Followup Fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

City of Rockwall

Date: 2/5/24			4		Time in: Time out: 1:10 2:25			License/Permit # FS-9457							CPFM 2	Food handlers Page 1 of 2		
				spec	tion: 1-Routine	2-Follow U		3-Compla			l-Inv	estig	atio	n [5-CO/Construction	6-Other	TOTAL/SCO	RE
Es	tabli	ishm	ent :	Nan				ct/Owner N Nguyen	Vame	:					XNumber of Repeat Viola ✓ Number of Violations C			
Ph	ysic	al A	ddre	ess:			st contro				ood					Follow-up: Yes	12/88/	/B
2268 N Lakeview Blvd #112 Will provide Compliance Status: Out = not in compliance IN = in compliance							ce N	0 = nc	N/A		N	4-		plicable COS = corrected on s	No P = repeat via	olation W/ Wat	t o b	
Ma					points in the OUT box for	r each numbered ite	em	Mark '	√' a c	checkr	nark i	in app	ropri	ate bo	ox for IN, NO, NA, COS Man	k an 🗙 in appropriat		.CII
		iance			Frid	ority Items (5)	Points)	violations		(Comp	oliano	e Sta	itus	ive Action not to exceed 3 day	VS		
O U T	I N	N O	N A	C O S		nperature for Fo legrees Fahrenhei		ty	R	1	O I U N T		N A	C O S	Empl	oyee Health		R
		/			1. Proper cooling time	and temperature					V				12. Management, food employ knowledge, responsibilities, at		employees;	
	/				2. Proper Cold Holding	g temperature(41°	F/ 45°F)				V	•			13. Proper use of restriction at eyes, nose, and mouth	nd exclusion; No dise	charge from	
		/			3. Proper Hot Holding	temperature(135°	°F)							l	Preventing Con	itamination by Han	nds	
		· /			4. Proper cooking time	and temperature					V	1			14. Hands cleaned and proper	-		
		/			5. Proper reheating pro Hours)	cedure for hot ho	lding (16	55°F in 2			V				15. No bare hand contact with alternate method properly following			
	/				6. Time as a Public He	alth Control; proc	edures &	& records							Gloves Highly Susce	eptible Populations		
											T				16. Pasteurized foods used; pr	ohibited food not off		
						oproved Source					•				Pasteurized eggs used when re N/a	equired		
	~				7. Food and ice obtaine good condition, safe, a destruction GAC / I	nd unadulterated;		Food in							Cl	hemicals		
	/				8. Food Received at pro	oper temperature					~				17. Food additives; approved a & Vegetables N/a	and properly stored;	Washing Fruits	
					Protection	n from Contamir	nation				V	1			18. Toxic substances properly Stored low	identified, stored an	nd used	
	/				9. Food Separated & preparation, storage, di			food								r/ Plumbing		
3				/	10. Food contact surfact Sanitized at100_			ned and			V				19. Water from approved sour backflow device	ce; Plumbing install	ed; proper	
	•				11. Proper disposition reconditioned	of returned, previo									City approved 20. Approved Sewage/Wastev disposal	vater Disposal System	m, proper	
					LASC													
									ints)	viole	ation	s Rei	uire	. Cor	•	,		_
O U T	I N	N O	N A	C O S	Pri	iority Foundat	tion Ite Personn	ems (2 Po	ints)	1	ation O I U N	N	uire N A	C C O S	rective Action within 10 days	e Control/ Identific	eation	R
U		N O	N A		Pri	n of Knowledge/	tion Ite Personn tion of kr	ems (2 Po		1	O I U N	N	N	C	Food Temperatur 27. Proper cooling method use Maintain Product Temperature	ed; Equipment Adec		R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Shaquita Johnson	Print: Shaquita Johnson	Title: Person In Charge/ Owner
Inspected by: Richard Hill (signature)	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Item/Loca	Establishment Name: Great American Cookies		Physical Address: C 2268 N Lakeshore Blvd		l, Tx	License/Permit # FS-9457	Page <u>2</u> of <u>2</u>				
			TEMPERATURE OBSERVATI		1, 1 \	100407					
	ation	Temp	Item/Location	Temp	Item/Loca	ition	Ten				
Lobby cake freezer Freezer 1		13.2	<u> </u>	41							
		18	UC								
	Freezer 2	14	Whip	41							
,	WIC amb	27	Icecream freezer	5.1							
Ice	e cream mix	39	Cold stone	24							
Whi	pped frosting	40									
Wa	ffle cone mix	39									
lt ama			SERVATIONS AND CORRECTIVE								
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temperatures are taken in F										
	Restrooms equipped temp greater than 100										
	Hand sinks all equipped temps greater than 102 throughout kitchen										
	3comp sink set up, 126, using chlorine sani 100ppm										
45	Repair holes in Sheetrock next to trash can										
47	Best practice to hand mop head to drip dry in mop sink, not stored in mop sink, will attract flying insects										
• • •	To store cookie molds elsewhere, in spray zone of 3 comp washing sink										
				wasiiiig	SILIK						
	Air curtain working on rear service door										
40	See various holes in frp as needed										
	Freezer 1 detail cleaning inside shelves, bottom walls										
42	Freezer 2 detail cleaning inside walls and bottom										
45	Vents need to be cleaned in kitchen prep area										
0.5	Gloves available, no thermometer										
 35 Employees food should be stored on lowest shelf in wic 42 General detail cleaning of shelves in wic 											
45	General detailed cleaning around corners in kitchen and front by oven										
10	Sani bucket chlorine sani plus200ppm, dulote and retest 100ppm										
	Nuts and peanut toppings are strategic placed to prevent cross contamination										
38	Observed thawing cookie dough sitting on counter at 1:53 since arrival, discard/cook within 4 hours										
37	Address frozen condensation in freezer 2										
	According to MOD new owner took over November 2023										
44	Excess trash piled up in enclosure, illegal dumps items, contact landlord to be cleaned up immediately										
34	excess trash on groun	dic a no	at acustual icarra								