

Followup Fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

City of Rockwall

- First aid kit
- Allergy policy
- Vomit clean up
- Employee health

Date: 2/5/24	Time in: 1:10	Time out: 2:25	License/Permit # FS-9457	CPFM 2	Food handlers 6	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine	<input type="checkbox"/> 2-Follow Up	<input type="checkbox"/> 3-Complaint	<input type="checkbox"/> 4-Investigation	<input type="checkbox"/> 5-CO/Construction	<input type="checkbox"/> 6-Other	TOTAL/SCORE
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Establishment Name: Great American Cookies	Contact/Owner Name: Dao Nguyen	Number of Repeat Violations: 5	12/88/B
Physical Address: 2268 N Lakeview Blvd #112	Pest control : Will provide	Number of Violations COS: 0	

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W= Watch
 Mark the appropriate points in the OUT box for each numbered item Mark '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an X in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓				✓					
	✓					✓					
		✓				Preventing Contamination by Hands					
		✓				✓					
		✓				✓					
	✓					Highly Susceptible Populations					
						✓					
	✓					Chemicals					
	✓					✓					
						✓					
	✓					Water/ Plumbing					
3				✓		✓					
	✓					✓					

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓					✓					
	✓					✓					
Safe Water, Recordkeeping and Food Package Labeling						2					
	✓					Permit Requirement, Prerequisite for Operation					
	✓					✓					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					✓					
Consumer Advisory						✓					
	✓					✓					

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
	✓				★	✓					
1						Physical Facilities					
	✓					1					★
1						✓					
1						1					★
Proper Use of Utensils						1					★
	✓					✓					
	✓					1					

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: Great American Cookies	Physical Address: 2268 N Lakeshore Blvd	City/State: Rockwall, Tx	License/Permit # FS-9457	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Lobby cake freezer	13.2	Beverage cooler	41		
Freezer 1	18	UC			
Freezer 2	14	Whip	41		
WIC amb	27	Icecream freezer	5.1		
Ice cream mix	39	Cold stone	24		
Whipped frosting	40				
Waffle cone mix	39				

OBSERVATIONS AND CORRECTIVE ACTIONS

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
	Air curtain working on rear service door
	See various holes in frp as needed
42	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
	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 ground is a pest control issue

Received by: (signature) See above	Print: See above	Title: Person In Charge/ Owner
Inspected by: (signature) <i>RJ Hill</i>	Print: Richard Hill	Samples: Y N # collected

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