

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

Date: 08/03/2020	Time in: 3:55	Time out: 4:40	License/Permit # FS 9457	Est. Type Ice cream	Risk Category LOW	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	TOTAL/SCORE
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Establishment Name: Great American cookie / marble slab	Contact/Owner Name: Provisions	* Number of Repeat Violations: _____	8/92/A
		✓ Number of Violations COS: _____	

Physical Address: North goliad	Pest control : Orkin need info's	Hood Na	Grease trap : Need info for pumping	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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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	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓				✓					
	✓					✓					
		✓				Preventing Contamination by Hands					
		✓				✓					
		✓				✓					
		✓				Highly Susceptible Populations					
		✓				✓					
	✓					Chemicals					
	✓					✓					
						✓					
	✓					Water/ Plumbing					
	✓					✓					
		✓				✓					

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
W						✓					
W	✓					✓					
Safe Water, Recordkeeping and Food Package Labeling						2					
	✓					Permit Requirement, Prerequisite for Operation					
W						✓					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					✓					
Consumer Advisory						2					
	✓					✓					

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	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
	✓					✓					
	✓					Physical Facilities					
	✓					1					
W						✓					
		✓				✓					
Proper Use of Utensils						1					
1						✓					
1								✓			

Retail Food Establishment Inspection Report

City of Rockwall

Received by: <small>(signature)</small> Jordan Mathis	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 / marble slab	Physical Address: North Goliad	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 freezer	-13	Wic	39		
Ice cream unit	11/23	Icing	40		
2 door reach in	35	Dough	41		
One 2 door freezer is not in use					
Up right freezer	0/1				

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:
W	Prepackaged cream is not customer self service - they are not labeled with ingredients Allergy posting on window Hot water in restrooms 100 F Hot water at hand sink on frontline 110 / slowDrain
40/39	Watch lids and scale stored under paper towels and soapDispenser
w	Watch frost on ice cream unit - SakiriZer bucket 150-200 Ppm
42	Clean candy and nut toppings containers inside and out as needed Discussed allergens
40	Watch reuse of thin plastic container for toppings containers
45	Clean air vents where needed Three comp sink sanitizer 200 ppm Watch clean items on back door side of three comp sink Sink saniriZer 200 ppm Hot are three comp 121 F Quats sanitizer for dining room fromMop sink dispenser - 200 ppm Watch sprayer at three comp to self retract above the sink - yes today
39	Move all utensils etc up out of spray zone of sprayer at three comp sink
45	Clean air vents where needed and drains Tasting spoons are single use
32	Replace cutting boards where needed Cookie dough comes premade and is formed and cooked
Covid	No dining at this time

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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