Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date:										2				
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain									atior	ı	5-CO/Construction 6-Other TOTAL/SCO)RE	
	Establishment Name: Contact/Owner N Rocky Mountain Chocolate Factory						lame:					* Number of Repeat Violations: ✓ Number of Violations COS:	Λ	
Pł	nysic	al A	ddre	ess:	Pest control:			ood				se trap : Follow-up: Yes 8/92/	А	
20					Lee Dr Rockwall, TX owner to email Out = not in compliance IN = in compliance	NO = no	n/a		N	_		er to email No Poplicable COS = corrected on site R = repeat violation W-Wai	tob.	
M					points in the OUT box for each numbered item Mark	('√' a c	heckn	nark in	appı	ropria	ate bo	ox for IN , NO , NA , COS Mark an in appropriate box for R	cn	
C	ompli	ionaa	Sto	trac	Priority Items (3 Points) violation	ns Requ	_					tive Action not to exceed 3 days		
O	I N	N O	N A	C	Time and Temperature for Food Safety	R) I			C	Employee Health	R	
T	-11	Ü		Š	(F = degrees Fahrenheit) 1. Proper cooling time and temperature		ì		Ů		Š	12. Management, food employees and conditional employees;		
	~				1. Proper cooling time and temperature			~				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		
		~			3. Proper Hot Holding temperature(135°F)					Preventing Contamination by Hands				
		~			4. Proper cooking time and temperature			~			14. Hands cleaned and properly washed/ Gloves used properly			
-					5. Proper reheating procedure for hot holding (165°F in 2		-					15. No bare hand contact with ready to eat foods or approved		
		~			Hours)			~				alternate method properly followed (APPROVED Y N.)		
		/			6. Time as a Public Health Control; procedures & records							Highly Susceptible Populations		
												16. Pasteurized foods used; prohibited food not offered		
					Approved Source			~				Pasteurized eggs used when required		
					7. Food and ice obtained from approved source; Food in									
	~				good condition, safe, and unadulterated; parasite destruction							Chemicals		
-					8. Food Received at proper temperature			T				17. Food additives; approved and properly stored; Washing Fruits		
	~							~				& Vegetables		
					Protection from Contamination		3				~	18. Toxic substances properly identified, stored and used		
					9. Food Separated & protected, prevented during food							W. (W. II		
	~				preparation, storage, display, and tasting							Water/ Plumbing		
	~				10. Food contact surfaces and Returnables; Cleaned and Sanitized at 200 ppm/temperature			~				19. Water from approved source; Plumbing installed; proper backflow device		
	~				11. Proper disposition of returned, previously served or reconditioned			~				20. Approved Sewage/Wastewater Disposal System, proper disposal		
0	T	N	N	- C	Priority Foundation Items (2 I							rrective Action within 10 days		
O U T	I N	N O	N A	COS	Priority Foundation Items (2 F Demonstration of Knowledge/ Personnel	Points)	J	O I U N	Req N O		C	rrective Action within 10 days Food Temperature Control/ Identification	R	
O U T	N	N O			Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowledge	R	(Ο I U N Γ	N	N	C	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to	R	
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Retail Food Establishment Inspection Report

Received by: (signature) Liliane Barsoum	Print: Liliane Barsoum	Title: Person In Charge/ Owner Employee
Inspected by: Christy Cortez, RS (signature)	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Rookwall, TX FS2023-12 The property of the control of the co	Establish	ment Name:	Physical A	Address:	City/State:		License/Permit #	Page 2 of 2				
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