Followup Fee of \$50.00 after First Followup

## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

## City of Rockwall

10/6/23					l			0001073							<b>1</b>	Food handlers 4	Page <u>1</u> of <u>2</u>	_
Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla Establishment Name: Contact/Owner N								4-I	Inves	tiga	tion		5-CO/Construction	6-Other	TOTAL/SCOR	RE		
Twisty Treats Steger								Name	e: 	·					Number of Repeat Violations: Number of Violations COS:		9/91/A	
Physical Address: Pest control: 2065 SummerLee #103 Rockwall Tech force 7/24/23												e trap :/ waste oil 19/23 50g	Follow-up: Yes ✓ No ☐	3/3/1/	`			
Ma	rk th	C <b>om</b> j	pliar	ice S	Status: Out = not in compliar points in the OUT box for each i	nce IN = in co	mpliance n Mar	$\mathbf{NO} = \mathbf{n}$							plicable COS = corrected on sox for IN, NO, NA, COS Mar	site <b>R</b> = repeat vio	lation W= Watch	h
										? Im	medi	ate	Corr	ecti	ive Action not to exceed 3 day			
O U	ompliance Status    I   N   N   C     Time and Temperature for Food Safety   N   O   A   O     O				R		0	I	N O		C O							
Т							T				S	12. Management, food employ		employees;				
		/									~				knowledge, responsibilities, ar			
3					2. Proper Cold Holding temperature(41°F/ 45°F) See						~				13. Proper use of restriction are eyes, nose, and mouth	nd exclusion; No dis	charge from	
		/			3. Proper Hot Holding tempe	rature(135°F	)								Preventing Con	tamination by Han	nds	
		/			4. Proper cooking time and temperature				ľ		~				14. Hands cleaned and proper	ly washed/ Gloves u	ised properly	
		/			5. Proper reheating procedure Hours)	e for hot hold	ling (165°F in 2				~				15. No bare hand contact with alternate method properly follows:	ready to eat foods o	r approved Y. N. )	
	4				6. Time as a Public Health Control; procedures & records				ŀ						Gloves			
					//				-		_				Highly Susceptible Populations  16. Pasteurized foods used; prohibited food not offered			
					7 /	ed Source	T 1:								Pasteurized eggs used when required N/a			
	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Dominicol  8. Food Received at proper temperature												Chemicals  17. Food additives; approved and properly stored; Washing Fruits					
							e											
	~				Checking upon d						~				& Vegetables N/A		-	
					Protection from						<b>/</b>				18. Toxic substances properly	identified, stored an	d used	
	~				<ol><li>Food Separated &amp; protecte preparation, storage, display,</li></ol>		during food								Water	r/ Plumbing		
	/				10. Food contact surfaces and Returnables; Cleaned and Sanitized at 200 ppm/temperature				Ī		<b>/</b>				19. Water from approved source backflow device	ce; Plumbing install	ed; proper	
	~				11. Proper disposition of returned, previously served or reconditioned Discard Immediately				-		~			İ	City approved 20. Approved Sewage/Wastew disposal	vater Disposal System	m, proper	
					Priority	<b>Foundati</b>	on Items (2 I			_		_			rective Action within 10 days	!		
O U T	I N	N O	N A	C O S	Priority  Demonstration of K			Points		olati O U T	I	Requ N O	N A	Cor C O S	•	e Control/ Identific	ation	R
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## Retail Food Establishment Inspection Report

## City of Rockwall

Received by: (signature) Avery Saucedo	Print: Avery Saucedo	Title: Person In Charge/ Owner MOD
Inspected by: Richard Hill	Print:Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name:	Physical A		ity/State:	т.,		ge <u>2</u> of <u>2</u>				
I WISTY	/ Treats	2065	SummerLee Dr #103 R TEMPERATURE OBSERVATI	ockwall	, IX	FS-0001073					
Item/Loc	cation	Temp	Item/Location	Temp	Item/Loca	ation	Temp				
Reside	ential Combo -5/20		Orange	40	Drink Cooler						
R	Reach In Freezer	-18	Machine 3		С	rink cooler	41				
2D	r Reach In Fridge	34	Vanilla	28							
	Machine 1	Otuii	Chocolate	29							
	Strawberry	63	Prep cooler top								
	Banana	61	Cookie dough/chz cake	40/39							
	Machine 2		Bottom								
	Tigers Blood	39	Peanut butter	38							
Item	AN INSPECTION OF VOLDES		SERVATIONS AND CORRECTIVE ON THAS DEEN MADE VOLID ATTENTION			THE CONDITIONS OBSERVED	AND				
Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temperatures are taken in F										
	Restrooms equipped										
	Hand sink equipped		•								
	·		streamline tablets for saniti								
W	3 comp sink dividers have been welded, cleaning daily looks good, be sure to keep rust free										
	Using black digital thermo, strips current, wearing gloves and hair restraints										
	Discourage the use of residential equipment, need NSF certified equipment										
	Mop sink looks great, organized mops hanging to dry etc.										
42	Time to clean door gas										
45	Minor detail cleaning under refrigerator and freezer										
32	Prep cooler doors showing signs of rust, need a detail cleaning										
	Sani bucket 200ppm, towel stored in solution										
	Separated nuts from candies and using separate utensils to prevent cross contamination										
	Be sure to W / R / S a	ll food co	ntact surfaces every 4 hrs								
	Food allergies noted on sign next to yogurt machines										
2/27	All tcs foods discarded	d after 4 h	nrs for temperatures greater	than 41F	=						
Received (signature)		/e	See abo	ve		Title: Person In Charge/ Own	er				
Inspected (signature)		9 1 8	Richard	Hill			-				