e c Foll	զ ս ow	i r	e d		of \$50.00 is after 1st		Cit	ty of F	Roc	kw		In	sp	ecti	ion Report	ing	
Da 12		7/	20	23	Time in: 3:20	Time out: 4:15		icense/Pe							Food Managers Food Handlers 2 6 Page $\frac{1}{2}$ of	2	
			f Ins		tion: 🖌 1-Routine	2-Follow Up		•Complai /Owner N	1	4	Inve	estig	atio	n	5-CO/Construction 6-Other TOTAL/SCO * Number of Repeat Violations:	ORE	
Sv	/ee	t Fi	rog		le:		Luke	Owner N	vame:						× Number of Repeat Violations: ✓ Number of Violations COS: se trap / waste oil : Follow-un: Yes□ 7/93/	Δ/	
	ysic 7 I-3		.ddre 05	ss:		Can	t control : tu need m	ost curre	nt	Ho Ma	od				se trap / waste oil : Follow-up: Yes TTSOT cas best 06/14/2023 No Pics Pics	Л	
Ma					tatus: Out = not in components in the OUT box for	$\frac{IN}{IN} = in c$ r each numbered ite	compliance em	NC Mark	O = not in a						pplicable $COS = corrected on site R = repeat violation W-Wa O, NA, COS Mark an in appropriate box for R$	ıtch	
		-			•					ire In	nme	diate	Con	rrect	tive Action not to exceed 3 days	r	
0 U	mph I N	n N O	e Stat N A	C O		nperature for Fo			R	O U	IN	lianco N O	e Sta N A	C O	Employee Health	F	
Т				S	$(\mathbf{r} - \mathbf{u})$ 1. Proper cooling time a	legrees Fahrenheit and temperature	()			Т		,		S	12. Management, food employees and conditional employees;		
		V			2. Proper Cold Holding	tomporoturo(41º	E/ 45°E)				V				knowledge, responsibilities, and reporting		
	~				See	, temperature(41	г/ 43°Г)			V					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth To post at hand sinks		
			~		3. Proper Hot Holding t	temperature(135°)	F)				<u> </u>				Preventing Contamination by Hands		
	4. Proper cooking time and temperature					~				14. Hands cleaned and properly washed/ Gloves used properly							
			~		5. Proper reheating proc Hours)	cedure for hot hol	lding (165°	°F in 2				~			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y, N,)		
	_		-		6. Time as a Public Hea	alth Control; proc	edures &	records				Ľ			Globes and utensils Highly Susceptible Populations		
					Delivery and stocking										16. Pasteurized foods used; prohibited food not offered		
						oproved Source		1.					~		Pasteurized eggs used when required		
	~		7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction									Chemicals					
	~				8. Food Received at pro		eck				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables		
						n from Contamin									Water only 18. Toxic substances properly identified, stored and used		
					9. Food Separated & pr	rotected, prevented	d during fo	bod							Own shelves		
	V				preparation, storage, dis			h and			T				Water/ Plumbing 19. Water from approved source; Plumbing installed; proper		
3					10. Food contact surfact Sanitized at 200	ppm/temperature	Yogurt ma	achines			~				backflow device City approved		
		~			11. Proper disposition or reconditioned						~	,			20. Approved Sewage/Wastewater Disposal System, proper disposal		
0	I	N O	N	С	Pri	ority Foundat	tion Iten	ns (2 Poi	ints) ı R	viola 0	_	Req N O		_	rrective Action within 10 days	I	
U T	N	0	A	0 S	Demonstration 21. Person in charge pro	n of Knowledge/				U T		0	A	O S	Food Temperature Control/ Identification		
	~				and perform duties/ Cer 2						~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature		
	~				22. Food Handler/ no un	nauthorized perso	ons/ person	nnel		w	/	~			28. Proper Date Marking and disposition Required when opened/ also inside machines 6 days ou	ıt	
					Safe Water, Reco	ordkeeping and F Labeling	ood Pack	age			~	,			29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Confirmed both		
	/				23. Hot and Cold Water See	r available; adequ	ate pressu	re, safe			1				Permit Requirement, Prerequisite for Operation		
			~		24. Required records av destruction); Packaged	vailable (shellstoc					~				30. Food Establishment Permit (Current/ insp sign posted) Posted		
						with Approved P					1 T			I	Utensils, Equipment, and Vending		
	~				25. Compliance with Va HACCP plan; Variance processing methods; ma Watch	e obtained for spec	cialized	s, and			~	•			31. Adequate handwashing facilities: Accessible and properly supplied, used 2 equipped		
					Cons	sumer Advisory				v					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used		
	~				26. Posting of Consume foods (Disclosure/Remi Emailed new poster	inder/Buffet Plate						~			Watch 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Set up		
0	-				•		Require Co	orrective	-					-	ays or Next Inspection, Whichever Comes First		
O U T	I N	N O	N A	C O S	Prevention	of Food Contami	ination		R	O U T	N	N O	N A	C O S	Food Identification	I	
	~				34. No Evidence of Inse animals Watch		, 					~			41.Original container labeling (Bulk Food)		
	~				35. Personal Cleanlines			o use							Physical Facilities		
	~				36. Wiping Cloths; prop Storing in sani	tizer	ored			1					42. Non-Food Contact surfaces clean See		
1					37. Environmental cont				Ш		~				43. Adequate ventilation and lighting; designated areas used		
		~			38. Approved thawing 1	method					~				44. Garbage and Refuse properly disposed; facilities maintained Watch		
						er Use of Utensils		4 o.u 3		1					45. Physical facilities installed, maintained, and clean See	\downarrow	
1					39. Utensils, equipment dried, & handled/ In us			tored,			~				46. Toilet Facilities; properly constructed, supplied, and clean Equipped		
	~				40. Single-service & sir and used	ngle-use articles;	properly st	tored				~			47. Other Violations		

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Maria De La Cruz	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kelly Kirkpatrick	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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Swee	nent Name: et frog	Physical A 1067 6	e I 30	City/State: Rockwal		<u>2</u> of <u>2</u>						
Item/Loc	ation	Temp F	TEMPERATURE OBSERVAT Item/Location	Temp F	Item/Location	Temp						
Wic		<u>39-40</u>	Unit 7	41/38		<u>remp r</u>						
	<u></u>				I							
	Strawberry	39	Unit 6	35/25								
С	oldTop unit		Unit 5	36/43	(Pineapple just made)							
ę	Strawberry	36	Unit 4	38/36								
С	heese cake	38	Unit 3	39/36	Deep freezer 1	-13						
Сс	ookie dough	40	Unit 2	38/37	Deep freezer 2	10						
	Inside unit	31	Unit 1	35/39	Water unit							
			New arrival yogur	t 19								
		OB	SERVATIONS AND CORRECTIV		IS							
Item Number		TABLISHME	NT HAS BEEN MADE. YOUR ATTENT	ION IS DIRE	CTED TO THE CONDITIONS OBSERVED AT	ND						
	NOTED BELOW: temps in F		· · · · · · · · · · · · · · · · · · ·									
10/45	-			-	to cup / to keep FRP around units glue	d to wa						
W	Do your part outside around dumpster and in back hallway											
	Hot water in restrooms 110 and up											
42	Need to scrub shelving in WIC											
	Watch dates and whipped cream											
	Each day one machine is cleaned and sanitized											
			sink / 124 at three comp									
W			that are not nsf proved									
42	To clean spills under dry toppings											
	Set upSani bucket at insp - reminder to always wet the cloth in the stream before placing into bucket											
	Sanitizer at 200Ppm odor from drains when running water											
37	Deep freezers timeTo defrost one closest to back											
	Personal items stored in plastic tubs with names											
	Hanging mop to drip in bucket - great											
!!	The employee health	poster is	to be placed at the hand sin	ks in the	from and back areas							
	Emailed new allergy poster as well											
45	TimeTo scrub the drains											
	Test strips date looks good											
	Using digital thermo											
39	Avoid storing scrub br	nind threeColon sink										
39	To watch storage of putty knife in contact as well - this is used to scrape ice out of the freezer units											
	All nuts are stored at front to prevent crossContact											
Received	by:		Print:		Title: Person In Charge/ Owner							
(signature)		/e										
Inspected	l by:		Print:									
(signature)	Kelly Kírkþa	atríck	\mathcal{RS}		~							
	J - 1				Samples: Y N # collected	ed						