\$50.00 reinspection fee 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: 04/25/222			FS 000)2	0			Food handlers Food Managers Page 1 of	2	
Establishment Na		Contac	3-Complaint ct/Owner Name		1-In	vestig	atio	n	* Number of Repeat Violations:	RE	
Tiffs treats Physical Address: Summer lee		Tiffs Pest control: Terminix monthly			Hood Grease Self container Les 03/3				✓ Number of Violations COS: te trap :	6/94/A	
Compliance Mark the appropriat	Status: Out = not in complia e points in the OUT box for each	ance IN = in complianc					$\mathbf{A} = \mathbf{r}$	not ap	pplicable COS = corrected on site R = repeat violation W-Wat	ch	
Compliance Status O I N N C						plianc	e Sta	tus	tive Action not to exceed 3 days	R	
U N O A O S	(F = degree	ature for Food Safety es Fahrenheit)	y	Ţ		N O		Employee Health			
	Proper cooling time and to	•			v	1		12. Management, food employees and conditional employee knowledge, responsibilities, and reporting			
	2. Proper Cold Holding temp See attached	perature(41°F/ 45°F)			v			13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth			
	3. Proper Hot Holding temper	erature(135°F)							Preventing Contamination by Hands		
/	4. Proper cooking time and t	*	See below / using gloves and sp			14. Hands cleaned and properly washed/ Gloves used properly See below / using gloves and spatulas 15. No bare hand contact with ready to eat foods or approved					
	5. Proper reheating procedur Hours)	re for not notding (16.	5 F III 2		·	1			alternate method properly followed (APPROVED Y N.)		
'	6. Time as a Public Health C	Control; procedures &	t records						Highly Susceptible Populations		
	Approv	ved Source					~		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Cookies made off site and dough shipped frozen	i	
	7. Food and ice obtained from good condition, safe, and un destruction Sysco		Food in						Chemicals		
	8. Food Received at proper t Night drop - best to re	_	invoice		17. Food additives; approved and properly stored; Wa & Vegetables			17. Food additives; approved and properly stored; Washing Fruits & Vegetables	Τ		
	Protection from					18. Toxic substances properly identified, stored and used	+				
	Food Separated & protector preparation, storage, display		food		,				Water/ Plumbing		
	10. Food contact surfaces and Returnables; Cleaned and Sanitized at 200 ppm/temperature Quats				v				19. Water from approved source; Plumbing installed; proper backflow device		
	11. Proper disposition of retureconditioned							20. Approved Sewage/Wastewater Disposal System, proper disposal	+		
	Priority	y Foundation Ite	ms (2 Points)				•	. Cor	rrective Action within 10 days		
O I N N C U N O A O S		Knowledge/ Personn		τ	O I U N T		N A	C O S	Food Temperature Control/ Identification	R	
	21. Person in charge present and perform duties/ Certified				v	4			27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature		
	22. Food Handler/ no unauth	horized persons/ perso	onnel				~	28. Proper Date Marking and disposition			
	Safe Water, Recordke Lak	eeping and Food Pac beling	kage		·				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Yes		
2	23. Hot and Cold Water avail See								Permit Requirement, Prerequisite for Operation		
	24. Required records available destruction); Packaged Food Packaged for cu	ble (shellstock tags; pa I labeled U stomer / co l	mmerc		V	1			30. Food Establishment Permit (Current/ insp sign posted) Vicky emailed permit		
	Conformance with A 25. Compliance with Variance	Approved Procedure ace, Specialized Proce			T				Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly		
	HACCP plan; Variance obta processing methods; manufa			2	2				Need hot water/ slightly low		
	Consume	er Advisory			v	1			32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used		
	26. Posting of Consumer Ad foods (Disclosure/Reminder Posting	/Buffet Plate)/ Allerg	en Label			•			33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Not washing at insp		
O I N N C U N O A O		Violations Require (ood Contamination	Corrective Action R	(ot to O I U N	I N	N	O Da	ys or Next Inspection , Whichever Comes First Food Identification	R	
T	34. No Evidence of Insect co		other		T	/	••	Š	41.Original container labeling (Bulk Food)		
	animals 35. Personal Cleanliness/eati Separate area	ing, drinking or tobac	eco use			-			Physical Facilities		
V	36. Wiping Cloths; properly Stored in buckets	used and stored when setting			V				42. Non-Food Contact surfaces clean		
/	37. Environmental contamin	nation			V	/			43. Adequate ventilation and lighting; designated areas used	I	
'	38. Approved thawing method	od			V	1			44. Garbage and Refuse properly disposed; facilities maintained Watch and do your part		
	•	se of Utensils		1	1				45. Physical facilities installed, maintained, and clean See trim piece		
	39. Utensils, equipment, & ladried, & handled/ In use ute Watch		stored,	1	ı				46. Toilet Facilities; properly constructed, supplied, and clean Hot water 98 to be 100		
	40. Single-service & single-tand used	use articles; properly	stored			~			47. Other Violations		

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Ben Buchanan	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Tiff's Treats		Physical Ac Summ			ty/State: Rockwall	License/Permit # Page 2 of 2 FS 0001020	
			TEMPERATURI	E OBSERVATI	ONS		
Item/Location		Temp F	Item/Location		Temp F Item/I	Location	Temp I
Milk cooler		39					
Stackable unit							
Freezer		6.8					
Cooler 37/38		38-40					
	door upright	3.8					
Uprig	ht freezer/ slacker						
	Wif	-8					
Item	AN INCRECTION OF YOUR		SERVATIONS AND			O THE COMPUTIONS OPERS	VED AND
Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temps F	TABLISHME	NT HAS BEEN MADE. `	YOUR ATTENTION	JN IS DIKECTED T	O THE CONDITIONS OBSER	VED AND
23/31	Hot water at front han	d sink 96	- back hand sinl	k 98 / both	with mixing va	alves	
23	Three comp sink 100	F - adjuste	ed hot water hea	ter at inspe	ction.		
	Sink sanitizer 200 ppn			•			
	Gloves used to touch		ugh and spatula	s and glov	es used after	as well	
	Dough is received froz						
45	Minor cleaning of air v						
45	To address ice around			iece is in at	tached in unn	er right corner	
70	Allergy policy and train		·				
	Separating technique		voo otatorriont re	zgaranig and	orgono ana ar	tor odotomor notinod	
	Digital thermo nsf on s						
	Hot water was adjuste	d at insp	to Followup on te	emp / May a	also nee to ad	just mixing valves on	hand sinks
	Three comp sink not i	n use at ir	nsp therefore no	t marked			
	Three comp child net i	11 400 41 11		tmantoa			
	Placard on front count	er regardi	ng tree nut and	peanut aller	av warning		
	i labara on none count	or regard	ng a so nat ana	poditat dilo:	gy warmig		
						Γ	
Received (signature)	See abov Kelly kirkpo	/e	Print:			Title: Person In Charge/	Owner
Inspected	l by:		Print:				
(signature)	Kelly kírkpo	itríck	RS			Samples: Y N #	t collected