Follow-up fee of \$50.00 is required after 1st Followup

Retail Food Establishment Inspection Report City of Rockwall

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

Date:		/20	21	Time in: 2:06	Time out: 3:03		FS 94							Limited Risk Category Low Page 1 of 2	2_
08/06/2021 2:06 Purpose of Inspection: 1-Routin					Un	3-Complai		4-Investigation						TOTAL/SCORE	
Establishment Name: Contact/Own					act/Owner N	Name:				ition		* Number of Repeat Violations: ✓ Number of Violations COS:	TOTALISCORE		
Physical Address: Pest control					H Rockwal ol: Hood Grease					Gı	rease		1		
2268 L	ake	shore	•			ot 8/5/21	nce	l	Na			Ear	rthte	ok 05/21 No ✓	
Mark	Cor the a	nplia .pprop	ice S riate	tatus: Out = not in c points in the OUT box for	compliance IN = in or each numbered	item	Mark	$\int = \text{not o}$ $\int \text{in app}$			NA ox fo	1 = no or IN	ot ap	plicable COS = corrected on site R = repeat violation W-Watch O, NA, COS Mark an vin appropriate box for R	h
Comp	lione	o Sto	trac	Pri	ority Items (3	3 Points	s) violations	Requir	_	medi mpli				ive Action not to exceed 3 days	
Compliance Status					ety	R	OU	I N	N O	N N		Employee Health			
(F = degrees Fahrenheit) 1. Proper cooling time and temperature						T	- '	_		S	12. Management, food employees and conditional employees;				
	1. Troper cosming time and compensation						~				knowledge, responsibilities, and reporting]			
2. Proper Cold Holding temperature(41°F/ 45°F) See			7)							13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth					
				3. Proper Hot Holding	tomporeture(13)	5°E)								eyes, nose, and moun	_
		/												Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly	
		'		4. Proper cooking time			(50E: 0		_ (/					
		/		5. Proper reheating pro Hours)	ocedure for hot h	iolding (1	165°F in 2			~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.)	1
	•	,		6. Time as a Public He	ealth Control; pro	ocedures	& records	+						Utensils or gloves Highly Susceptible Populations	
				Prep only										16. Pasteurized foods used; prohibited food not offered	
				\mathbf{A}_1	pproved Source	•						~		Pasteurized eggs used when required	}
				7. Food and ice obtain good condition, safe, a											
				destruction		· , F · · · · ·								Chemicals	
	,			8. Food Received at pr	roper temperatur	e								17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
				To check					-	_				Bananas only 18. Toxic substances properly identified, stored and used	<u> </u>
	Protection from Contaminati					- C 1			/				Watch storage	<u> </u>	
~				9. Food Separated & preparation, storage, d			g food							Water/ Plumbing	
	,		_	10. Food contact surfa	ices and Returnal	bles ; Cle	aned and		П				ŀ	19. Water from approved source; Plumbing installed; proper backflow device	
	Sanitized at 200 ppm/temperature Confirmed with test st						City approved 20. Approved Sewage/Wastewater Dispos				1	City approved 20. Approved Sewage/Wastewater Disposal System, proper	-		
	/			reconditioned	, , , , , , , , , , , , , , , , , , ,					/				disposal]
				Pr	riority Found	ation It	tems (2 Po							rective Action within 10 days	
O I U N T	N O	N A	C O S	Demonstratio	on of Knowledge	e/ Person	mel	R	O U T	I N	N O	N A	C O S	Food Temperature Control/ Identification	R
_	•		~	21. Person in charge p and perform duties/ Co								/		27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
١٨/				1 on site 22. Food Handler/ no	unauthorized per	rsons/ per	rsonnel	\vdash						28. Proper Date Marking and disposition	
VV				All employees withi	•	IE IE	•			_				Used within 29. Thermometers provided, accurate, and calibrated; Chemical/	-
				Safe Water, Rec	ordkeeping and Labeling	l Food Pa	ickage			/				Thermal test strips]
~	1			23. Hot and Cold Water 120	er available; ade	quate pre	ssure, safe							Permit Requirement, Prerequisite for Operation	
W				24. Required records a destruction); Packaged		ock tags;	parasite							30. Food Establishment Permit (Current/ insp sign posted)	
• •				Cakes etc	with Approved	Duocodu	TWO C							Posted Utangila Equipment and Vanding	
				25. Compliance with	Variance, Specia	lized Pro	cess, and		П					Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly	
		/		HACCP plan; Variance processing methods; n			1			/				supplied, used Equipped]
				Con	nsumer Advisor	ry			١.٨					32. Food and Non-food Contact surfaces cleanable, properly	\vdash
									W	~				designed, constructed, and used Watch condition	
-	1			26. Posting of Consum foods (Disclosure/Ren	ninder/Buffet Pla					•				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	
				Ingredients by requestion Core Items (1 Poi		Reguire	e Corrective	Action	Not t	to Ex	ссее	d 90) Da	Added tabs to check at 200 ppm ys or Next Inspection, Whichever Comes First	
O I U N	N O	N A	C O	,	of Food Conta	•		R	O U	I N	N O	N A	C O	Food Identification	R
W			s	34. No Evidence of In	sect contaminati				Ť				Š	41.Original container labeling (Bulk Food)	
V V	,			animals Watch for fli 35. Personal Cleanline	ess/eating, drinki	ng or tob	acco use	H						Dhysical Facilities	
	,			36. Wiping Cloths; pro	V	-		\vdash	ا د					Physical Facilities 42. Non-Food Contact surfaces clean	
				In buckets 37, Environmental cor				\vdash	1		\dashv			See 43. Adequate ventilation and lighting; designated areas used	-
	~	<u> </u>		Watch storag	e			\square		~	4		_	Watch 44. Garbage and Refuse properly disposed; facilities maintained	-
	/			38. Approved thawing Pull thaw or fro	zen					/			_	Dumpsters looks good 45. Physical facilities installed, maintained, and clean	-
				•	per Use of Utens		1		1					See	-
1				39. Utensils, equipmendried, & handled/ In u Watch low hang	ise utensils; prop	erly used			1				•	46. Toilet Facilities; properly constructed, supplied, and clean Equipped / added]
				40. Single-service & s	ingle-use articles	s; properl	y stored	\forall	\forall					47. Other Violations	
111				and used Items	under s	sink									l

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Anna Gowen	Print:	Title: Person In Charge/ Owner General manager
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: t am cookie	Physical A Lakes		City/St Roc	ate: kwall	License/Permit # 9457	Page of
arca	ani oconic	Lancs	TEMPERATURE OBSERV			0 107	
Item/Loc	ation	Temp F	Item/Location			<u>Location</u>	Temp 1
Ice cream cake case -11/13							
Reach in cooler 38							
	Ice cream	3/10					
Up	oright freezer	-6					
	Freezer	-5					
	Wic	33/34					
	Icing	40					
	<u> </u>						
		OB	SERVATIONS AND CORREC	CTIVE A	CTIONS		
Item Number	AN INSPECTION OF YOUR ENOTED BELOW: temps in F	STABLISHME	ENT HAS BEEN MADE. YOUR ATT	ENTION IS	S DIRECTED T	O THE CONDITIONS OBS	ERVED AND
W	Working on labels for	customer	self service - "ask for as	sistanc	e" on wind	dow	
W	To allow employees	to hand th	em the container - other	wise NE	EED full la	bels	
	Hot water in restroom	100 good	d				
	Storing nuts at end to	gether fo	r additions - each has ow	n uten	sil		
45	Clean under equipme						
	Hot water at front har						
40	Watch lids and packa	aged spoo	ns being stored under si	nks - C	OS		
42	Clean inside cooler w	· · · · · · · · · · · · · · · · · · ·					
			nk - ppm corrected at sin	k 200	ppm teste	d	
	Three comp sink hot				P P P P P P P P P P	<u></u>	
42/45 Minor cleaning in wic Minor cleaning under equipment etc							
		- 4					
	New Texas code com	ing - will re	educe time to 30 days for	food h	andler / ar	nd will reference 20	17 FDa mode
Received	by:		Print:			Title: Person In Char	
(signature)	See abov	ve					
Inspected	l by:		Print:				
(signature)	Kelly Kirkpi	atríck	\mathcal{RS}			Samples: Y N	# collected