	Followup fee of																	
\$50.00 after initial Retail Food Establishment Inspection Report													q					
Followup City of F								Roc	Rockwall					Vomit clean	Vomit clean up			
Date: Time in: Time out: License/Permit									ŧ					Food handlers Food managers				
	09/02/2022 10:22 11:41 FS 82												-	1 In works	Page $1 \text{ of } 2$	2		
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complai Establishment Name: Contact/Owner N												1	5-CO/Construction 6-Other 7 * Number of Repeat Violations:	FOTAL/SCOR	E			
Ec	Edible Arrangements TK								✓ Number of Violations COS:					✓ Number of Violations COS:	7/93/A	١		
	Physical Address: Pest control : To provide I-30 Out = not in compliance IN = in compliance NO IN = in compliance NO								Na			Trir	mble	e 08/22- 200 gallons		_		
M	urk tl	Con he ap	iplia pprop	nce S oriate	points in the OUT box for ea	ach numbered item	Mark	-	pprop	riate	box f	or IN	I, NC	O , NA , COS Mark an V in appropriate	ion W-Watch box for R	1		
	Priority Items (3 Points) violations R Compliance Status								С	ompl	liance	Stat	tus	tive Action not to exceed 3 days				
O U T	$\left \begin{array}{c} \mathbf{N} \\ \mathbf{O} \\ \mathbf{S} \end{array} \right $ $\left \begin{array}{c} \mathbf{A} \\ \mathbf{O} \\ \mathbf{S} \end{array} \right $ $\left \begin{array}{c} \mathbf{A} \\ \mathbf{F} = \text{degrees Fahrenheit} \right $				R	O U T	Ν	N O	N A	C O S	Employee Health		R					
		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)								arge from						
	r	3. Proper Hot Holding temperature(135°F)				eyes, nose, and mouth Poster to be moved						_						
_		4. Proper cooking time and temperature					Preventing Contamination by Hand											
-			5. Proper reheating procedure for hot holding (165°F in 2										15. No bare hand contact with ready to eat foods or a	pproved				
			~		Hours)					~				alternate method properly followed (APPROVED Gloves	YN)	_		
		/			6. Time as a Public Healt Prep only	th Control; procedures	& records		Highly Susceptible Populations					- 1				
		Approved Source						16. Pasteurized foods used; prohibited food not off Pasteurized eggs used when required					eu					
		 7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite 						1				Chaminala						
	V	destruction Hardee's whole produce /				e /							Chemicals					
	~				8. Food Received at prop Whole produce	-	т			~				17. Food additives; approved and properly stored; W & Vegetables USING FIT	ashing Fruits			
		Protection from Contamination						~				18. Toxic substances properly identified, stored and u	used					
	~				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting					1	<u> </u>			Water/ Plumbing				
	~	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>300</u> ppm/temperature			eaned and			~				19. Water from approved source; Plumbing installed; backflow device	; proper					
	11. Proper disposition of returned, previously served or reconditioned					~				City approved 20. Approved Sewage/Wastewater Disposal System, disposal	proper							
						oints) 1	s) violations Require Corrective Action within 10 days											
O U	I N	N O	N A	C O		of Knowledge/ Person		R	O U	I N	N O	N A	C 0	Food Temperature Control/ Identificati	ion	R		
т W	~			S	21. Person in charge pres- and perform duties/ Certi				Т	~			S	27. Proper cooling method used; Equipment Adequa	ate to			
				and perform duties/ Certified Food Manager (CFM) New manager is getting hers this month 22. Food Handler/ no unauthorized persons/ personnel									Maintain Product Temperature 28. Proper Date Marking and disposition					
W New employees with in 30 days Safe Water, Recordkeeping and Food Package						_	~				Day dots 29. Thermometers provided, accurate, and calibrated	; Chemical/						
Labeling 23. Hot and Cold Water available; adequate pressure, safe See						2					Thermal test strips Getting new thermo today as thermo is mis	sing battery	_					
~					23. Hot and Cold Water a See 24. Required records avai					1				Permit Requirement, Prerequisite for Oper				
	~				destruction); Packaged Fo		, parasite			~				30. Food Establishment Permit (Current/ insp sign posted) Posted				
				_	25. Compliance with Var		cess, and							Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and	properly			
			~		HACCP plan; Variance o processing methods; man		d			~				supplied, used Provided				
					Consu	ımer Advisory			v					32. Food and Non-food Contact surfaces cleanable, p designed, constructed, and used Keep an eve on cutting boards	properly			
	~				26. Posting of Consumer foods (Disclosure/Remine					~				33. Warewashing Facilities; installed, maintained, us Service sink or curb cleaning facility provided	ed/			
-		_			Posting on label Core Items (1 Point)) Violations Requir	e Corrective	Action	n Not	t to E	Excee	ed 90) Da	Set up with sanitizer				
O U T	I N	N O	N A	C O S	· · · ·	Food Contamination		R	O U T	I N	N O	N A	C O S	Food Identification		R		
1				0	34. No Evidence of Insec animals Flies				1		~		-0	41.Original container labeling (Bulk Food)				
w	~				35. Personal Cleanliness/ Store low /disc	eating, drinking or tob	oacco use							Physical Facilities				
	~				36. Wiping Cloths; prope Discussed - usi	erly used and stored ng micro fiber	•		1			Į		42. Non-Food Contact surfaces clean See				
1					37. Environmental contar Condensation					~				43. Adequate ventilation and lighting; designated are				
		~			38. Approved thawing me					~	$\left \right $			 44. Garbage and Refuse properly disposed; facilities Watch dumpster 45. Physical facilities installed, maintained, and clear 				
-					Proper 39. Utensils, equipment, o	Use of Utensils	d, stored.		1	-	$\left \right $			45. Filysical facilities instance, manifelities, and clean See 46. Toilet Facilities; properly constructed, supplied, a		. <u> </u>		
1					dried, & handled/ In use See attached	utensils; properly use	d			~				Need tlc				
	~	_			40. Single-service & sing and used	gle-use articles; proper	ly stored			~			_	47. Other Violations				
Ĺ	1													l				

Retail Food Establishment Inspection Report

City of Rockwall

(signature) RexAnne Parsons	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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Establishment Name: Edible arrangements	Physical A	ddress:	City/State: Rockwa	1	License/Permit # Page 2 FS 8288		<u>2</u> of <u>2</u>				
		TEMPERATURE OBSERVA			-		I				
Item/Location	<u>Temp F</u>	Item/Location	Temp F	Item/Locat	ion		<u>Temp F</u>				
Cold top unit ambient	40	Two door freeze	er -4.1								
Melons	39/39										
Display case	41										
Glass front	40										
Wic											
Cut watermelon	38										
Cut honey dew	38										
OBSERVATIONS AND CORRECTIVE ACTIONS											
Item AN INSPECTION OF YOUR ES Number NOTED BELOW: all temps F	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND Number NOTED BELOW: all temps F										
Hot water -127											
Restroom equipped											
Using day dots for me	Using day dots for melons not using over 6 days										
Not using the front are	ea now bi	ut when using will have ma	achines wo	orking an	d Sani bucket e	tc					
Best to store fruit bask	Best to store fruit baskets below fresh flowers										
	Minor tlc in restroom needed										
	To add higher hand sink splash guard to protect molds next to hand sink										
	Minor detailed cleaning around sink										
•	Store is looking much better!										
	Minor cleaning of floor drains needed Sanitizer in three comp 300 ppm okay per label quats										
	et and spray bottles										
Store spoons with har											
W Best to hang mops to	·										
Using fit product for wa											
. .											
34 Flies observed near back door											
Back table May not be	ion										
42/45 GeneralDetailed cleaning under and around equipment and walls and under shelving etc											
• • • •											
	Small amount of condensation dripping from top of freezer inside - using pan to protect what is drying under need to have unit check										
42 GeneralCleaning need	GeneralCleaning needed inside freezer unit and handles etc										
New manager on site	New manager on site is getting facility in order										
Watch for and address	Watch for and address leaks when sprayer is used										
Received by:		Print:			Title: Person In Charg	e/ Owner					
(signature) See abov Inspected by: (signature) Kelly kirkpo	/e										
Inspected by: (signature) 77 77 7.4 7.4	<u>ب</u> ب ۲	Print:									
Kelly kirkpo	urick	/K3			Samples: Y N	# collect	ed				