Followup fee of \$50.00 Charged after First Followup

## **Retail Food Establishment Inspection Report**

City of Rockwall

V	First aid kit
V	Allergy policy
V	Vomit clean up
٧	Employee health

										•						Employee nealth	$\overline{}$		
Date: 8/10/23		3	Time in: 11:45	Time out 1:37	Time out: License/I FS-9									Page 1 of _	2				
Pι	irpo	se o	f In	spec	ction: 1-Routine	2-Follo	ow Up	3-Compla	int		4-I1	nves	igat	ion		5-CO/Construction 6-Other TOTAL/SCO	RE		
	tabli eat				<sup>ne:</sup> n Cookie			tact/Owner N h Freema		e:						Number of Repeat Violations: 4 ✓ Number of Violations COS: 3	/D		
Physical Address: Pest control: 2268 N Lakeshore Dr Suite 112, Rockwall, TX 75087 APT 8/7/23									Hood I/A	d		Gre	ease	se trap://waste oil Follow-up: Yes V	/ C				
M					Status: Out = not in co	ompliance IN	= in complia	ince No	$0 = \mathbf{n}$							pplicable COS = corrected on site R = repeat violation W = Wat	ch		
IVI	ark u	ne ap	рргор	mate												oox for IN, NO, NA, COS Mark an in appropriate box for R tive Action not to exceed 3 days			
0	mpli I	N	N	С	Time and Ten	nnerature f	or Food Saf	etv.	R		0		N	N	C		R		
Time and Temperature for Food Safety (F = degrees Fahrenheit)  1. Proper cooling time and temperature							U T	N	O		o S								
		~			1. Proper cooling time a	and tempera	iture					<u> </u>				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 Hand sink poster posted					
		~			3. Proper Hot Holding t											Preventing Contamination by Hands			
		~			4. Proper cooking time							~				14 Hands cleaned and properly washed/ Gloves used properly Gloves in use			
		~			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. )			
		~			6. Time as a Public Hea	alth Control;	; procedures	& records			_	_				Highly Susceptible Populations			
										1	Т	T		T		16. Pasteurized foods used; prohibited food not offered			
						proved Sou							•			Pasteurized eggs used when required			
	_				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction GAC, Marble Slab Creamery											Chemicals			
	Ů																		
	~				8. Food Received at pro Checked on deli	_	ature						١,			17. Food additives; approved and properly stored; Washing Fruits & Vegetables			
						n from Cont	tamination			•		~				18. Toxic substances properly identified, stored and used			
	_				Food Separated & pr preparation, storage, dis-			ng food				_				Water/ Plumbing			
					See  10. Food contact surfac		•	eaned and		ŀ						19. Water from approved source; Plumbing installed; proper			
	~				Sanitized at 100	ppm/temper	rature	canca and			3					backflow device Air gap for 3 comp sink			
	~				11. Proper disposition of reconditioned Diago	of returned, j	previously so	erved or		•					İ	20. Approved Sewage/Wastewater Disposal System, proper			
	Ľ				reconditioned Dica				inta		1-4	7		<u>.</u>	C	disposal City approved  rrective Action within 10 days			
	T 1				FII	ority Fou		tems (2 ro	R	) vio	О	I	N	N	C C O	, in the second	R		
O	I	N	N	C	Dom on otrotion	a of IZ-a ossilo	das/Dansan	1			U I	1.4	U		s	Food Temperature Control/ Identification			
O U T	N	N O	N A	o s	Demonstration 21. Person in charge pro						T					27 P			
U T				О	21. Person in charge pro and perform duties/ Cer 1	esent, demo	nstration of I Manager (C	knowledge, CFM)		-	Т	~			3	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature			
2	N			О	21. Person in charge pro	esent, demo	nstration of I Manager (C	knowledge, CFM)	*		T	v			5	Maintain Product Temperature  28. Proper Date Marking and disposition Dating all			
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## Retail Food Establishment Inspection Report

## City of Rockwall

Received by: Zach Freeman	Print: Zach Freeman	Title: Person In Charge/ Owner MOD	
Inspected by: Richard Hill	Print: Richard Hill	Business Email: Ddunn@provisionsop.com	

Form EH-06 (Revised 09-2015)

Cicat	American Cookie	Physical A 2268 I	n Lakeshore Dr # 112	City/State: Rockwal	l, Tx	License/Permit # FS-9457	Page <u>2</u> of <u>2</u>					
T. 77		m	TEMPERATURE OBSERVAT	1	T v. 5							
Item/Loca		Temp	Item/Location	Temp	Item/Loca	ation	Temp					
2door lo	bby merchandiser	-2.8	Buttercream	38								
	WIC	30	Icecream freezer	-3								
S	Shake mix	31	Beverage cooler	46								
	Dough	39	UC fridge amb	39								
DI	D Freezer 1	0	Whip	40								
DI	D Freezer 2	-3										
W	hip topping	32										
	Cone mix	33										
Item	AN DIGDECTION OF YOUR TO		SERVATIONS AND CORRECTIVE			THE COMPTENDING OF ST	EDIVED AND					
Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temperature		ENT HAS BEEN MADE. YOUR ATTENT F	ION IS DIRE	CIED TO T	HE CONDITIONS OBS	EKVED AND					
46cos	Restrooms equipped r	nens 110	needs tiles reattached to w	/all/ wom	nens 109	out of only pap	er towels					
45	Lobby floor & hallway	by kitche	n door sticky.									
	3 comp sink setup, 130	0, chlorin	e sani confirmed at 100ppn	า								
20	3comp sink sanitizer o	drainline	, no air gap at drain									
31	Hand sink not equippe	d in kitch	nen, 130, need handsoap, sta	ate form	is poste	d						
	Hand sink front counte	er equipp	ed 110									
42/44	General detail cleaning	g BOH kit	tchen underneath, behind, a	round eq	uipmen	t, walls etc.						
	Discard storing food boxes and cartons on tile floor											
39cos	Scoop should not be s	tored in l	outtercream icing bucket									
42	Time to clean reach in	freezer f	loor, shelves, interior doors	both unit	s							
45	WIC general cleaning	of floor, s	split liquids									
45	Kitchen Air diffusers, v	valls nee	d general detail cleaning									
34	Bug light bulb inoperal	ole										
44	Illegal dumping within	dumpste	er area. Please do your part,	, call land	llord for	cleanup service						
37	Time to defrost icecre	am freez	er									
39cos	Discontinue storing scraper in chocolate warmer											
	Interior of uc fridge needs to be cleaned											
	General detailed cleaning throughout foh kitchen floor, corners, around equipment, walls, drain ect.											
39cos	s Storing cookie/cake molds with chemicals											
36cos	No sani buckets in use when I began inspection											
34	Gap in bottom of back door											
	-		1 = -			I =						
Received I (signature)	Zach Free	ema	n Zach Fr	eem	nan	Title: Person In Char	ge/ Owner					
Inspected (signature)	by:		Print:									
						Samples: Y N	# collected					