e q u i r ollowup	e d		of \$50.00 is fter 1st Time in:	Reta		od Esta	Roc	:kw		t In	spo	ect	ion Report		First aid I Allergy po Vomit clea Employee Risk Category	olicy/traini In up	ng
Date: 08/03/	/20	20	3:55	4:40		FS 9								cream		Page $\underline{1}$ of	2
Purpose of Establishr			ion: 🖌 1-Routine	2-Follow U		3-Compla act/Owner			-Inv	estig	atio	n	5-CO/Constructi * Number of Repe		6-Other	TOTAL/SCO	RE
Great A	meri	can	cookie / marble s		Prov	visions		1					✓ Number of Viola	ations C	OS:	8/92/	Α
Physical A North golia		ess:		Orl	est contr kin need	info's		Ho Na	ood				e trap : nfo for pumping		Follow-up: Yes 🖌 No 🗌		<u>``</u>
	mpliar approp		tatus: Out = not in compoints in the OUT box for	$\frac{IN}{IN} = in$ mpliance is each numbered i	i compliai	nce N Mark	$\mathbf{O} = \mathbf{n}\mathbf{O}$ in						oplicable COS = corre O, NA, COS		ite \mathbf{R} = repeat vice k an $$ in appropriate	olation W-Wat ate box for R	ch
Compliand	ce Stat	tus	Prio	ority Items (3	Points	s) violation	s Requ			<i>diate</i> lianc			tive Action not to exced	ed 3 day	25		
O I N U N O T U	N	C O S		nperature for F legrees Fahrenhe		ety	R		D I J N	N O	N A	С		Empl	oyee Health		R
		5	1. Proper cooling time a	and temperature	;					,		5	12. Management, food knowledge, responsibi			employees;	Τ
			2. Proper Cold Holding	g temperature(41	°F/ 45°F	(7			-				13. Proper use of restr			charge from	+
~				_					~	,			eyes, nose, and mouth Posting				
~			3. Proper Hot Holding t	-					-		Preventing Contamination by Hands						
			4. Proper cooking time	Å		<50E: 0			~	'		14. Hands cleaned and properly washed/ Gloves used prope 15. No bare hand contact with ready to eat foods or approved					_
	•		5. Proper reheating proc Hours)	cedure for hot h	olding (1	.65°F in 2			~	•			alternate method prop Using gloves etc				
	•		6. Time as a Public Hea	alth Control; pro	ocedures	& records			1	1		I	USING GIOVES ETC Highly Susceptible Populations				
			Ар	proved Source					~	,			16. Pasteurized foods Pasteurized eggs used	fered	Т		
	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Commercial company specific						<u> </u>			[Chemicals						
			8. Food Received at pro			pecilic			Т				17. Food additives; ap	proved a	and properly stored;	Washing Fruits	╈
			Check						~	,			& Vegetables Frozen fruit /				
				n from Contami		<u> </u>			/	'			18. Toxic substances p	properly	identified, stored an	id used	L
~			9. Food Separated & propreparation, storage, dis			g food								Wate	r/ Plumbing		
~			10. Food contact surface Sanitized at <u>200</u>	ppm/temperatur	re				~	•			19. Water from approv backflow device Watch spraye	er			
			11. Proper disposition of reconditioned Disc	ard	-				~				20. Approved Sewage disposal			m, proper	
O I N U N O	N A	C O		n of Knowledge			R		DI	N O			rrective Action within Food Tem		e Control/ Identific	ation	I
w		S	21. Person in charge pro and perform duties/ Cer Need one on dut	esent, demonstra rtified Food Mar	ation of l	knowledge,		1		·		S	27. Proper cooling me Maintain Product Tem	thod use	d; Equipment Ade		
w			22. Food Handler/ no un Pic believes all empl		sons/ per	sonnel check			V	'			28. Proper Date Marki Good	ing and o	lisposition		
			Safe Water, Reco	Labeling		-		2	2				29. Thermometers pro Thermal test strips Need a food the			ed; Chemical/	
			23. Hot and Cold Water						1			1	-	· · · · ·	Prerequisite for O	•	
W			24. Required records av destruction); Packaged Needs for cus	Food labeled stomer se	elf se	rvice			~	,			30. Food Establishme Posted		` I		
	П	_	Conformance v 25. Compliance with Va	ariance, Special	ized Pro	cess, and							31. Adequate handwas		pment, and Vendin cilities: Accessible a		T
~			HACCP plan; Variance processing methods; ma		ructions	1			~	·			supplied, used Yes 32. Food and Non-foo	d Conta	ct surfaces cleanable	properly	
					5			2	2				designed, constructed,			, <u>r</u> <u>r</u> <u>j</u>	
~			26. Posting of Consume foods (Disclosure/Remi Posting and discuss	inder/Buffet Pla					~	,			33. Warewashing Faci Service sink or curb cl			used/	
0 I N		С	× *	· ·			R Actio	0) I	Ν	Ν	С	uys or Next Inspection				I
U N O T	A	O S	Prevention of 34. No Evidence of Inse	of Food Contar				1 1		0	A	O S	41.Original container		(Bulk Food)		
			animals Watch 35. Personal Cleanlines		,				~						. ,		+
		-+		0.	0		+	-	T	_			42. Non-Food Contact	•	s clean		Ŧ
W		-	36. Wiping Cloths; prop Stored in sanit 37. Environmental cont Watch in ice c				+	1		·			See 43. Adequate ventilati			areas used	+
<u>vv</u>		-+	Watch in ice c 38. Approved thawing r		oing l	unit	+			,			44. Garbage and Refu				+
	1		-				+						Watch	-	maintained and al		+
			Prope	er Use of Utens	ils			1					45. Physical facilities	instaneo	, manitameu, anu ci	ean	
1			39. Utensils, equipment dried, & handled/ In us See	er Use of Utens: t, & linens; prop se utensils; prop	erly used	d, stored, l		1	~	,			45. Physical facilities See 46. Toilet Facilities; p				-

Retail Food Establishment Inspection Report

City of Rockwall

(signature) Jordan Mathis	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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Establishment Name: Great American cookie / marble slat		Physical A North		City/State: Rockwall		License/Permit # Page 2 of FS 9457				
			TEMPERATURE OBSERVA	ATIONS						
Item/Loca	ation	<u>Temp F</u>	Item/Location	<u>Temp F</u>	Item/Locatio	Item/Location				
Ice cre	am freezer	-13	Wic	39						
lce	e cream unit	11/23	lcing	40						
2 c	loor reach in	35	Dough	41						
One 2 c	loor freezer is not in use									
Up	right freezer	0/1								
		OB	SERVATIONS AND CORRECT	TIVE ACTION	NS					
Item Number	AN INSPECTION OF YOUR <mark>ES</mark> NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTE	NTION IS DIRE	CTED TO THE	E CONDITIONS OBSI	ERVED AND			
W			tomer self service - they a	are not lab	eled with i	ngredients				
	Allergy posting on win									
	Hot water in restrooms 100 F									
	Hot water at hand sink on frontline 110 / slowDrain									
40/39										
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									
			r side of three comp sink	(
	Sink saniriZer 200 ppm									
	Hot are three comp 12									
	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									
0										
COVID	ovid No dining at this time									
Received	bv:		Print:		1	Title: Person In Char	ge/ Owner			
(signature)	^{by:} See abov	/e					J			
Inspected	by:	-	Print:							
(signature)	Kelly Kírkpa	ıtríck	\mathcal{RS}				11 11 . •			
	(Povised 09 2015)				S	Samples: Y N	# collected			