Followup fee of \$50.00 after initial Followup

## Retail Food Establishment Inspection Report City of Rockwall

| First aid kit                  |   |
|--------------------------------|---|
| Allergy policy/training        | g |
| Vomit clean up Employee health |   |
| Employee health                |   |

| Date: 10/24/2022 |        | വ        | Time in:     |             |  |  |   | nit #<br>01073  |        |             |  |                   |                | ood handlers                            |  | Page 1 of  | 2  |   |      |
|------------------|--------|----------|--------------|-------------|--|--|---|---|--------|-------------|--|-------------------|----------------|---|--|--|--|---|------|
|                  |        |          |              |             | tion: 12.35  | 2-Follow   |   | 3-Compla  |        |             |  | estig             | otio           |   | 5-CO/Constru   |  | 6-Other  | TOTAL/SCO   |      |
| Est              | abli   | ishm     | nent i       | Nan         |  | 2 1 02   | Conta   | ct/Owner N  |        | _           |  | tou. <sub>S</sub> | 46             |   | * Number of R ✓ Number of V  | epeat Violat   | tions:   | 1011111   | )II. |
| Ph               | sic    | al A     | eats<br>ddre | ess:        |  |  | Stege<br>Pest contro  |   |        |             | ood  |                   |                |   | trap :   | 1  | Follow-up: Yes   | 11/89   | /A   |
|                  | 5 su   | ımm      | er le        | e 1         |  |  | o provide   | ce N  | 2 - 20 | Na          |  | - N               | То             | prov                                    | ide  | 1  | No 🗌   | <u> </u>  | 1    |
| Ma               |        |          |              |             | points in the OUT box for e  | each numbered  | d item  | Mark •  |        | appro       | priate   | box f             | or IN          | , NO                                    | , NA, COS  | orrected on si<br>Mark   | k an Vin appropri  | olation W-Wat<br>iate box for R   | tcn  |
| Con              | npli   |          | e Sta        |             | Prior  | rity Items (   | (3 Points)  | violations  |        | (           | Comp   | olianc            | e Sta          | tus                                     | ive Action not to ex   | cceed 3 days   | S  |   |      |
| O<br>U<br>T      | I<br>N | N<br>O   | N<br>A       | C<br>O<br>S | Time and Temp  | perature for<br>grees Fahrenl  |   | ty  | R      | T<br>T      |  |                   | N<br>A         | C<br>O<br>S                             |  | Emplo  | yee Health   |   | R    |
| 1                |        | . /      |              | · O         | 1. Proper cooling time ar  | 0  |   |   |        |             |  |                   |                | ю                                       | 12. Management, for knowledge, respons   |  |  | l employees;  |      |
|                  |        |          |              |             | 2. Proper Cold Holding t   | tamparatura(A  | 11°E/ 45°E)   |   | Ш      |             | ~  |                   |                |   | 13. Proper use of re   |  |  | scharge from  |      |
|                  | /      |          |              |             | 2. Proper Cold Holding t   | temperature(4  | +1 17 45 17   |   |        |             | •  |                   |                |   | eyes, nose, and mo   | outh   |  | -   |      |
|                  |        | /        |              |             | 3. Proper Hot Holding te   | emperature(13  | 35°F)   |   | $\Box$ |             |  |                   |                |   |  |  | tamination by Har  |   |      |
|                  |        | <u> </u> |              |             | 4. Proper cooking time a   | and temperatu  | ire   |   |        |             | ~  | 1                 |                |   | 14. Hands cleaned  | and properl  | ly washed/ Gloves  | used properly   |      |
|                  |        |          |              |             | 5. Proper reheating proce  | edure for hot  | holding (16   | 55°F in 2   |        |             |  | . /               |                |   | 15. No bare hand c   |  |  |   |      |
|                  |        |          |              |             | Hours)   |  | 1   | 0 1   |        |             |  |                   |                |   | alternate method pr<br>Utensils  | roperly follo  | owed (APPROVEL   | O YN)   |      |
|                  |        | <b>/</b> |              |             | 6. Time as a Public Heal   | Ith Control; pi  | rocedures d   | & records   | Ш      |             |  |                   |                |   |  |  | ptible Populations   |   |      |
|                  |        |          |              |             | App  | oroved Sourc   | e   |   |        |             |  |                   | /              |   | 16. Pasteurized foo<br>Pasteurized eggs us   | · 1  |  | ffered  |      |
|                  |        |          |              |             | 7. Food and ice obtained   |  |   | Food in   |        |             |  |                   |                |   |  |  |  |   |      |
|                  | /      |          |              |             | good condition, safe, and destruction Commer   | d unadulterate<br>rcial  | ed; parasite  |   |        |             |  |                   |                |   |  | Ch   | emicals  |   |      |
|                  |        |          |              |             | 8. Food Received at prop   |  | ire   |   |        |             | Τ  |                   |                |   | 17. Food additives;  | ; approved a   | nd properly stored;  | ; Washing Fruits  |      |
|                  |        |          |              |             | To check   |  |   |   | Ш      |             | ~  |                   |                |   | & Vegetables Water only  |  |  |   |      |
|                  |        |          |              |             |  | from Contan  |   |   |        |             | •  |                   |                |   | 18. Toxic substance  | es properly i  | identified, stored a   | nd used   |      |
|                  | /      |          |              |             | <ol><li>Food Separated &amp; pro<br/>preparation, storage, disp</li></ol>  |  | _   | food  |        |             |  |                   |                |   |  | Water  | / Plumbing   |   |      |
|                  |        |          |              |             | 10. Food contact surface   |  |   | ned and   | H      |             | Τ  |                   |                |   | 19. Water from app   | proved source  | ce; Plumbing instal  | led; proper   |      |
|                  | /      |          |              |             | Sanitized at 200 p   |  |   |   |        | 3           | 3  |                   |                |   | backflow device<br>Leak at fau   | icet to  | sink and al  | so under  |      |
|                  |        | /        |              |             | 11. Proper disposition of reconditioned  | f returned, pre  | eviously ser  | ved or  |        |             | /  |                   |                |   | 20. Approved Sewa<br>disposal  |  | rater Disposal Syste   | em, proper  |      |
|                  |        |          |              |             |  | . –  |   |   |        |             | Ļ  |                   |                |   | Need GT i  | nfo  |  |   |      |
|                  |        |          |              |             | Prio   | ority Found  | dation Ite  | ems (2 Po   | ints)  | viola       | tion   | s Reg             | uire           | Cor                                     | rective Action with  | in 10 days   |  |   |      |
| O<br>U           | I<br>N | N<br>O   | N<br>A       | C<br>O      | Prio Demonstration   |  |   | •   | ints)  | Ţ           | ) I<br>J N   | N                 | uire<br>N<br>A | C<br>0                                  | rective Action with<br>Food To   |  | e Control/ Identifi  | cation  | R    |
|                  |        | N<br>O   |              |             | Demonstration  | of Knowledg  | ge/ Personn<br>tration of kr  | nel<br>nowledge,  |        | (           | Ο I<br>J N   | N                 | N              | С                                       | Food To  | emperature   | e Control/ Identifi  |   | R    |
| U                |        | N<br>O   |              | О           | Demonstration 21. Person in charge pres<br>and perform duties/ Cert 2  | of Knowledg<br>sent, demonst<br>ified Food M   | ge/ Personn<br>tration of kr<br>Ianager (CF   | nowledge,   |        | Ţ           | ) I<br>J N   | N                 | N              | C<br>0                                  | Food To  27. Proper cooling  Maintain Product T  | emperature method used Temperature   | e Control/ Identific<br>d; Equipment Add   |   | R    |
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## **Retail Food Establishment Inspection Report**

## City of Rockwall

| Received by: Emily Jameson         | Print: | Title: Person In Charge/ Owner CFM |
|------------------------------------|--------|------------------------------------|
| Inspected by: Kelly kirkpatrick RS | Print: | Business Email:                    |

Form EH-06 (Revised 09-2015)

|                | ment Name:<br>E <b>y treats</b>   | Physical A |                              | City/State: Rockwa | I         | License/Permit # 1073 | Page 2 of 2 |  |  |  |  |
|----------------|---|------------|------------------------------|--------------------|-----------|-----------------------|-------------|--|--|--|--|
|                | <del>,</del>  | 1          | TEMPERATURE OBSERVA          | TIONS              |           |                       |             |  |  |  |  |
| Item/Loc       | cation  | Temp F     | Item/Location                | Temp F             | Item/Loca | ation_                | <u>Tem</u>  |  |  |  |  |
| Resid          | ential cooler   |            | Unit 1                       | 38/ 38             |           |                       |             |  |  |  |  |
|                | Non Tcs   | 39         | Unit 2                       | 41/41              |           |                       |             |  |  |  |  |
|                | Freezer   | -1.7       | Unit 3                       | 35/32              |           |                       |             |  |  |  |  |
| Up             | oright freezer  | 20 HTT     | Cold top unit                |                    |           |                       |             |  |  |  |  |
| Milk           | cooler 2 door   |            | Cheese cake                  | 41                 |           |                       |             |  |  |  |  |
|                | Water   | 41         |                              |                    |           |                       |             |  |  |  |  |
|                |   |            |                              |                    |           |                       |             |  |  |  |  |
|                |   |            |                              |                    |           |                       |             |  |  |  |  |
|                |   | OF         | SERVATIONS AND CORRECT       | IVE ACTION         | NS        |                       |             |  |  |  |  |
| Item<br>Number | AN INSPECTION OF YOUR ES NOTED BELOW: all temps F   | TABLISHME  | NT HAS BEEN MADE. YOUR ATTEN | TION IS DIRE       | CTED TO T | THE CONDITIONS OBSI   | ERVED AND   |  |  |  |  |
|                | Using hand sink in kito   | hen m      | ust keep path open and ac    | cessible to        | o hand s  | sink                  |             |  |  |  |  |
|                | Using hand sink in kitchen must keep path open and accessible to hand sink  Hot water 126 /125                                      |            |                              |                    |           |                       |             |  |  |  |  |
| 19             | Leak under three comp to be addressed to eliminate need for Catch basin   |            |                              |                    |           |                       |             |  |  |  |  |
| 45             | General cleaning under shelving and equipment   |            |                              |                    |           |                       |             |  |  |  |  |
|                | Using. Quats for food contact and bleach for floors/ watch and keep separate  |            |                              |                    |           |                       |             |  |  |  |  |
| 47             | To address excessive storage in back room   |            |                              |                    |           |                       |             |  |  |  |  |
| 39             |   |            |                              |                    |           |                       |             |  |  |  |  |
| W              | Need to reinstall a mop Rack to allow hanging  Will confirm homeDepot buckets are food grade  |            |                              |                    |           |                       |             |  |  |  |  |
| 32             | Need SS door panel to be placed back on interior of upright freezer door / styro isn't smooth                                       |            |                              |                    |           |                       |             |  |  |  |  |
|                | Watch catch pan inside cooler that is for thawing mix   |            |                              |                    |           |                       |             |  |  |  |  |
| 47             | Replace / discard baking soda - empty when needed   |            |                              |                    |           |                       |             |  |  |  |  |
| 42             | '   |            |                              |                    |           |                       |             |  |  |  |  |
| 32             | General cleaning inside cooler fans /.under netting  Time to sand or replace or flip cutting board - other side look good - to flip |            |                              |                    |           |                       |             |  |  |  |  |
| 29             | Need test strips for qu   | •          |                              |                    | •         |                       |             |  |  |  |  |
|                | Separating nuts tongs   |            |                              |                    |           |                       |             |  |  |  |  |
|                | Ingredients by request  |            |                              |                    |           |                       |             |  |  |  |  |
| W              | Sanitizer bucket 200 ppm in cloth quats binding with cotton - to wet first new before placing into bucket                           |            |                              |                    |           |                       |             |  |  |  |  |
|                | Machines cleaned weekly   |            |                              |                    |           |                       |             |  |  |  |  |
|                | Cleaning dispenser area daily   |            |                              |                    |           |                       |             |  |  |  |  |
| 45             | Floor sticky throughout - to address  |            |                              |                    |           |                       |             |  |  |  |  |
|                | Need to scrub build up of mold/ slime inside corners to three comp sink / need to resilicone  |            |                              |                    |           |                       |             |  |  |  |  |
|                | Need to clean cart too  |            |                              |                    |           |                       |             |  |  |  |  |
|                | Keep an eye on galvanized shelving in rear -under ss tables - bar netting   |            |                              |                    |           |                       |             |  |  |  |  |
|                | To change lights when needed  |            |                              |                    |           |                       |             |  |  |  |  |
|                | To change lights when heeded  |            |                              |                    |           |                       |             |  |  |  |  |
|                |   |            |                              |                    |           |                       |             |  |  |  |  |
|                |   |            |                              |                    |           |                       |             |  |  |  |  |
|                |   |            |                              |                    |           |                       |             |  |  |  |  |
| Received       | l by:   |            | Print:                       |                    |           | Title: Person In Char | ge/ Owner   |  |  |  |  |
| (signature)    |   | /e         |                              |                    |           |                       |             |  |  |  |  |
| Inspected      | d bv:   |            | Print:                       |                    |           |                       |             |  |  |  |  |
| (signature)    | Kelln kirkna  | utríck     | RS                           |                    |           |                       |             |  |  |  |  |
|                | . 52 329 13 <b>6</b> 1 13 <b>9</b>  |            | 0                            |                    |           | Samples: Y N          | # collected |  |  |  |  |