and una								Ch	emicals		
	destruction											
	8. Food Received at proper to To check	emperature		W	_				17. Food additives; approved a & Vegetables		_	
		n Contomination			•				Using FIT to alw 18. Toxic substances properly i			ips
	9. Food Separated & protecte	n Contamination ed, prevented during	g food						Watch			
	preparation, storage, display,								Water	/ Plumbing		
W	10. Food contact surfaces and Sanitized at 100 ppm/s	d Returnables ; Clea	aned and		/			·	19. Water from approved source backflow device	e; Plumbing install	ed; proper	
• • • • • • • • • • • • • • • • • • • •	11. Proper disposition of retu							1	City approved 20. Approved Sewage/Wastew	ater Dienocal System	m proper	
	reconditioned	arried, previously ser	l ved of		/				disposal	ater Bisposar Byste.	in, proper	
	Priority	y Foundation Ite							rective Action within 10 days			
O I N N C U N O A O S	Demonstration of K	Knowledge/ Personn	nel R	U T	I N	N O	N A	C O S	Food Temperature	Control/ Identific	ation	R
W	21. Person in charge present, and perform duties/ Certified			_	. /			5	27. Proper cooling method used		quate to	
	Manager is working of 22. Food Handler/ no unauthor	on it (new mai	nager)						Maintain Product Temperature 28. Proper Date Marking and d			
W	All employees within 40!c	days of hiring	Johner			'			Within 24 hrs 29. Thermometers provided, ac	_	adı Chamian	.1/
	Safe Water, Recordkee Lab	eping and Food Pac peling	ckage	2					Thermal test strips			ш/
2	23. Hot and Cold Water avail	lable; adequate pres	sure, safe						In coolers and test s	•		
	Hot water at three of 24. Required records available	le (shellstock tags; p	parasite						30. Food Establishment Perm	-		
	destruction); Packaged Food	labeled			•				Posted			
	Conformance with A 25. Compliance with Variance								Utensils, Equip 31. Adequate handwashing faci	ment, and Vendin		
	HACCP plan; Variance obtain processing methods; manufacture of the processing methods of the processing method of the processing methods of the proc	ined for specialized	055, 4114		~				supplied, used Equipped		na property	
	Consume	er Advisory		2					32. Food and Non-food Contact designed, constructed, and used See		e, properly	
	26. Posting of Consumer Adv foods (Disclosure/Reminder/			2					33. Warewashing Facilities; ins Service sink or curb cleaning fa		used/	
	Ingredients by request						1.00	0.70	See hot water			
O I N N C		•	R R	0	I	N	N	С	ys or Next Inspection , Which			R
U N O A O S	34. No Evidence of Insect co	od Contamination	other	U T	N	0	A	o s	41.Original container labeling ((Bulk Food)		
1	animals Gap at door					'			41.Original container labeling	(Duik 1'00u)		
	35. Personal Cleanliness/eatin		cco use						•	al Facilities		
/	36. Wiping Cloths; properly Stored in bucket			1					42. Non-Food Contact surfaces See			
/	37. Environmental contamina				•				43. Adequate ventilation and li			
	38. Approved thawing metho	od		W					44. Garbage and Refuse proper Watch			ed
	Proper Use	e of Utensils		1					45. Physical facilities installed, Seec			
1	39. Utensils, equipment, & li dried, & handled/ In use uten		, stored,		~				46. Toilet Facilities; properly c	onstructed, supplied	d, and clean	
	40. Single-service & single-u	use articles; properly	stored			_			47. Other Violations			
	and used											

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)

Establish	ment Name:	Physical A	ddress:	City/State:		License/Permit #	Page 2 of 2		
Establishment Name: Edible arrangements		Physical Address: E I-30		Rockwa		Fs 8288	Tage Z of Z		
TEMPERATURE OBSERVATIONS Item/Location Temp F Item/Location Temp F Item/Location Temp									
	op unit empty	36	Wic	1 cmp 1	20000		10		
_ :									
Display case		41	38/39						
	Order case	37							
Soft	serve not in use								
Two	door freezer	4.1							
	<u> </u>								
Item		TABLISHME	SERVATIONS AND CORRECT HAS BEEN MADE. YOUR ATT				it end 39/40		
Number	NOTED BELOW: ALL TEMPS TA								
	Hot water at hand sink								
29	To provide thermo in c								
			and towels and at 100 F	01 1 1					
00		•	106!f and should be 11						
23			ot water!!! To be addres	ssed ASAP!!	Full Str	eam!			
33	May not wash dishes u								
00	Okay for hand washin	<u> </u>		ما منا ما ما					
39			rs away from splash from		toot otrio				
29!	, , , , , ,		when making in sink - ned test strips for that too	eed bleach	iesi sinp	S			
29! W	<u> </u>		s apart from each other						
42/45	•		led under behind and a	ound and sk	nolvina a	and under netting	n ete		
32	Address rusty / oxidize			ouriu ariu si	leiving a	ına anaer netting) etc		
W	-		strayed to be 50-100 pp						
VV			nelon it is a Tcs food and		e kent co	old			
47	Need to hang mops to			TICCUS TO D	c Ropt of	Jid			
42/45	Minor cleaning needed								
42	Minor cleaning needed								
42	Need to clean outsides								
	Digital thermo for food								
	-	<u> </u>							
	Quats in spray bottle at 200 ppm will not use this as using bleach today								
	Will Followup today on hot water at three comp sink!!! May not use until 110								
Received	by:		Print:			Title: Person In Char	ge/ Owner		
(signature)	See abov Kelly kirkpa	e/e							
Inspected (signature)	1 by:		Print:						
(signature)	Kelly kirkpa	ıtrick	$\gamma \mathcal{RS}$			Samples: Y N	# collected		