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
Allergy policy/training Vomit clean up Employee health
Employee health

	nte:)/1	5/:	20	20	Time in: 3:53	Time out: 4:30		FS 8							Limited Risk Category Page 1 of 2	2_	
					tion: 1-Routine	2-Follow 1	Up D	3-Complai		_	Inve	stiga	ation	n	5-CO/Construction 6-Other TOTAL/SCOR	RE	
Es	Establishment Name: Contact/Owner Na Rocky Mountain Chocolate Factory Martha Eason									;					* Number of Repeat Violations: ✓ Number of Violations COS:		
Ph	Physical Address: Summer lee Pest control: Massey 07/29/202"							Hood Grease t						1			
		Com	pliar	ice S	tatus: Out = not in co	ompliance IN = in	n complian		O = not c		ved	N	٠_		plicable COS = corrected on site R = repeat violation W-Watch	h	
Ma	ark t	he ap	prop	riate	points in the OUT box for	r each numbered	item	Mark 2				ox fo	r IN,	NO,	NA, COS Mark an X in appropriate box for R ive Action not to exceed 3 days		
Co	Compliance Status						R	_	Compliance Statu				R				
U T	N	О	A	O S	(F = d)	legrees Fahrenh	eit)	ety		U T	N	О	A	o s	Employee Health		
	Proper cooling time and temperature							/				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
					2. Proper Cold Holding	g temperature(4)	1°F/ 45°F)							13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth		
	•				3. Proper Hot Holding	tamparatura(134	5°E)		Щ		•				Posting		
		/			4. Proper cooking time										Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly		
		~			5. Proper reheating pro-			65°F in 2							15. No bare hand contact with ready to eat foods or approved		
		~			Hours)	counter for mot n	ioiding (1	00 1 111 2				~			alternate method properly followed (APPROVED Y N) Hands washed		
		/			6. Time as a Public Hea	alth Control; pro	ocedures	& records							Highly Susceptible Populations		
					Ap	proved Source	·						/		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required		
					7. Food and ice obtaine			Food in							· ·		
	'				good condition, safe, and estruction	nd unadulterated	d; parasite	e							Chemicals		
	/				8. Food Received at pro	oper temperatur	re				/				17. Food additives; approved and properly stored; Washing Fruits & Vegetables		
									•			Water only 18. Toxic substances properly identified, stored and used	-				
	Protection from Contamination 9. Food Separated & protected, prevented during food											Stored separate					
	•	preparation, storage, display, and tasting 10. Food contact surfaces and Returnables; Cleaned and											Water/ Plumbing				
3				~	Sanitized at 0	ppm/temperatu	re 20	0			'				Water from approved source; Plumbing installed; proper backflow device City approved		
	11. Proper disposition of returned, previously served or reconditioned Discarded							20. Approved Sewage/Wastewater Disposal System, pr disposal									
															rective Action within 10 days		
O U T	I N	N O	N A	O S	Demonstration	n of Knowledge	e/ Person	nel	R	O U T	I N	N O	N A	C O S	Food Temperature Control/ Identification	R	
	<				21. Person in charge prand perform duties/ Cer								<		Proper cooling method used; Equipment Adequate to Maintain Product Temperature		
	_				1 manager 22. Food Handler/ no u 1 food handlers on s	inauthorized per	rsons/ pers	sonnel				/			28. Proper Date Marking and disposition		
					Safe Water, Reco						/	,			29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips		
	/				23. Hot and Cold Wate	er available; adec	quate pres	ssure, safe							Permit Requirement, Prerequisite for Operation		
	24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled		parasite			~				30. Food Establishment Permit (Current/ insp sign posted) 2020							
					Conformance v										Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly		
			~		HACCP plan; Variance processing methods; ma	e obtained for sp	pecialized			2					supplied, used Keep items out to allow to use easily		
					Con	sumer Advisor	ry			w					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used		
	/				26. Posting of Consumo foods (Disclosure/Rem Allergy info provided	er Advisories; rainder/Buffet Pla	raw or und	ler cooked rgen Label		w	/				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided		
									Action	Not	to E	'хсев	ed 90	0 Da	Set up while on site / see 10 sys or Next Inspection , Whichever Comes First		
O U T	I N	N O	N A	C O S	Prevention	of Food Conta	mination	ı	R	O U T	I N	O	N A	C O S	Food Identification	R	
1	/			5	34. No Evidence of Ins	ect contamination	on, rodent	t/other		1		~			41.Original container labeling (Bulk Food)		
	/				35. Personal Cleanlines	ss/eating, drinki	ng or toba	acco use							Physical Facilities		
					36. Wiping Cloths; pro To store in san		stored			1					42. Non-Food Contact surfaces clean See		
	<u> </u>					perly used and s nitizer	stored										
	\ \ \				37. Environmental cont	nitizer	storeu				1				43. Adequate ventilation and lighting; designated areas used Watch		
	\ \ \	✓				nitizer tamination	stored				ンン				Watch 44. Garbage and Refuse properly disposed; facilities maintained Watch dumpsters		
	\ \ \ \ \	'			37. Environmental cont 38. Approved thawing Prop	nitizer tamination method er Use of Utens	sils			1	ンン				Watch 44. Garbage and Refuse properly disposed; facilities maintained Watch dumpsters 45. Physical facilities installed, maintained, and clean See		
	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	<u> </u>			37. Environmental cont 38. Approved thawing Prope 39. Utensils, equipmen dried, & handled/ In us Watch storage o	method er Use of Utens t, & linens; propse utensils; propf bucket in	sils perly used perly used back ro	oom		1	ンソン				Watch 44. Garbage and Refuse properly disposed; facilities maintained Watch dumpsters 45. Physical facilities installed, maintained, and clean		
	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	✓			37. Environmental cont 38. Approved thawing Prope 39. Utensils, equipmendried, & handled/ In us	method er Use of Utens t, & linens; propse utensils; propf bucket in	sils perly used perly used back ro	oom		1	ンソン				Watch 44. Garbage and Refuse properly disposed; facilities maintained Watch dumpsters 45. Physical facilities installed, maintained, and clean See		

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Wells Bolton	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: y Mountain choco	Physical A	address: ner lee		City/State: Rockwall	License/Permit # Fs 8770	Page 2 of 2				
	,			RE OBSERVAT							
Item/Loc	ation	Temp F	Item/Location		Temp F Item/	<u>Location</u>	<u>Temp</u>				
Bever	age	33									
Freeze	er cooler under counter	22									
	oright cooler										
Up	right freezer										
		OI	CEDUATIONS AND	D CODDECTI	VE ACTIONS						
Item	AN INSPECTION OF YOUR ES		BSERVATIONS AND BEEN MADE			TO THE CONDITIONS OBSI	ERVED AND				
Number											
Covid	<u> </u>										
	Plexiglass shield for co		nd pos								
	Hot water in restroom										
	Avoid placing anything into the hand sink such as pitcher etc										
	Hand sink hot water 100 F										
45	Clean inside drains es				ack three com	p	_				
45	Minor detailed cleaning under and behind equipment										
40	Gloves used to touch rte foods Minor closning incide Drawers and cabinets										
42	Minor cleaning inside Drawers and cabinets Formica is showing age -										
10	Sanitizer in bucket not at 200 ppm - remade it's and the sink whileOn site										
10	Made new sanitizer on site and confirmed 200-200 ppm per label										
	Sink flow is not labeled per natural flow but employees know to wash rinse and then sanitize										
45	Clean drains in back room too										
31	Bucket stored in back hand sink moved to clean dish side - moved hand soap to hand sink										
<u> </u>	Keep an eye on wiping cloths										
	All chemicals stored low or on side shelf to utility sink										
	Keep an eye on floor storage										
42	Minor cleaning of fan guards in upright unit										
	Normal Maint various										
	Ingredients by request and nut info provided when ordering										
	Ingrediente by request and natimo provided when ordening										
Received (signature)	by:		Print:			Title: Person In Char	ge/ Owner				
(orginature)	See abov	/e									
Inspected (signature)		, , 4	Print:								
(g.muiic)	Kelly Kirkpo	utrick	/RS			Samples: Y N	# collected				