

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: E I-30	City/State: Rockwall	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
Cold top unit empty	36	Wic			
Display case	41	38/39			
Order case	37				
Soft serve not in use					
Two door freezer	4.1				

OBSERVATIONS AND CORRECTIVE ACTIONS

Checked at end 39/40

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: ALL TEMPS TAKEN in F
	Hot water at hand sink 100
29	To provide thermo in cold top and order case
	Restroom equipped with soap and towels and at 100 F
	Hot water at three comp sink is 106f and should be 110'min for warewashing
23	Faucet and sprayer is leaking hot water!!! To be addressed ASAP!! Full stream!
33	May not wash dishes until hot water is 110
	Okay for hand washing at 100 F
39	Need to move fruit cookie cutters away from splash from hand sink
	Always check ppm of sanitizer when making in sink - need bleach test strips
29!	When using quats sanitizer need test strips for that too
W	Must keep those two chemicals apart from each other
42/45	General detailed cleaning needed under behind and around and shelving and under netting etc
32	Address rusty / oxidized shelving
W	Added more bleach to sink an strayed to be 50-100 ppm
	Reminder that once you cut a melon it is a Tcs food and needs to be kept cold
47	Need to hang mops to allow to dry
42/45	Minor cleaning needed inside wic
42	Minor cleaning needed inside 2 door freezer
42	Need to clean outsides of dry hood containers
	Digital thermo for food temp on site
	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

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