Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

	ate: /2 9	9/2	202	24	Time in: 1:45	2:25	Licens Ne 6	e/Permi		rer	nt/	to	р	ost Est. Type	Risk Category	Page <u>1</u> of <u>2</u>	_
					tion: 1-Routine	2-Follo	w Up 3-Com	plaint		4-Inv	estig	atior	<u>.</u>	5-CO/Construction	6-Other	TOTAL/SCOR	E
	stabl ff's				ne:		Contact/Own	er Name	e:					★ Number of Repeat Viol ✓ Number of Violations			
_	hysic						Pest control :		1 1	Hood		G	reas	e trap :	Follow-up: Yes	3/97/A	\
					_ee Dr Rockwall,	ΓX	Terminix/month	nly		/a		LĔ	S/3	3-4-2024/40gal	No 🗸		
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Т				S	1. Proper cooling time a		•		_	Т			S	12. Management, food emplo	oyees and conditional	employees;	
	~									~	1			knowledge, responsibilities,	and reporting		
					2. Proper Cold Holding	temperature	e(41°F/ 45°F)		-					13. Proper use of restriction	and exclusion; No disc	charge from	
	~									~				eyes, nose, and mouth			
	1	~			3. Proper Hot Holding	temperature(135°F)				-			Preventing Co	ontamination by Han	ıds	
					4. Proper cooking time	and tempera	ture		-	Ι.,	. [14. Hands cleaned and prope	-		
-		~			5. Proper reheating pro-	codure for he	at holding (165°E in '	,	-					gloves used 15. No bare hand contact with			
		~			Hours)	cedure for in	n noluling (105 1 m .	_		V	·			alternate method properly fol			
-					6. Time as a Public Hea	alth Control:	procedures & record	is									
	~						F								ceptible Populations		
					Ap	proved Sou	rce			-				16. Pasteurized foods used; p Pasteurized eggs used when i		rered	
	1	1 1		ı	7. Food and ice obtaine												
	1				good condition, safe, ar										Chemicals		
					destruction US foo	ods									one in cars		
					8. Food Received at pro		ture		-					17. Food additives; approved	l and properly stored;	Washing Fruits	_
	~									-				& Vegetables			
	-				Protection	n from Cont	amination		-	~				18. Toxic substances properl	y identified, stored an	d used	
	Ι,				9. Food Separated & pr									***	(D) 11		
	~				preparation, storage, dis		· ·							Wat	er/ Plumbing		
	~				10. Food contact surfact Sanitized at 200					~	•		i	19. Water from approved sou backflow device	arce; Plumbing installe	ed; proper	
	~				11. Proper disposition or reconditioned	of returned, p	reviously served or		Ī	~	•			20. Approved Sewage/Waste disposal	ewater Disposal Syster	m, proper	
		<u> </u>			Pri	ority Fou	ndation Items (2	Points) vio	lation	s Re	uire	Cor	rrective Action within 10 day	VS		
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Retail Food Establishment Inspection Report

Received by: (signature) Ben Buchanan	Print: Ben Buchanan	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS (signature)	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name:	Physical A		City/State:	License/Permit #	Page <u>2</u> of <u>2</u>					
Tiff's Treats	2071	Summer Lee Dr	Rockwall, TX	need curren	t					
Item/Location	Temp F	TEMPERATURE OBSE	Temp F Item/Loca	ition	Temp					
reach in cooler	35									
reach in freezer	8									
dough freezer ambient	15									
2 door cooler ambient	33									
WIF ambient	-20									
drink cooler/ambient	35									
	ОВ	SERVATIONS AND CORRI	ECTIVE ACTIONS							
Item AN INSPECTION OF YOUR E NUMBER NOTED BELOW:	STABLISHME	NT HAS BEEN MADE. YOUR AT	TENTION IS DIRECTED TO T	HE CONDITIONS OBSER	RVED AND					
Front hand sink 10	7F equip	ped								
		d by Melissa for Tiff	's Treats							
Made in New York		•								
		of receipt/all come in	n frozen							
Sold refrigerated o	r frozen									
All baked cookies i	non TCS	/shelf stable								
All cookies handle	d with de	li sheets and gloves	worn							
3 comp sink 135F										
	warewash hand sink 109F equipped									
	prep hand sink 107F equipped									
No making cookies on site/all cookies arrive frozen/baked from frozen										
	-	ced with a cleanabl	e rack							
employees wearing 37 Some condensation		d beard guards								
		te								
Sani bucket at 200 Test strips on site	ррпі чиа	15								
32 To clean cutting bo	ards wh	ere badly scored								
Received by:		Print:		Title: Person In Charge	/ Owner					
Ben Buchanan		Ben E	Buchanan	Manager	-					
Inspected by:		Print:								
(signature)	Acres 1	20 Christy	Cortez, RS							