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

## Retail Food Establishment Inspection Report City of Rockwall

✓ First aid kit
Allergy policy/training
Vomit clean up Employee health
Employee health

10	Date: Time in: Time ou 12:3		12:36						Food handlers Food managers Page 1 of							
Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla						4-]	Inve	stiga	tion		5-CO/Construction   6-Other   TOTAL/SCOR   * Number of Repeat Violations:	RЕ				
Establishment Name: Contact/Owner Rocky Mt Chocolate Factory Martha						Name:						✓ Number of Violations COS:				
Physical Address: Pest control: 2091 summer lee 07/06/2022						Hoo Na	od				e trap : Follow-up: Yes   Follow-lip ticket   Follow-up: Yes   Follow-up:	1				
	(	Compl	iano	ce S	Status: Out = not in con	mpliance IN = in	complian	nce NO	not o				<b>\</b> = no	ot ap	plicable COS = corrected on site R = repeat violation W- Watcl	h
Mari	k th	e appr	opri	iate	points in the OUT box for o										NA, COS Mark an v in appropriate box for R  we Action not to exceed 3 days	
Con	Compliance Status					nts:	R	0 I		N	nce Status N N C			R		
U T	U N O A O S (F = degrees Fahrenheit)							U T	UNO		A	o S	Employee Health			
	1. Proper cooling time and temperature						/				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	-				
					See						•				eyes, nose, and mouth Posted	
			3. Proper Hot Holding temperature(135°F)										Preventing Contamination by Hands			
Ш	(				4. Proper cooking time a Choco only						<b>'</b>				14. Hands cleaned and properly washed/ Gloves used properly	
					5. Proper reheating procedure for hot holding (165°F in 2 Hours)					w	/				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N )	
					6. Time as a Public Health Control; procedures & records										Discussed/ not touching rte foods  Highly Susceptible Populations	
											_		16. Pasteurized foods used; prohibited food not offered			
					Арр	proved Source							~		Pasteurized eggs used when required	
					7. Food and ice obtained good condition, safe, and	d unadulterated:									Chemicals	
					destruction Ask corp										Chemicais	
					8. Food Received at prop To check	per temperature	;				/				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
						from Contami	nation				•				Water 18. Toxic substances properly identified, stored and used	-
	_		T		9. Food Separated & pro			g food							Low	
•					preparation, storage, disp Watch	play, and tasting	g								Water/ Plumbing	
					10. Food contact surface Sanitized at			aned and			/			ı	Water from approved source; Plumbing installed; proper backflow device	
H	+				11. Proper disposition of	f returned, previ	iously se	erved or						1	City approved 20. Approved Sewage/Wastewater Disposal System, proper	-
	•				reconditioned	•				W					Have drains cleaned	]
					Pric	ority Founda	4° T4	(2 D			ione	Roa	uiro	Cor	rective Action within 10 days	
0	T	N I	J I	С	1110	oriej i odnac	ation it	ems (2 Po				_			100070 110000 William 10 days	R
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## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by:   Jeremy Higgins	Print:	Title: Person In Charge/ Owner Manager
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: y MT Choco	Physical A	Address: summer lee	City/State: Rockw	all	Fs 8770  Page 2 of 2						
			TEMPERATURE									
Item/Loc		Temp F	Item/Location	Temp F	Item/Loca	ation_	Temp I					
Under	counter freezer	-10										
Up	right freezer	17										
Uı	oright cooler											
	Butter	39										
	Datter	00										
			BSERVATIONS AND C									
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: All temps tak		ENT HAS BEEN MADE. YO	OUR ATTENTION IS DII	RECTED TO T	THE CONDITIONS OBSI	ERVED AND					
	Allergy posting on doo	or prior to	entering / labels s	hownallergens								
34	Flies											
42	Need to clean fan gua											
W	Dog treats - to provide											
W	Anything that is prepackaged and is not labeled is handed to customers by staff otherwise ingredients listed											
	Sanitizer in bucket 200 ppm											
Hot water at hand sink - 130 watch for scalding  45 Time to clean drains under hand sink - reminder to only use this sink as a han d sink												
<del></del> W	Also watch placement of						down for them					
42/45	-				1000 101010	<del>Ja mien reaeriing</del>	4011111011110111					
32	General cleaning needed inside and under cabinets  Repairs to cabinets and drawers needed - Formica is separating etc (tape repair?											
	Touching stem only on straw berry when dipping gloves used when needed and if needed											
	Hands washed and sa	anitized p	rior									
42	To dust fan guards in											
W	Sanitizer in three comp 200 ppm test strips on site - watch date on strips  Sink flow is labeled not as the actual flow is done											
42/45					n hack roo	am.						
W	GeneralCleaning needed inside cooler and under storage racks in back room  Always best to use plastic storage tubs and not reusing cardboard											
	Reminder to use washable wicker with using for food storage											
32	Seal wood where nee		<u> </u>	-								
!!	To check on state manuf. license for packaging itemsask corp											
	Also check with state chemists office for dog bones - ask corp											
Received (signature)	by:	10	Print:			Title: Person In Charg	ge/ Owner					
	266 900/	/ <del>U</del>										
Inspected (signature)	See abou	atrick	Print:									
	Reday Nor opt		, 100			Samples: Y N	# collected					