

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: Great American cooki/ marble slab	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	-11	Wic	38		
Ice cream freezer	10	Cookies dough	41		
Slab	10	Upright freezer	8		
2 door reach in at front counter		2 door new	-6		
Whipped cream	40				
Water unit					

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	Ice cream freezer - reminder for ingredients for self service/ sign posted for ask for assistance / not used today
	Hot water at hand sinks in restrooms 89 - to be 100 at hand sink FINALLY REACHED 100 BUT slow to arrive
	Front area:
	Hot water 100 at front hand sink
	Watch what is placed under sinks - protect spoons ans cup lids et.
W	Discussed separation of known allergens and having an allergy policy etc (allergy training is part of TFER now)
	Cross contact
19	Discussed maintaining air gap at dipper well faucet
19	Air gap is borderline at dipper-we'll floor drain / will need to be increased to be twice diameter of pipe
45	General cleaning under front line
42	Clean inside reach in cooler - Under front counter
	Sani bucket 200 ppm
W	Reminder to be able to provide ingredients for all items - even those out of original containers
	Hot water at hand sink in kitchen 121
	Back door air curtain is operable BUT even in low mode blows items all around s
	Door is only used for rare occasions — using front door
W	Three comp sink sprayer is hanging at a borderline level - show always self retract above the top of the sink
34	Small gap at back door to address
39	To raise all utensils etc that are hangin low in the spray zone at the three compartment sink
19	Watch air gaps at three comp sink ... all should also meet same criteria
40	Avoid using residential containers that are NOT NSF approved - reminder about reusing those used to
	Hold known allergens and then used for something else - note
	Will Followup within week -to email

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