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

Retail Food Establishment Inspection Report City of Rockwall 10 days

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

| Date: 02/08/2023 | | | าวว | Time in: | | | | | | | | | Food Managers Food Handlers 2 working on more Page 1 of | 2 | |
|---------------------------------------|--|--|-----|--|--|--|----------|---|--|---|--|-------------------------------------|---|----|--|
| | Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain | | | | | | _ | Inve | etiga | tion | | 5-CO/Construction 6-Other TOTAL/SCO | | | |
| Establishment Name: Contact/Owner Nam | | | | | | | Name: | | TIIV C | ouga | ition | | * Number of Repeat Violations: | RE | |
| - | Great American cookie/ marble slab Provisions OP Physical Address: Pest control: | | | | | | | Но | od | | G | rance | e trap / waste oil : Follow-up: Yes 4/96/ | Α | |
| 2268 lakeshore Apt 02/07/2023 | | | | | | | Na | ou | | Ear | thte | k 12/15-2022 100 gals No W | | | |
| Ma | | | | Status: Out = not in c e points in the OUT box for | ompliance IN = in | compliance em Mark | NO = not | obser | ved | NA | \ = no | ot ap | plicable COS = corrected on site R = repeat violation W-Wat Mark an vin appropriate box for R | ch | |
| | | | | | | | ıs Requi | _ | | | | | ive Action not to exceed 3 days | | |
| О | | | | | | | R | О | O I N N U N O A | | | | F 1 W 10 | | |
| U T | N O A O S (F = degrees Fahrenheit) | | | | | T | | | | o s | F 10 11 111 | | | | |
| | | 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) | | | | | + | 13. Proper use of restriction and exclusion; No discharge fro | | | | | | + | |
| | • | | | | | | | W | | eyes, nose, and mouth To post at hand sinks | | | | | |
| | | 3. Proper Hot Holding temperature(135°F) | | | | | | | | Preventing Contamination by Hands | | | | | |
| | | 4. Proper cooking time and temperature | | | | 14. Hands cleaned and properly washed/ Glove Gloves tissues tongs | | | | | 14. Hands cleaned and properly washed/ Gloves used properly Gloves tissues tongs | | | | |
| | | 5. Proper reheating procedure for hot holding (165°F in 2 | | | | 15. No bare hand contact with ready to | | | | | 15. No bare hand contact with ready to eat foods or approved | | | | |
| | | Hours) | | | | | Ш | | | | alternate method properly followed (APPROVED Y N.) Gloves | | | | |
| | 6. Time as a Public Health Control; procedures & records | | | | | , , | | | | Highly Susceptible Populations | | | | | |
| | | | | Aj | pproved Source | | | | | | | | 16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required | | |
| | 7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite | | | | | | | | | Chemicals | | | | | |
| | | | | destruction 8. Food Received at pr | roner temperatura | | 4 | | | | | | 17. Food additives; approved and properly stored; Washing Fruits | | |
| | ~ | | | 8. Food Received at pi | roper temperature | | | | | | ~ | | & Vegetables | | |
| | Protection from Contamination | | | | W | ~ | | | | 18. Toxic substances properly identified, stored and used Working on it today | | | | | |
| | 9. Food Separated & protected, prevented during food preparation, storage, display, and tasting | | | | | | | | | Water/ Plumbing | | | | | |
| | ~ | 10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature | | | | backflow device | | | | | | | | | |
| | 11. Proper disposition of returned, previously served or | | | | 20. Approved Sewage/Wastewater Disposal Sys | | | | City approved 20. Approved Sewage/Wastewater Disposal System, proper | + | | | | | |
| | | | | | | | | | 1 - <i>1</i> | | | | | | |
| L | | <u> </u> | | L. | returns / c | | | | ~ | | | | disposal To clean drains | | |
| 0 | I | N N | [C | INO | | | oints) v | violat | | | uire N | Cor | disposal | R | |
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Retail Food Establishment Inspection Report

City of Rockwall

| Received by: Margaret Dukeman | Print: | Title: Person In Charge/ Owner Manager |
|------------------------------------|--------|--|
| Inspected by: Kelly kirkpatrick RS | Print: | Business Email: |

Form EH-06 (Revised 09-2015)

| | ment Name: t American cookie | Physical Address: Lakeshore | | City/State: | | License/Permit # Page 2 of J | | | | | | |
|--------------------------|--|-----------------------------|-----------------------------------|----------------|--------------|------------------------------|--------------------|--|--|--|--|--|
| arca | TATTICTICATI COOKIC | Lakes | TEMPERATURE OBSER | | " | 100407 | | | | | | |
| Item/Loc | ation | Temp F | Item/Location | Temp F | Item/Locati | ion | Temp I | | | | | |
| Ice cre | eam cake freezer | -22 Wic | | 41 | | | | | | | | |
| Re | ach in cooler | 41 | Cone mix | 39 | | | | | | | | |
| Wh | nipped cream | 41 | Dough | 41 | | | | | | | | |
| Ic | e cream unit | 5.6 | | | | | | | | | | |
| Beve | rage cooler non Tcs | 50 | | | | | | | | | | |
| | Freezer 1 | 3-8 | | | | | | | | | | |
| Free | ezer 2,(cooler) | 33-35 | | | | | | | | | | |
| | Icing | 34 | | | | | | | | | | |
| Item | AN DISDECTION OF VOLD TO | | SERVATIONS AND CORRECT | | | E COMPLETIONS OPEN | PRICE AND | | | | | |
| Number | NOTED BELOW: temps in F | TABLISHME | NT HAS BEEN MADE. YOUR ATT | ENTION IS DIKE | CTED TO TH | E CONDITIONS OBSE | SKVED AND | | | | | |
| !! | Cakes ingredients are availa | ble by requ | est - "please ask for assistance" | on windows to | case - aller | gen label available a | and will be posted | | | | | |
| W | Cakes ingredients are available by request - "please ask for assistance" on windows to case - allergen label available and will be posted. 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 | | <u> </u> | | | | | | | | | |
| 42 | | | | | | | | | | | | |
| 45 | General cleaning inside cooler under counter General detailed cleaning needed under front counter including drain | | | | | | | | | | | |
| 10 | | | | loldaling ara | | | | | | | | |
| | Best to place known allergens in front of non Toppings containers are cleaned nightly if possible | | | | | | | | | | | |
| | Toppings containers are cleaned nightly if possible Discussed allergen info and placement | | | | | | | | | | | |
| | Quats sanitizer in bucket 200 ppm | | | | | | | | | | | |
| | WaffleMakers are cleaned nightly | | | | | | | | | | | |
| 42/45 | • | | | | | | | | | | | |
| 12, 10 | | | | | | | | | | | | |
| | Dough is made off site and cooked on site | | | | | | | | | | | |
| | Ice cream made with cream mix Machine for makin ice group is glosped after each use | | | | | | | | | | | |
| | Machine for makin ice cream is cleaned after each use | | | | | | | | | | | |
| | Rubber maid container for toppings to be cleaned and watch performance Concret detailed cleaning under behind and around equipment in rear prop | | | | | | | | | | | |
| | General detailed cleaning under behind and around equipment in rear prep Clean under sinks and drains | | | | | | | | | | | |
| 45 | | | | | | | | | | | | |
| 40 | 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 | | | | | | | | | | | | |
| 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 | | | | | | | | | | | |
| | 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 | | | | | | | | | | | |
| | πτοσρ απ σγσ | | | | | | | | | | | |
| | | | | | | | | | | | | |
| | | | | | | | | | | | | |
| | | | | | | | | | | | | |
| Received | by: | | Print: | | | Title: Person In Charg | ge/ Owner | | | | | |
| (signature) | See abov | /e | | | | | | | | | | |
| Inspected (signature) | | atici ch | Print: | | | | | | | | | |
| | Kewy Ku Kpu | u, un | 100 | | | Samples: Y N | # collected | | | | | |