

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Margaret Dukeman	Print:	Title: Person In Charge/ Owner Manager
Inspected by: <i>Kelly kirkpatrick RS</i> <small>(signature)</small>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Great American cookie	Physical Address: Lakeshore	City/State: Rockwall	License/Permit # FS 9457	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Ice cream cake freezer	-22	Wic	41		
Reach in cooler	41	Cone mix	39		
Whipped cream	41	Dough	41		
Ice cream unit	5.6				
Beverage cooler non Tcs	50				
Freezer 1	3-8				
Freezer 2,(cooler)	33-35				
Icing	34				

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: temps in F
!!	Cakes ingredients are available by request - "please ask for assistance" on windows to case - allergen label available and will be posted
W	Restrooms need hand wash sign in Womens / hot water good in both
	Discussed items around front hand sink - keeping back some
40	Watch storage of food related items under hand sink
42	General cleaning inside cooler under counter
45	General detailed cleaning needed under front counter including drain
	Best to place known allergens in front of non
	Toppings containers are cleaned nightly if possible
	Discussed allergen info and placement
	Quats sanitizer in bucket 200 ppm
	WaffleMakers are cleaned nightly ...
42/45	Wic - general cleaning of shelving and floor etc
	Dough is made off site and cooked on site
	Ice cream made with cream mix
	Machine for makin ice cream is cleaned after each use
	Rubber maid container for toppings to be cleaned and watch performance
	General detailed cleaning under behind and around equipment in rear prep
	Clean under sinks and drains
45	Placement of paper towels poses an issue with dispensing when using sink - care to stand away etc
	Clean inside freezers where needed and door handles etc
34	To address gap at bottom of back door
	Organizing back storage room to keep chemicals low and away - new manager is working on this
	Test strips for quats within date — people digital on site
	Keep an eye

Received by: See above <small>(signature)</small>	Print:	Title: Person In Charge/ Owner
Inspected by: <i>Kelly kirkpatrick RS</i> <small>(signature)</small>	Print:	Samples: Y N # collected

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