

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

Date: <b>10/06/2022</b>	Time in: <b>11:51</b>	Time out: <b>12:36</b>	License/Permit # <b>FS 8770</b>	Food handlers <b>1</b>	Food managers <b>1</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: <b>Rocky Mt Chocolate Factory</b>	Contact/Owner Name: <b>Martha</b>	* Number of Repeat Violations: _____	<b>6/94/A</b>
		✓ Number of Violations COS: _____	

Physical Address: <b>2091 summer lee</b>	Pest control : <b>07/06/2022</b>	Hood Na	Grease trap : Need trip ticket	Follow-up: Yes <input type="checkbox"/> No <input type="checkbox"/> Pics
---	-------------------------------------	------------	-----------------------------------	---

**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 ✓ in appropriate box for IN, NO, NA, COS Mark an ✓ 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> (F = degrees Fahrenheit)						<b>Employee Health</b>					
		✓				✓					
	✓					✓					
		✓				<b>Preventing Contamination by Hands</b>					
		✓				✓					
		✓				W	✓				
		✓				<b>Highly Susceptible Populations</b>					
								✓			
	✓					<b>Chemicals</b>					
	✓					✓					
						✓					
	✓					<b>Water/ Plumbing</b>					
	✓					✓					
		✓				W					

**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>					
	✓					✓					
	✓							✓			
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						<b>Permit Requirement, Prerequisite for Operation</b>					
	✓										
W	✓					✓					
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
			✓			✓					
<b>Consumer Advisory</b>						<b>Food Identification</b>					
	✓					2					
						✓					

**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					
		✓				✓					
		✓				W	✓				
<b>Proper Use of Utensils</b>						<b>Physical Facilities</b>					
1						1					
	✓					✓					
								✓			

# Retail Food Establishment Inspection Report

## City of Rockwall

<b>Received by:</b> <small>(signature)</small> <b>Jeremy Higgins</b>	<b>Print:</b>	<b>Title: Person In Charge/ Owner</b> <b>Manager</b>
<b>Inspected by:</b> <small>(signature)</small> <i>Kelly kirkpatrick RS</i>	<b>Print:</b>	<b>Business Email:</b>

Form EH-06 (Revised 09-2015)

<b>Establishment Name:</b> <b>Rocky MT Choco</b>	<b>Physical Address:</b> <b>2091 summer lee</b>	<b>City/State:</b> <b>Rockwall</b>	<b>License/Permit #</b> <b>Fs 8770</b>	Page 2 of 2
---	--	---------------------------------------	---	-------------

### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Under counter freezer	-10				
Upright freezer	17				
Upright cooler					
Butter	39				

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: All temps taken in F
	Allergy posting on door prior to entering / labels shown allergens
34	Flies
42	Need to clean fan guards where needed
W	Dog treats - to provide ingredients for the bones as well - check with state chemists office
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 hand sink
W	Also watch placement of paper towels ...don't want to drip on anything food related when reaching down for them
42/45	General cleaning needed inside and under cabinets
32	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 sanitized prior
42	To dust fan guards in upright coolers where needed
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	General Cleaning needed inside cooler and under storage racks in back room
W	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 needed
<b>!!</b>	To check on state manuf. license for packaging items ...ask corp
	Also check with state chemists office for dog bones - ask corp

<b>Received by:</b> <small>(signature)</small> <b>See above</b>	<b>Print:</b>	<b>Title: Person In Charge/ Owner</b>
<b>Inspected by:</b> <small>(signature)</small> <i>Kelly kirkpatrick RS</i>	<b>Print:</b>	Samples: Y    N    # collected

Form EH-06 (Revised 09-2015)