

Followup fee of  
\$50.00 after initial  
Followup

**Retail Food Establishment Inspection Report**

City of Rockwall

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

Date: <b>4/25/13</b>	Time in: <b>2:00</b>	Time out: <b>3:15</b>	License/Permit # <b>FS-0001073</b>	CPFM <b>2</b>	Food handlers <b>6</b>	Page <u>1</u> of <u>1</u>
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<b>Purpose of Inspection:</b> <input checked="" type="checkbox"/> 1-Routine <input type="checkbox"/> 2-Follow Up <input type="checkbox"/> 3-Complaint <input type="checkbox"/> 4-Investigation <input type="checkbox"/> 5-CO/Construction <input type="checkbox"/> 6-Other							<b>TOTAL/SCORE</b>
Establishment Name: <b>Twisty Treats</b>			Contact/Owner Name: <b>Steger</b>		<input checked="" type="checkbox"/> Number of Repeat Violations: _____ <input checked="" type="checkbox"/> Number of Violations COS: _____		<b>4/96/A</b>
Physical Address: 2065 Summerlee Dr #103			Pest control : Tech Force 4/19/23	Hood N/A	Grease trap /: waste oil Liquid Enviro 4/17/23 50g	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	

**Compliance Status:** Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W= Watch  
 Mark the appropriate points in the OUT box for each numbered item Mark '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an X in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days					
Compliance Status					
O U T	I N	N O	N A	C O S	R
<b>Time and Temperature for Food Safety (F = degrees Fahrenheit)</b>					
		✓			
1. Proper cooling time and temperature					
	✓				
2. Proper Cold Holding temperature(41°F/ 45°F) See					
		✓			
3. Proper Hot Holding temperature(135°F)					
		✓			
4. Proper cooking time and temperature					
		✓			
5. Proper reheating procedure for hot holding (165°F in 2 Hours)					
		✓			
6. Time as a Public Health Control; procedures & records					
<b>Approved Source</b>					
	✓				
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction <b>Domenico Food</b>					
	✓				
8. Food Received at proper temperature <b>Orders received Friday am by staff</b>					
<b>Protection from Contamination</b>					
	✓				
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting					
	✓				
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature					
	✓				
11. Proper disposition of returned, previously served or reconditioned <b>Discard immediately</b>					

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days					
Compliance Status					
O U T	I N	N O	N A	C O S	R
<b>Demonstration of Knowledge/ Personnel</b>					
	✓				
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)					
	✓				
22. Food Handler/ no unauthorized persons/ personnel					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>					
	✓				
23. Hot and Cold Water available; adequate pressure, safe <b>City approved</b>					
			✓		
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled					
<b>Conformance with Approved Procedures</b>					
	✓				
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions					
<b>Consumer Advisory</b>					
	✓				
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label					

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First					
Compliance Status					
O U T	I N	N O	N A	C O S	R
<b>Prevention of Food Contamination</b>					
	✓				
34. No Evidence of Insect contamination, rodent/other animals					
	✓				
35. Personal Cleanliness/eating, drinking or tobacco use					
	✓				
36. Wiping Cloths; properly used and stored <b>Discussed quats binding</b>					
1					
37. Environmental contamination <b>See</b>					
	✓				
38. Approved thawing method <b>Using refrigerator</b>					
<b>Proper Use of Utensils</b>					
	✓				
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used					
	✓				
40. Single-service & single-use articles; properly stored and used					

Compliance Status					
O U T	I N	N O	N A	C O S	R
<b>Employee Health</b>					
	✓				
12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓				
13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth					
<b>Preventing Contamination by Hands</b>					
	✓				
14. Hands cleaned and properly washed/ Gloves used properly					
	✓				
15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y _ N _ )					
<b>Highly Susceptible Populations</b>					
	✓				
16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required					
<b>Chemicals</b>					
	✓				
17. Food additives; approved and properly stored; Washing Fruits & Vegetables					
	✓				
18. Toxic substances properly identified, stored and used					
<b>Water/ Plumbing</b>					
	✓				
19. Water from approved source; Plumbing installed; proper backflow device <b>Per City</b>					
	✓				
20. Approved Sewage/Wastewater Disposal System, proper disposal <b>Per city</b>					

