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
Allergy policy/training Vomit clean up Employee health
Employee health

Date: 04/25/2022	Time in: 12:24	Time out: <b>1:05</b>	FS 0			73				Food handlers Food n	nanagers	Page 1	of _2_
Purpose of Inspec	etion: 1-Routine	2-Follow Up	3-Compla		4-	Inve	stiga	ation	n	5-CO/Construction 6-O  * Number of Repeat Violations:	ther	TOTAL/S	CORE
Twisty Treats	ne:	_	ontact/Owner 1 eger	Name:						✓ Number of Violations COS:	-	10/90	<b>Λ/ Λ</b>
Physical Address: Summer lee		Pest co Quarter			Hoo Na	od				e trap : Follow-up 1/07/22 50 gals No 🗹	: Yes	10/90	JI A
Compliance S	Status: Out = not in core points in the OUT box for		. 144	O = not o			N/ oox f	A = n	ot ap			ation W-V	√atch
					re Im		liate	Cor	rect	ive Action not to exceed 3 days	- 11 1		
Compliance Status O I N N C U N O A O		perature for Food	Safety	R	O U	I N	N O	N	C	Employee Heal	lth		R
T	1. Proper cooling time a	and temperature			Т				S	12. Management, food employees and c		employees;	
	2. Proper Cold Holding	tomporotura(41°E/4	5°E\			~				knowledge, responsibilities, and reporting 13. Proper use of restriction and exclusion		haraa fram	
	See attached	temperature(41 17 4	5 17)			~				eyes, nose, and mouth Emailed posters	on, no disc	narge nom	
<b>/</b>	3. Proper Hot Holding to	emperature(135°F)								Preventing Contamination	on by Hand	ds	
<b>/</b>	4. Proper cooking time	1				<b>'</b>				14. Hands cleaned and properly washed			
	5. Proper reheating proc Hours)	cedure for hot holdin	g (165°F in 2			•				15. No bare hand contact with ready to a alternate method properly followed (Al Gloves utensils			,
	6. Time as a Public Hea Prep only	lth Control; procedu	res & records							Highly Susceptible Po			
	Арј	proved Source						/		16. Pasteurized foods used; prohibited for Pasteurized eggs used when required	ood not offe	ered	
	7. Food and ice obtained good condition, safe, an destruction Comme	d unadulterated; para	asite			,				Chemicals			
10.4	8. Food Received at pro	oper temperature								17. Food additives; approved and proper	rly stored; \	Washing Frui	ts
	To check temp	S from Contamination	on		3	<b>'</b>			<b>✓</b>	& Vegetables Water only  18. Toxic substances properly identified			
<u> </u>	Food Separated & propreparation, storage, disconnections	splay, and tasting	-							Label / labeled and moved to  Water/ Plumbi		<u>eir</u>	
	Customer access tat side of 10. Food contact surface Sanitized at 200	es and Returnables;								19. Water from approved source; Plumb backflow device	oing installe	d; proper	
	11. Proper disposition o	_	y served or			_				Watch 20. Approved Sewage/Wastewater Disp disposal	osal Systen	n, proper	
		arded	ı Items (2 Po	oints) v	iolat	ions	Rea	uire	Cor	rective Action within 10 days			
O I N N C U N O A O		of Knowledge/ Per	•	R	O U	I N	N O	_	C 0	Food Temperature Control	/ Identifica	ntion	R
T	21. Person in charge pre and perform duties/ Cer				Т	_			S	27. Proper cooling method used; Equip Maintain Product Temperature	ment Adeq	uate to	
	22. Food Handler/ no ur	nauthorized persons/	personnel				/			28. Proper Date Marking and disposition	n		
	Safe Water, Recor	rdkeeping and Food	l Package		2					29. Thermometers provided, accurate, a Thermal test strips			,
	23. Hot and Cold Water	8	pressure, safe							Need calibrated metal ste			
	24. Required records av destruction); Packaged		gs; parasite							30. Food Establishment Permit (Curr	ent/ insp si	gn posted )	
		vith Approved Proc	adurac							Posted  Utensils, Equipment, an	nd Vendine	•	
	25. Compliance with Va HACCP plan; Variance	ariance, Specialized	Process, and							31. Adequate handwashing facilities: Adsupplied, used			
	processing methods; ma				W	~				Door open to kitchen			
	Cons	sumer Advisory			2					32. Food and Non-food Contact surface designed, constructed, and used	s cleanable,	properly	
	26. Posting of Consume foods (Disclosure/Remi Policy is no guarante	nder/Buffet Plate)/ A	under cooked Allergen Label			~				33. Warewashing Facilities; installed, m Service sink or curb cleaning facility pro Sink sanitizer 200 ppm	ovided	ised/	
0 I N N C	Core Items (1 Poin	t) Violations Requ	uire Corrective	Action	Not O		xcee N		<i>Da</i>	ys or Next Inspection , Whichever Con	nes First		R
U N O A O S	Prevention ( 34. No Evidence of Inse	of Food Contaminat			U T	N	0	A	o s	Food Identificat			
	animals No flies  35. Personal Cleanlines						<b>/</b>			41.Original container labeling (Bulk For	Ju)		
	Stored sep  36. Wiping Cloths: prop									Physical Facilit 42. Non-Food Contact surfaces clean	ies		
	To store in San 37. Environmental conta	n bucket up t	ront		1					43. Adequate ventilation and lighting; d	esignated a	reas used	
	38. Approved thawing r	nethod		H		. ,				44. Garbage and Refuse properly dispos		•	<del> -</del>
		er Use of Utensils			1	<u>~</u>	_		_	Watch dumpster 45. Physical facilities installed, maintain			-
1	39. Utensils, equipment dried, & handled/ In us	, & linens; properly			-	_	_	_	_	46. Toilet Facilities; properly constructe	d, supplied	, and clean	
	40. Single-service & sin	ngle-use articles; pro	perly stored		-		_	_	_	47. Other Violations			
	and used												

## **Retail Food Establishment Inspection Report**

## City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: Twisty treats		Physical A Summ		ity/State: Rockwal	I	FS 0001072	Page <u>2</u> of <u>2</u>			
			TEMPERATURE OBSERVAT							
Item/Loc		Temp F	Item/Location	Temp F	Item/Loca	<u>tion</u>	Temp			
Beverage cooler		26.6	Yogurt machine 1	40/39						
Resi	dential cooler 1	34/35	Machine 2 barely	41/41						
	Freezer	-11	Machine 3	37/35						
Up	right freezer	8.9	Cold top unit in front area							
•	door cooler	40	Cheese cake	39						
			Cookie dough	40						
			- Cookie deagn	10						
		OF	CEDYATIONC AND CODDECTIV	E A CITION	a To					
Item	AN INSPECTION OF YOUR ES		SERVATIONS AND CORRECTIVENT HAS BEEN MADE. YOUR ATTENT!			HE CONDITIONS OBSER	VED AND			
Number	NOTED BELOW: All temps F									
	Hot water at hand sink									
			ployees are now serving yogurt	and toppi	ngs and th	nerefore hands to be	washed pric			
	Sink sanitizer 200 ppm	n - using	quats							
	Keeping plastic tarp or	n rack ne	ext to mop sink holding food	related i	tems					
18/cos	Store dish soap low									
18/cos	Need to label all spray	bottles -	one not labeled - all purpos	e cleane	r than					
	Store all chemicals lov	V								
	Using quats for food related surfaces and bleach on floor									
	Discussed allergy police	cy - no gi	uarantees							
39	To replace missing cov	place missing cover to insulation in freezer door								
!!	To address bus tub full of	water unde	er sink nothing appears to be o	Iraining in	to this to c	onfirm the holes in s	sinks repaire			
32	Replace or trim spatul	as where	e needed							
29	Need a calibrated met	al stem t	nermo							
42	Minor cleaning under	cabinets	and shelving and inside cod	lers etc						
45	Minor cleaning of floo	r under e	quipment etc							
	Machines are cleaned weekly - rotation									
	Keep an eye on conditions of shelving									
	1									
	Places and nice of now food motal step therms									
	Please send pics of new food metal step thermo									
	To address rusty basket next to three comp sink for sponges									
	To add	ress rus	ty dasket next to three	comp s	sink for	sponges				
Received	by:		Print:			Title: Person In Charge/	Owner			
(signature)	See abov	e'e								
Inspected (signature)		itici al	Print:							
	newy mrpu	uruk	/ NO			Samples: Y N #	collected			