

Followup fee of  
\$50.00 Charged after  
First Followup

## Retail Food Establishment Inspection Report

### City of Rockwall

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

|                         |                          |                          |                                    |                  |                           |                           |
|-------------------------|--------------------------|--------------------------|------------------------------------|------------------|---------------------------|---------------------------|
| Date:<br><b>8/10/23</b> | Time in:<br><b>11:45</b> | Time out:<br><b>1:37</b> | License/Permit #<br><b>FS-9457</b> | CPFM<br><b>4</b> | Food handlers<br><b>8</b> | Page <u>1</u> of <u>2</u> |
|-------------------------|--------------------------|--------------------------|------------------------------------|------------------|---------------------------|---------------------------|

|  |                                      |                                      |  |  |                                  |                    |
|--|--------------------------------------|--------------------------------------|--|--|----------------------------------|--------------------|
| 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 | <b>TOTAL/SCORE</b> |
|--|--------------------------------------|--------------------------------------|--|--|----------------------------------|--------------------|

|   |  |                                       |                                    |                |
|---|--|---------------------------------------|------------------------------------|----------------|
| Establishment Name:<br><b>Great American Cookie</b> | Contact/Owner Name:<br><b>Zach Freeman</b> | Number of Repeat Violations: <b>4</b> | Number of Violations COS: <b>3</b> | <b>17/83/E</b> |
|---|--|---------------------------------------|------------------------------------|----------------|

|  |                              |             |                         |   |
|--|------------------------------|-------------|-------------------------|---|
| Physical Address:<br>2268 N Lakeshore Dr Suite 112, Rockwall, TX 75087 | Pest control :<br>APT 8/7/23 | Hood<br>N/A | Grease trap / waste oil | Follow-up: Yes <input checked="" type="checkbox"/><br>No <input type="checkbox"/> |
|--|------------------------------|-------------|-------------------------|---|

**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 '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an X 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 |
| <b>Time and Temperature for Food Safety</b><br>(F = degrees Fahrenheit) |    |    |    |     |   | <b>Employee Health</b>                   |    |    |    |     |   |
|   |    | ✓  |    |     |   | ✓  |    |    |    |     |   |
|   | ✓  |    |    |     |   | ✓  |    |    |    |     |   |
|   |    | ✓  |    |     |   | <b>Preventing Contamination by Hands</b> |    |    |    |     |   |
|   |    | ✓  |    |     |   | ✓  |    |    |    |     |   |
|   |    | ✓  |    |     |   |  |    |    | ✓  |     |   |
|   |    | ✓  |    |     |   | <b>Highly Susceptible Populations</b>    |    |    |    |     |   |
|   |    |    |    |     |   |  |    |    | ✓  |     |   |
|   | ✓  |    |    |     |   | <b>Chemicals</b>                         |    |    |    |     |   |
|   | ✓  |    |    |     |   |  |    |    | ✓  |     |   |
|   |    |    |    |     |   | ✓  |    |    |    |     |   |
|   | ✓  |    |    |     |   | <b>Water/ Plumbing</b>                   |    |    |    |     |   |
|   | ✓  |    |    |     |   | 3  |    |    |    |     |   |
|   | ✓  |    |    |     |   |  |    |    |    |     |   |

**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 |
| <b>Demonstration of Knowledge/ Personnel</b>               |    |    |    |     |   | <b>Food Temperature Control/ Identification</b>       |    |    |    |     |   |
|  | ✓  |    |    |     |   | ✓   |    |    |    |     |   |
| 2  |    |    |    |     | ★ | ✓   |    |    |    |     |   |
| <b>Safe Water, Recordkeeping and Food Package Labeling</b> |    |    |    |     |   | <b>Permit Requirement, Prerequisite for Operation</b> |    |    |    |     |   |
|  | ✓  |    |    |     |   | 2   |    |    |    |     |   |
|  | ✓  |    |    |     |   | ✓   |    |    |    |     |   |
| <b>Conformance with Approved Procedures</b>                |    |    |    |     |   | <b>Utensils, Equipment, and Vending</b>               |    |    |    |     |   |
|  | ✓  |    |    |     |   | 2   |    |    |    |     |   |
| <b>Consumer Advisory</b>                                   |    |    |    |     |   | <b>Food Identification</b>                            |    |    |    |     |   |
|  | ✓  |    |    |     |   | ✓   |    |    |    |     |   |
|  | ✓  |    |    |     |   | ✓   |    |    |    |     |   |

**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 |
| <b>Prevention of Food Contamination</b> |    |    |    |     |   | <b>Food Identification</b> |    |    |    |     |   |
| 1                                       |    |    |    |     | ★ | ✓                          |    |    |    |     |   |
|   | ✓  |    |    |     |   | <b>Physical Facilities</b> |    |    |    |     |   |
| 1                                       |    |    |    | ✓   |   | 1                          |    |    |    |     | ★ |
| 1                                       |    |    |    |     |   | ✓                          |    |    |    |     |   |
|   | ✓  |    |    |     |   | 1                          |    |    |    |     |   |
| <b>Proper Use of Utensils</b>           |    |    |    |     |   | <b>Physical Facilities</b> |    |    |    |     |   |
| 1                                       |    |    |    | ✓   |   | 1                          |    |    |    |     | ★ |
|   | ✓  |    |    |     |   | 1                          |    |    | ✓  |     |   |
|   |    |    |    |     |   |                            |    |    | ✓  |     |   |

