

Followup fee of \$50.00 after initial Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 10/24/2022	Time in: 12:35	Time out: 1:41	License/Permit # FS 0001073	Food handlers All within 30 days 2	Food managers 2	Page 1 of 2
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Purpose of Inspection: 1-Routine 2-Follow Up 3-Complaint 4-Investigation 5-CO/Construction 6-Other TOTAL/SCORE

Establishment Name: Twisty treats	Contact/Owner Name: Steger	* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____	11/89/A
Physical Address: 2065 summer lee 103	Pest control : To provide	Hood Na	Grease trap : To provide
Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W = Watch			Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>

Mark the appropriate points in the OUT box for each numbered item Mark ✓ in appropriate box for IN, NO, NA, COS Mark an ✓ in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days													
Compliance Status					Compliance Status								
OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	OUT	IN	NO	NA	COS	Employee Health	R
				✓	1. Proper cooling time and temperature			✓				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	✓				2. Proper Cold Holding temperature(41°F/ 45°F)			✓				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth To post the sign at the hand sink now	
				✓	3. Proper Hot Holding temperature(135°F)		Preventing Contamination by Hands						
				✓	4. Proper cooking time and temperature			✓				14. Hands cleaned and properly washed/ Gloves used properly	
				✓	5. Proper reheating procedure for hot holding (165°F in 2 Hours)				✓			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Utensils	
				✓	6. Time as a Public Health Control; procedures & records		Highly Susceptible Populations						
					Approved Source						✓	16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Commercial		Chemicals						
	✓				8. Food Received at proper temperature To check			✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water only	
					Protection from Contamination			✓				18. Toxic substances properly identified, stored and used	
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting		Water/ Plumbing						
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature		3					19. Water from approved source; Plumbing installed; proper backflow device Leak at faucet to sink and also under	
				✓	11. Proper disposition of returned, previously served or reconditioned			✓				20. Approved Sewage/Wastewater Disposal System, proper disposal Need GT info	

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days													
Compliance Status					Compliance Status								
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R	OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 2			✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✓				22. Food Handler/ no unauthorized persons/ personnel Any. De within 30 days				✓			28. Proper Date Marking and disposition	
					Safe Water, Recordkeeping and Food Package Labeling		2					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips See attached	
	✓				23. Hot and Cold Water available; adequate pressure, safe		Permit Requirement, Prerequisite for Operation						
				✓	24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Per order			✓				30. Food Establishment Permit (Current/ insp sign posted) Posted	
				✓	Conformance with Approved Procedures		Utensils, Equipment, and Vending						
				✓	25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions		W	✓				31. Adequate handwashing facilities: Accessible and properly supplied, used Supplied/ keep accessible	
					Consumer Advisory		2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label By request				✓			33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Not set up at insp	

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First													
Compliance Status					Compliance Status								
OUT	IN	NO	NA	COS	Prevention of Food Contamination	R	OUT	IN	NO	NA	COS	Food Identification	R
W					34. No Evidence of Insect contamination, rodent/other animals watch for fruit files				✓			41. Original container labeling (Bulk Food)	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use		Physical Facilities						
	✓				36. Wiping Cloths; properly used and stored		1					42. Non-Food Contact surfaces clean	
	✓				37. Environmental contamination		W	✓				43. Adequate ventilation and lighting; designated areas used Back area is dark	
	✓				38. Approved thawing method In cooler			✓				44. Garbage and Refuse properly disposed; facilities maintained	
					Proper Use of Utensils		1					45. Physical facilities installed, maintained, and clean	
1					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used See attached			✓				46. Toilet Facilities; properly constructed, supplied, and clean Equipped	
	✓				40. Single-service & single-use articles; properly stored and used		1					47. Other Violations See	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Emily Jameson	Print:	Title: Person In Charge/ Owner CFM
Inspected by: <i>Kelly kirkpatrick RS</i> <small>(signature)</small>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Twisty treats	Physical Address: Summer lee	City/State: Rockwall	License/Permit # 1073	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Residential cooler		Unit 1	38/ 38		
Non Tcs	39	Unit 2	41/41		
Freezer	-1.7	Unit 3	35/32		
Upright freezer	20 HTT	Cold top unit			
Milk cooler 2 door		Cheese cake	41		
Water	41				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observation/Action
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temps F
	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	Need to reinstall a mop Rack to allow hanging
W	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	General cleaning inside cooler fans /.under netting
32	Time to sand or replace or flip cutting board - other side look good - to flip
29	Need test strips for quats sanitizer
	Separating nuts tongs etc
	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 res silicone
	Need to clean cart too
	Keep an eye on galvanized shelving in rear -under ss tables - bar netting
	To change lights when needed

Received by: See above <small>(signature)</small>	Print:	Title: Person In Charge/ Owner
Inspected by: <i>Kelly kirkpatrick RS</i> <small>(signature)</small>	Print:	Samples: Y N # collected

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