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

Date: Time in: Time out: 04/07/2022 1:08 2:00					Time out:					Food handlers 7 Food managers 2 Page 1			2					
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Comple											5-CO/Construction	6-Other	TOTAL/SCO				
Es	Establishment Name: Contact/Owner N							ne: *					* Number of Repeat Vio	olations:		KE		
	Rocky Mountain Choco factory Martha Physical Address: Pest control:						1	Hood Grease			Cro	222 t	✓ Number of Violations	5/95/	Α			
	Summer lee Massey							Na	9 0				alpine	Follow-up: Yes No ✓	0,00,,			
Compliance Status: Out = not in compliance IN = in compliance NO = not in compliance IN = in compliance Mark the appropriate points in the OUT box for each numbered item Mark \(\sqrt{i} \)																		ch
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days												atte box for R						
Co	Compliance Status						tv	R	О	O I N		N (C				R	
U N O A O S			A		Time and Temperature for Food Safety (F = degrees Fahrenheit)					U T	N	N O A C		S	Emp			
	Proper cooling time and temperature											 Management, food emple knowledge, responsibilities, 	employees and conditional employees; ties, and reporting					
	2. Proper Cold Holding temperature(41°F/ 45°F)										1	13. Proper use of restriction	and exclusion: No dis	scharge from	+			
	See							eyes, nose, and mouth To have near hand sink										
	3. Proper Hot Holding temperature(135°F)								Preventing Contamin						nds			
	4. Proper cooking time and temperature										1	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 wit			+			
	Hours)												alternate method properly fo Gloves	llowed (APPROVED	O Y _. .N _. .)			
	/				6. Time as a Public Hea Prep only	alth Control; p	procedures &	& records							Highly Sus	ceptible Populations	:	
					Ani	proved Sourc	ce					I			16. Pasteurized foods used; p Pasteurized eggs used when		fered	
					7. Food and ice obtained			Food in								•		
	/				good condition, safe, an										Chemicals			
					8. Food Received at pro	oner temperatu	ıro						_	1	17. Food additives; approved	and properly stored:	Washing Fruits	
	/				To watch temp			orting			/			8	& Vegetables	rand property stored,	, washing truits	
					Protection	from Contan	mination				_				Water only 18. Toxic substances properl	y identified, stored an	nd used	+
	9. Food Separated & protected, prevented during food																	
	preparation, storage, display, and tasting													er/ Plumbing				
w	•	10. Food contact surfaces and Returnables; Cleaned and Sanitized at 200 ppm/temperature Test always						/			t	19. Water from approved son backflow device City approved	arce; Plumbing install	led; proper				
		~			11. Proper disposition of reconditioned Disco	of returned, pre	eviously ser	rved or			~			2	20. Approved Sewage/Waste disposal	ewater Disposal Syste	em, proper	
			_				dation Ita	ems (2 Po	ints) v	iolati	ions I	equ	iire C	orre	ective Action within 10 day	vs		
						01105 1 0 01110	uation re		11100)							y is		
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Martha Eason	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 Sumr	Address: ner lee		Sity/State: Rockwa	II	License/Permit # Page 2 of 2 Page 3 of 2					
	•		TEMPERATUR	E OBSERVAT								
Item/Loc		Temp F	Item/Location		Temp F	Item/Loc	ation	Temp I				
Bever	age cooler	36	Upright	cooler	38							
Ur	nder counter	37	Upright f	reezer	7.8							
Item	AN INSPECTION OF YOUR E		BSERVATIONS AND ENT HAS BEEN MADE.				THE CONDITIONS OBS	ERVED AND				
Number	NOTED BELOW:					.0125 10						
	Hot water 118 F											
	Ingredients labels ava			•								
32	To make repairs with		e materials to For	mica								
45	Cabinets in need of re	•	N.									
45 42	Need to clean drains Clean inside dessert											
45												
42/45	Watch and address floor storage to clean floor GeneralCleaning under and around sinks in back											
	Dirty towel basket in back room - Clean on shelving											
	If using single compartment for washing fruit to remove soap on drain board when doing some / not used											
	Dates on Dairy look g						-					
Cos	Using quats sanitizer		•		site and	tested -2	200 ppm					
45	Need to move plastic											
Cos	Watch storage of han			nk rain boar	d - sink ı	not set ι	ıp yet					
147	New shelving in back room - great Watch crock pot and washable condition commercial is better											
W	•	wasnable	condition cor	nmerciai is t	petter							
42	Restroom equipped Need to dust fan guar	rd in unric	aht cooler in hack	and clean i	inside							
72	Allergy policy will hav											
	3, 1, 1, 1, 1, 1, 1, 1, 1, 1, 1, 1, 1, 1,		<u> </u>	<u> </u>								
Received	by:		Print:				Title: Person In Char	ge/ Owner				
(signature)	See aboy Kelly kirkpa	ve										
Inspected (signature)	d by:		Print:									
(signature)	Kelly kirkpo	atríck	$\mathcal{L}\mathcal{RS}$				Samples: Y N	# collected				