

Additional followups
\$50.00 fee

Retail Food Establishment Inspection Report
City of Rockwall

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

| | | | | | | |
|----------------------------|-------------------------|--------------------------|------------------------------------|---------------------------|---------------------------|---------------------------|
| Date: 04/11/2023 | Time in: 1:46 | Time out: 2:42 | License/Permit # FS 8770 | Food handlers 4 | Food managers 2 | Page <u>1</u> of <u>2</u> |
|----------------------------|-------------------------|--------------------------|------------------------------------|---------------------------|---------------------------|---------------------------|

Purpose of Inspection: 1-Routine 2-Follow Up 3-Complaint 4-Investigation 5-CO/Construction 6-Other **TOTAL/SCORE**

| | | | |
|--|--------------------------------------|---|---|
| Establishment Name: Rocky Mountain chocolate factory | Contact/Owner Name: Martha | * Number of Repeat Violations: _____ ✓ Number of Violations COS: _____ | 4/96/A |
| Physical Address: 2091 summer lee | Pest control : Massey 04/05/2023 | Hood Na | Grease trap/ waste oil Alpine 01/27/23 |
| | | Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/> | |

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 |
| Time and Temperature for Food Safety (F = degrees Fahrenheit) | | | | | | Employee Health | | | | | |
| | | ✓ | | | | ✓ | | | | | |
| | ✓ | | | | | ✓ | | | | | |
| | | ✓ | | | | Preventing Contamination by Hands | | | | | |
| | | ✓ | | | | ✓ | | | | | |
| | | ✓ | | | | | ✓ | | | | |
| | | ✓ | | | | Highly Susceptible Populations | | | | | |
| | | ✓ | | | | ✓ | | | | | |
| | ✓ | | | | | Chemicals | | | | | |
| | ✓ | | | | | ✓ | | | | | |
| | | | | | | ✓ | | | | | |
| | ✓ | | | | | Water/ Plumbing | | | | | |
| | ✓ | | | | | 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 |
| Demonstration of Knowledge/ Personnel | | | | | | Food Temperature Control/ Identification | | | | | |
| | ✓ | | | | | ✓ | | | | | |
| | ✓ | | | | | | ✓ | | | | |
| Safe Water, Recordkeeping and Food Package Labeling | | | | | | Permit Requirement, Prerequisite for Operation | | | | | |
| | ✓ | | | | | ✓ | | | | | |
| W | | | | | | Utensils, Equipment, and Vending | | | | | |
| | | | ✓ | | | ✓ | | | | | |
| Consumer Advisory | | | | | | 2 | | | | | |
| | ✓ | | | | | W | ✓ | | | | |

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 |
| Prevention of Food Contamination | | | | | | Food Identification | | | | | |
| | ✓ | | | | | ✓ | | | | | |
| | ✓ | | | | | Physical Facilities | | | | | |
| | ✓ | | | | | ✓ | | | | | |
| | ✓ | | | | | ✓ | | | | | |
| | | ✓ | | | | W | ✓ | | | | |
| Proper Use of Utensils | | | | | | 1 | | | | | |
| | ✓ | | | | | ✓ | | | | | |
| | ✓ | | | | | 1 | | | | | |

