Followup fee of \$50,00 after intial

Retail Food Establishment Inspection Report

First aid kit

					itei iiitiai											Ė	Vomit cle	olicy an un		
Followup									ty o	f R	ock	wal	l				Employe			
Date: Time in: Time out: License/P 4/25/13 2:00 3:15 FS-00 Purpose of Inspection: Image: License/P Image: License/P Image: License/P 4/25/13 2:00 3:15 Image: License/P Image: License/P 4/25/13 2:00 3:15 Image: License/P Image: License/P 6/25/13 4:00 4:00 4:00 4:00 4:00 8/25/13 4:00 4:00 4:00 4:00 4:00 4:00 9/25/13 4:00					00							2		Food handlers 6 6-Other	Page 1					
Establishment Name: Contact/Owner I								e:	4-1	iive;	suga	luoi	1	Number of R Number of V						
Twisty Treats Steger Physical Address: Pest control: 2065 Summerlee Dr #103 Tech Force 4/19/23						Hood		G	reas	e trap :/ waste oil	Follow-up: Yes		4/96/A							
206						ompliance IN = in compli		0 = r	not ob	I/A serv	ed	NA.	_		Enviro $4/17/23 50g$ oplicable $COS = co$	orrected or	No R = repeat vio	lation W=	- Watcl	h
Ma	ark t	he ap	prop	riate	points in the OUT box for	r each numbered item	Mark '								ox for IN, NO, NA, CO	os M	ark an 🗙 in appropriate			
Co	mpli I	iance N	Sta N	С	S					Co	mpli I	ance	e Status							R
O U T	N	N O	A	o s	(F = degrees Fahrenheit) 1. Proper cooling time and temperature				_	O U T	N	N O	A	O S	12 Management fo		ployee Health oyees and conditional	employees:		
		~									~				knowledge, respons			impioyees,	'	
	~	2. Proper Cold Holding temperature(41°F/45°F) See 3. Proper Hot Holding temperature(135°F)								~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth						
								1						Preventing Contamination by Hands						
		v			4. Proper cooking time and temperature			+		1	V			Т	14. Hands cleaned and properly washed/ Gloves used properly					
		~	5. Proper reheating procedure for hot holding (165°F in 2 Hours)		П			~					contact with ready to eat foods or approved properly followed (APPROVED Y. N.)							
		~			6. Time as a Public Health Control; procedures & records			+							-	Highly Susceptible Populations				
		Approved Source						Ī	~					ds used; ¡	prohibited food not off	ered				
	/	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite						•								Chemicals				
				destruction Domenico Food 8. Food Received at proper temperature						_			1		17. Food additives;	approved	d and properly stored;	Washing Fr	uits	
	~				Orders received	Friday am by st	aff				~				& Vegetables		ly identified, stored an	d mand		
						of from Contamination					~				16. Toxic substance	es properi	ry identified, stored an	1 used		
	~	Food Separated & protected, prevented during food preparation, storage, display, and tasting												Wat	ter/ Plumbing					
	~				10. Food contact surfaces and Returnables; Cleaned and Sanitized at 200 ppm/temperature 11. Proper disposition of returned, previously served or						~				Per City		urce; Plumbing installe			
	>				reconditioned Disc	scard immediately					~				disposal Per city	age/wast	ewater Disposal Syster	n, proper		
0	I	N	N	С	Pri	ority Foundation	Items (2 Po	ints R) vio	_	I		_	_	rrective Action with	in 10 day	ys			R
O U T	N	N O	A	C O S	Demonstration 21. Person in charge pr	n of Knowledge/ Perso				O U T	N	N O	N A	C O S	Food To	emperatu	re Control/ Identific	ation		
	~				and perform duties/ Cer						~				27. Proper cooling Maintain Product T	method u emperatu	sed; Equipment Adec are	uate to		
	~				22. Food Handler/ no u	nauthorized persons/ p	ersonnel				~				28. Proper Date Ma					
Safe Water, Recordkeeping and Food Package Labeling									~				29. Thermometers p Thermal test strips		accurate, and calibrate	ed; Chemica	al/			
	~				23. Hot and Cold Water City approved	r available; adequate p	ressure, safe		1						Permit Rec	quiremen	t, Prerequisite for O	peration		
			~		 Required records as destruction); Packaged 		s; parasite				~					nment Pe	rmit/Inspection Curr	ent/ insp po	sted	
_						with Approved Procee	lures		╽╽						Current	nsils, Equ	uipment, and Vendin	g		
					25. Compliance with V HACCP plan; Variance	ariance, Specialized Pr	ocess, and		1								acilities: Accessible an			
	•				processing methods; ma	anufacturer instruction:					~				Good hot wa					
					Con	sumer Advisory				2					 Food and Non-designed, construct 		tact surfaces cleanable sed	, properly		
	7		_		26. Posting of Consume foods (Disclosure/Rem					Ī	~				33. Warewashing F Service sink or curb		installed, maintained, g facility provided	ised/		_
0	I	N	N	С	Core Items (1 Poir	nt) Violations Requi	re Corrective	Act	ion l		to E.		d 90 N	Da C	ys or Next Inspection	on , Whi	chever Comes First			R
O U T	N	N O	A A	o s		of Food Contamination		^		O U T	N	N O	A	o s			Identification			^
	~				34. No Evidence of Instantials]		~				41.Original contain	er labelin	ig (Bulk Food)			
	~				35. Personal Cleanlines		vacco use	_							42. Non-Food Cont		sical Facilities			
4	~				36. Wiping Cloths; pro- Discussed qua	ats binding		-	1	1							l lighting; designated a	reas need		
1	Ы				37. Environmental cont See				4		~				· ·		perly disposed; facilitie		ed	
	~				38. Approved thawing Using refrigerate						~						ed, maintained, and cle			
					39. Utensils, equipmen					-	٧				,		y constructed, supplied			
	~				dried, & handled/ In us 40. Single-service & sin						~				47. Other Violation	15				
	1				and used	ngic-use articles; prope	ary stored	1							+/. Other violation	15				

Retail Food Establishment Inspection Report

<u>City</u> 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: Jps04a@me.com

Form EH-06 (Revised 09-2015)

Item/Loca Resident Upr	/ Treats tion tial Freezer/Fridge. 21/	2005	Summerlee Dr #103	Rockwal	I. I X							
Resident Upr Douk			TEMPED ATURE ORCEDVA		.,	FS-0001073						
Upr Douk	tial Freezer/Fridge, 21/	Temp	TEMPERATURE OBSERVA Item/Location	Temp	Item/Loca	ation	Temp					
Douk	g,	36	Machine 2									
	ight Freezer	6	Mexican Vanilla									
N.	ole Door Fridge	36	Chocolate	31								
	Machine 1		Machine 3									
	trawberry	32	Mango	32								
	neesecake	31	Peach	34								
	o cooler amb	33	Drink cooler	36								
Cook	kie dough/che			36								
Item	AN INSPECTION OF VOLID FO		SERVATIONS AND CORRECTIONS AND			THE CONDITIONS ODSERV	TED 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 and very clean 105											
	Handsink equipped 121, door to kitchen is open											
32	3 comp sink setup using quats 200ppm, sink dividers were welding, now rusty uncleanable											
	Using black stem digital thermo, test sripes available and not expired, using gloves											
	Need to watch using residential equipment											
	12 Time to clean residential fridge, shelves and walls spilled product, door gaskets as well											
	DD fridge has pooling water on right side from thawing base mix bags. Left side has a tub to catch water											
	Each yogurt machine is broken down, drained and completely cleaned once per week											
	Discussed Quats binding in sani buckets. Reminder to add sani wet towel to solution to prevent quats bin											
	Using different utensils for nuts, pb vs the rest candy topping for allergy related cross contamination											
	Spoons inverted to insure only handles are touched.											
	Discussed the additional new allergen sesame seed to be added to the food allergy sign.											
Received h	nv:		Print:			Title: Person In Charge/	Owner					
(signature)	"See abov	e	See abo	ove		MOD						
Inspected (signature)	by:	4	Print: Richard	Hill		Samples: Y N #	collected					