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

	ate: 5/1	9 /	ഹ	21	Time in: 1:08	Time out:		icense/Per		+_	\ n	^^	·+ <i>′</i>	20	121	Est. Type Coffee	Risk Category	Page 2	of 2
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		•									/				knowledge, resp	ponsibilities, an	d reporting		
3				/	2. Proper Cold Holding Whipped cream / di			inside			/				13. Proper use of eyes, nose, and Policy		d exclusion; No di	scharge from	
		/			3. Proper Hot Holding	temperature(135°	°F)								•	reventing Con	tamination by Ha	nds	
		· /			4. Proper cooking time	and temperature	;				/				14. Hands clear	ned and properl	ly washed/ Gloves	used properly	
		_			5. Proper reheating pro	cedure for hot ho	olding (165°	°F in 2									ready to eat foods		
		•			Hours)						•				Using tongs		owed (APPROVEI	D YN)	,
		/			6. Time as a Public Hea No more tphc for cream	alth Control; proders per company	cedures & : / policy now	records /									ptible Populations		
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	/				8. Food Received at pro To always che		,					•	/		& Vegetables	ves; approved a	nd properly stored	; wasning Frui	ts
Protection from Contamination						18. Toxic substances properly identified, stored and						nd used							
	/				 Food Separated & preparation, storage, di Watch 			bood								Water	/ Plumbing		
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Printed /covid Haleigh Avant	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: DUCKS 13728	Physical A Lagun		City/State: ROCKW	'ALL	License/Permit # FS 8813		e 2 of 2		
			TEMPERATURE OBSERVA	ΓIONS						
Item/Loc		Temp F	<u>Item/Location</u>	Temp F	Item/Loca	tion		Temp		
Custo	mer Tcs food case	31/34	Drive thru coole	35/40	Back room					
Sar	ndwich cooler	Under counter coole		r 33	Freezer / cooler			-3/39		
3	35/36/38/41		Whipped cream	43/45		Rtd		33		
Unde	er counter cooler 1	36/37 Cooler 2		36	N	Milk cooler		35		
Unde	er counter cooler 2	31/32	Whipped cream	41						
			Upright freezer	16 /19						
Whipped	d cream left out at room temp	/52 54/56								
Cold	l brew plus milk	41/43								
			SERVATIONS AND CORRECTI	VE ACTION	NS					
Item Number	AN INSPECTION OF YOUR ES		NT HAS BEEN MADE. YOUR ATTENT			HE CONDITIONS OBSE	ERVED A	ND		
	Hot water 116 F									
		d rto one	I rethermalized to serve							
42/45	•			ate and in	cido oto					
42/43	Thermos in coolers in		l under counters and cabine	eis and in	side etc					
10				diaatad in	rod bu	akoto				
02	Sanitizer for machines- less than 100 ppm quats / none indicated in red buckets									
02	Whipped cream to be time labeled or to keep at 41 or less / currently in 50's									
	Label indicates discard date of 8 ??									
	Will address rotation /									
W	Plans for a renovation which should address all water leaks and other issues from current and past									
VV	Draining issues and standing water issues with Dishmachine to be addressed Sink sanitizer at 200 ppm / this is what is also placed into buckets / therefore allBuckets to be replaced									
35	-		ustomer items in reach in c		ulereioi	e alibuckets to i	be rep	iaceu		
37	• •				oc on ton	shalf and door an	d gack	ot iccur		
- 57	Two door freezer is having a condensation issue again possibly from boxes on top shelf and door and gasket issue									
42	Avoid over filling all coolers especially milk - avoid storing blocking fan and air flow									
42	Clean spills in milk cooler To address ice issue in freezer									
	Dishmachine at 160 surface temp									
W			_ ·	ina ie rae	ting on th	ne drain to refer to	huildi	ing iner		
46	Air gap from ice bin drain to ice machine is present the 2nd pipe is resting on the drain to refer to building insp									
32	Need soap on one restroom Replace food containers where needed									
	oz nepiace ioou containers where needed									
Cos	Discarded whipped cream and corrected sanitizer buckets etc									
Received	hv:		Print:			Title: Person In Charg	re/ Owner			
(signature)	See ahov	/ P				Tide. I croun in Charg	, o wher			
Inspected	See abou		Print:							
(signature)	Kella Kirkha	trick	/R S							
	Reddy Roi inpu		150			Samples: Y N	# collect	ted		