Follow-up fee of \$50.00 is required after 1st Followup

Retail Food Establishment Inspection Report

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<u>/</u>	First aid kit
	Allergy policy/training
닉	Vomit clean up
	Employee health

	ate:	G I	200	20	Time in:	Time out:		License/Pe						Est. Type Risk Category Page 1 of 2	2
					1:54 tion: 1-Routine	2:38		FS 93 3-Complai		_	nvesti	gatio	n	Ice cream LOW Page - of 2	
Es	stabli	shn	nent i	Nan	ne:	2-1 OHOW	Contac	ct/Owner N		13.7	nvesu	gano	11	* Number of Repeat Violations: Vumber of Violations COS:	NE.
_			ddre	_	and general store		Down Pest control			Ноо	d	G	reas	te trap: Follow-up: Yes 9/91/A	4
10	6 S (-	Status: Out = not in cor		To provide in complianc	e vo		Na ,	, ,		prov	vide No No	
М					points in the OUT box for	each numbered	d item	Mark 🗸		ropria	te box	for IN	, NO	policable COS = corrected on site R = repeat violation W-Watco, NA, COS Mark an In appropriate box for R	:h
Co	ompli	ance	e Sta	tus	Prior	rity Items ((3 Points)	violations	Requir	_	<i>media</i> mpliar			tive Action not to exceed 3 days	
O U	I	N O	N	C	Time and Tem	perature for egrees Fahren		y	R	O U T	I N	N	C	Employee Health	R
Т				S	1. Proper cooling time a	-				1			S	12. Management, food employees and conditional employees;	
					2.0		(410E/ 450E)							knowledge, responsibilities, and reporting	
	/				2. Proper Cold Holding Ice cream only		41°F/ 43°F)				✓			13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
			/		3. Proper Hot Holding to	emperature(1	35°F)			L				Policy to be in place / emailed poster Preventing Contamination by Hands	
			, /		4. Proper cooking time a	and temperatu	ure				/			14. Hands cleaned and properly washed/ Gloves used properly	-
			_		5. Proper reheating proc	edure for hot	t holding (16	5°F in 2		H				15. No bare hand contact with ready to eat foods or approved	
			•		Hours)		1 0			Ш		1		alternate method properly followed (APPROVED Y N.) Gloves on site	
			'		6. Time as a Public Heal	lth Control; p	orocedures &	z records						Highly Susceptible Populations	
						proved Source						~		Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
	_				7. Food and ice obtained good condition, safe, and	d unadulterate	ted; parasite	Food in						Chemicals	
					destruction Approve										
	•				8. Food Received at pro	per temperatu	ure					~		17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
						from Contar				3				18. Toxic substances properly identified, stored and used No home pesticides allowed	
	/				Food Separated & propreparation, storage, dis			food						Water/ Plumbing	
	/				10. Food contact surface Sanitized at100 p			ned and			/			19. Water from approved source; Plumbing installed; proper backflow device	
		_			11. Proper disposition of	f returned, pro	reviously serv	ved or						City approved 20. Approved Sewage/Wastewater Disposal System, proper	+
		_			reconditioned									disposal	
_															_
0	I	N	N	С					nts) vi	О	I N	N	C	rrective Action within 10 days	R
U T	I N	N O	N A	C O S	Demonstration 21. Person in charge pre	of Knowledgesent, demons	ge/ Personno stration of kn	el owledge,				N	_	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to	R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Person On site - Sassan Salek	Print: Pharmacist	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name:	Physical A			ity/State:		License/Permit #	Page of	
Rockw	all drug and general store	106 S			Rockwa	1	9343		
Thomas /T. a.a.	- 4 ¹	Т Б	TEMPERATUR	E OBSERVAT		T4/T	-4:	Т	
-Item/Loc		Temp F	Item/Location		Temp F	Item/Loc	<u>auon</u>	<u>Temp</u>	
ice cre	eam unit	-4							
Uprig	ht cooler residential	34							
Employee b	peverages and canned customer drinks	38							
		OB	SERVATIONS AND	CORRECTIV	E ACTIO	NS		1	
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE.	YOUR ATTENTI	ON IS DIRE	CTED TO	THE CONDITIONS OBSI	ERVED AND	
	Currently not using are	a for ico	croam atc ald ic	o croam is i	n 0360				
	Ice cream still in freez			e cream is i	ii case				
	Hot water - 116 F	ei ilowev	5 1						
		oroom oo	oono incido to	otad at and	of avala	FO 100	nnm		
10	Dishmachine with ice		•				ррш		
18	Reminder no home pe				e observ	/ea			
40	Plastic ware holder - to			ale UP					
W	Still allowing custome								
39									
	W Scoops to be washed daily in machine								
W	Jars to be washed when empty / to sanitize lids as needed								
W	Lollipops in sand sand is not washable and is not original container								
	All prepackaged and labeled with ingredients								
	All candy that is packaged by customers if not labeled then need to have ingredients available by reques								
	Hot water in restroom	at 116 F							
46	Need self closing devi	ce on RR	door						
	Not serving popcorn a	t insp							
Received	by:		Print:				Title: Person In Char	ge/ Owner	
(signature)	See abov	/e							
Inspected	l by:		Print:						
(signature)	See abou	itríck	RS				Samples: Y N	# collected	