

Followup fee of \$50.00 after initial Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 08/04/2022	Time in: 12:14	Time out: 1:04	License/Permit # FS 9457	Food handlers 1	Food managers 0	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 <input type="checkbox"/> TOTAL/SCORE						
Establishment Name: Great American cookie/ marble slab			Contact/Owner Name: G& H rockwall		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	
Physical Address: 2268 lakeshore			Pest control : 08/04/2022 Apt		Hood Na Grease trap : Need info	
Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>						22/78/C

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 ✓ in appropriate box for IN, NO, NA, COS Mark an ✓ 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	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	OUT	IN	NO	NA	COS	Employee Health	R		
					1. 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 from eyes, nose, and mouth To be posted by hand sink			
					3. Proper Hot Holding temperature(135°F)							Preventing Contamination by Hands			
					4. Proper cooking time and temperature							14. Hands cleaned and properly washed/ Gloves used properly			
					5. Proper reheating procedure for hot holding (165°F in 2 Hours)							15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Gloves			
					6. Time as a Public Health Control; procedures & records							Highly Susceptible Populations			
					Approved 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 destruction							Chemicals			
					8. Food Received at proper temperature To check							17. Food additives; approved and properly stored; Washing Fruits & Vegetables Frozen strawberries			
					Protection from Contamination									18. Toxic substances properly identified, stored and used See	
					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting							Water/ Plumbing			
					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>COS</u> ppm/temperature 200							19. Water from approved source; Plumbing installed; proper backflow device See			
					11. Proper disposition of returned, previously served or reconditioned							20. Approved Sewage/Wastewater Disposal System, proper disposal			

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days															
Compliance Status					Compliance Status										
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R	OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R		
					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) One to be on site							27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature			
					22. Food Handler/ no unauthorized persons/ personnel 1 on site							28. Proper Date Marking and disposition			
					Safe Water, Recordkeeping and Food Package Labeling									29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Purple and test strips	
					23. Hot and Cold Water available; adequate pressure, safe Hot water							Permit Requirement, Prerequisite for Operation			
					24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled NOT customer self service to check							30. Food Establishment Permit (Current/ insp sign posted) Posted			
					Conformance with Approved Procedures									Utensils, Equipment, and Vending	
					25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions							31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped			
					Consumer Advisory									32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
					26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label							33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped			

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	Prevention of Food Contamination	R	OUT	IN	NO	NA	COS	Food Identification	R		
					34. No Evidence of Insect contamination, rodent/other animals Gap							41. Original container labeling (Bulk Food)			
					35. Personal Cleanliness/eating, drinking or tobacco use To store low/ hair restraints							Physical Facilities			
					36. Wiping Cloths; properly used and stored To be Stored in solution							42. Non-Food Contact surfaces clean See			
					37. Environmental contamination See							43. Adequate ventilation and lighting; designated areas used			
					38. Approved thawing method							44. Garbage and Refuse properly disposed; facilities maintained Do your share			
					Proper Use of Utensils									45. Physical facilities installed, maintained, and clean See	
					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used See							46. Toilet Facilities; properly constructed, supplied, and clean			
					40. Single-service & single-use articles; properly stored and used See							47. Other Violations			

Retail Food Establishment Inspection Report

City of Rockwall

Received by: <small>(signature)</small> Amara Rodriguez	Print:	Title: Person In Charge/ Owner
Inspected by: <small>(signature)</small> <i>Kelly Kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Great American cookie company	Physical Address: 2268 lakeshore	City/State: Rockwall	License/Permit # 9457	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
CAke case	1.9	Freezer 1	1.4		
Ice cream case	3.2	Freezer 2	3		
Under counter					
Whipped cream	41				
Wic					
37/39-40					
Icing	41				

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 temps F
	Cakes made on site - ask for assistance posted on door - therefor handed by staff
	Hot water in restrooms 116
40/18	Again need to move to go containers and tissue and gloves away from the hand sink and the soap container on the wall (placed on top of warning)
42	Need to scrub hand sink and dump sink
40	Need to move anything food related from under hand sink - to go container
45	Need to clean under equipment on the line , inside cabinets and coolers et
32	Wall next to trash can to be addressed - push for washable paint ...
45	Need to scrub drains where needed
10	Need to set up sanitizer bucket for front area
W	Avoid allowing toppings to be mixed when dispensing ... known allergens are at one end of line
10	Containers and utensils to be cleaned and sanitized daily
19/cos	Need to keep dipperwell faucet over the overflow rim ... keep pulled up by 1 inches
42	To store cookie metal cabinet clean
18 / cos	To avoid storing windex over Oreos and clean pans in. Ack room
39	To Invert pans when storing to protect
42/45	General cleaning under behind and around equipment
09	Avoid storing food related items (icing bags) next to hand sink in back room that doesn't have a splash guard
09 /37	Avoid storing icing containers on the floor ... open and in use
42	Store icing bag bin clean
39	Remove wiping cloths and scrub brushes when not using and store properly
42/37/35	In wic need to clean shelving and eliminate floor storage and store employee food low
42.	Need to clean spills in both upright freezers
37	Also small amount of frozen condensation in unit on left .. have it addressed and pull containers back out of area (covered with paper)
34	Significant gap at back door to address
39	Watch storage of clean dishes on side next to back door
10/cos	Sink sanitizer 150 - label indicates 200-400 — added one more tab to reach 200 ppm
32	Need to discard badly oxidized scoops / replace bungee cords with plastic or rubber

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

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