Follow-up fee of \$50.00 is required after 1st Followup

Retail Food Establishment Inspection Report City of Rockwall

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

Date: 10/0	4/20)21	Time in: 1:07	Time out: 2:13		cense/Permi							Est. Type Risk Category Limited LOW Page 1 of 2	2_
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain							4-1	Inve	stiga	tior	1	5-CO/Construction 6-Other TOTAL/SCOR	RE	
	ishment		ne: in choco factory		Contact/O Martha	Owner Nam	e:						* Number of Repeat Violations: ✓ Number of Violations COS:	_
	al Addr		in choco factory	P	Pest control :	Lason		Нос	od		G	reas	e trap : Follow-up: Yes 4/96/A	4
Summe				$\frac{\text{Ma}}{\text{ompliance}} \text{IN} = \text{in}$	n compliance		_	Na			۱	ine	No 🔽	
	Complia he appro		Status: Out = not in core points in the OUT box for $\frac{1}{2}$	mpliance reach numbered	item	$ \begin{array}{c} NO = 1 \\ Mark \checkmark i \end{array} $							plicable $COS = corrected on site R = repeat violation W-Watco NA, COS Mark an \sqrt[4]{} in appropriate box for R$:h
Commis	anas Cte	*****	Pric	ority Items (3	3 Points) via	olations Red	quire	_					ive Action not to exceed 3 days	
0 I						R			O I N N C U N O A O					
T	(F = degrees Fahrenheit)					T	N	0	A	s	Employee Health			
	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			
	See See						~				eyes, nose, and mouth Posting			
	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			F in 2							15. No bare hand contact with ready to eat foods or approved	 		
	Hours)						~				alternate method properly followed (APPROVED Y N) Gloves used			
	6. Time as a Public Health C			alth Control; pro	ocedures & re	ecords							Highly Susceptible Populations	
		<u> </u>											16. Pasteurized foods used; prohibited food not offered	
			A	proved Source	e				•				Pasteurized eggs used when required	
			7. Food and ice obtaine good condition, safe, a	ed from approve	ed source; Foo	od in								
			destruction Comme	ercial	a, parasite								Chemicals	
		H	8. Food Received at pr		re								17. Food additives; approved and properly stored; Washing Fruits	
			See attached						~				& Vegetables Water	
			Protection	n from Contam	nination				/				18. Toxic substances properly identified, stored and used	
	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting			od							Watch Water/ Plumbing			
			10 Food contact surface	res and Returnal	hles · Cleaned	l and							19. Water from approved source; Plumbing installed; proper	
•	10. Food contact surfaces and Returnables; Cleaned and Sanitized at 200 ppm/temperature Watch			ch			/				backflow device			
			11. Proper disposition	_	viously served	d or			. /				20. Approved Sewage/Wastewater Disposal System, proper	
			reconditioned Disc	arded					V				disposal	
			Disc		lation Items		_			_			rective Action within 10 days	
O I U N	N N A	COS	Pr			s (2 Points	_	O U		Req N O	uire N A	C 0	•	R
	N N O A	C O S	Pr. Demonstration 21. Person in charge pr	iority Foundaries of Knowledge resent, demonstr	e/ Personnel	vledge,	_	О	I	N	N	С	rective Action within 10 days	R
UN	N N O A		Disconstration 21. Person in charge print and perform duties/ Ce 2	iority Foundaries of Knowledge resent, demonstratified Food Ma	e/ Personnel ration of know anager (CFM)	vledge,	_	O U	I	N	N	C 0	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	R
UN	N N O A		Pr Demonstratio 21. Person in charge pi and perform duties/ Ce	iority Foundaries of Knowledge resent, demonstratified Food Ma	e/ Personnel ration of know anager (CFM)	vledge,	_	O U	I	N	N	C 0	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to	R
UN	N N O A		Disconstration 21. Person in charge print and perform duties/ Ce 2	n of Knowledge resent, demonstratified Food Ma unauthorized per ordkeeping and	e/ Personnel ration of know anager (CFM) rsons/ personn	vledge,	_	O U	I	N	N	C 0	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	R
UN	N N O A		Disconstration 21. Person in charge properties of the properties	n of Knowledge resent, demonstratified Food Ma mauthorized per ordkeeping and Labeling	e/ Personnel ration of know anager (CFM) rsons/ personn I Food Packag	R vledge,	_	O U	I	N	N	C 0	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Laser / probe and test strips	R
UN	N N O A		DISC Pr Demonstratio 21. Person in charge pr and perform duties/ Ce 2 22. Food Handler/ no u 1 Safe Water, Reco 23. Hot and Cold Wate See attached	n of Knowledge resent, demonstratified Food Ma mauthorized per ordkeeping and Labeling er available; adec	e/ Personnel ration of know anager (CFM) rsons/ personn 1 Food Packag	R vledge, e, safe	_	O U	I	N	N	C 0	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Laser / probe and test strips Permit Requirement, Prerequisite for Operation	R
UN	N N O A		DISC Pr Demonstratio 21. Person in charge pr and perform duties/ Ce 2 22. Food Handler/ no u 1 Safe Water, Reco 23. Hot and Cold Wate See attached 24. Required records a destruction): Packaged	n of Knowledge resent, demonstr retified Food Ma mauthorized per ordkeeping and Labeling er available; adec	e/ Personnel ration of know anager (CFM) rsons/ personn 1 Food Packag	R vledge, e, safe	_	O U	I	N	N	C 0	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Laser / probe and test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted)	R
UN	N N O A		DISC Pr. Demonstratio 21. Person in charge pr. and perform duties/ Ce. 2 22. Food Handler/ no u. 1 Safe Water, Reco 23. Hot and Cold Water See attached 24. Required records a destruction); Packaged Labels	n of Knowledge resent, demonstr retified Food Ma unauthorized per ordkeeping and Labeling er available; adec vailable (shellste Food labeled	e/ Personnel ration of know anager (CFM) rsons/ personn l Food Packag equate pressure tock tags; para	R vledge, e, safe	_	O U	I	N	N	C 0	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Laser / probe and test strips Permit Requirement, Prerequisite for Operation	R
UN	N N O A		DISC Pr Demonstratio 21. Person in charge pr and perform duties/ Ce 2 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Wate See attached 24. Required records a destruction); Packaged Labels Conformance 25. Compliance with V	n of Knowledge resent, demonstr rtified Food Ma unauthorized per ordkeeping and Labeling er available; adec vailable (shellste Food labeled with Approved	e/Personnel ration of know anager (CFM) rsons/ personn l Food Packag equate pressure tock tags; para l Procedures dized Process,	R vledge, nel ge e, safe site	_	O U	I	N	N	C 0	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Laser / probe and test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) See attached Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly	R
UN	N N O A		DISC Pr. Demonstratio 21. Person in charge pr. and perform duties/ Ce. 2 22. Food Handler/ no u. 1 Safe Water, Reco 23. Hot and Cold Water See attached 24. Required records a destruction); Packaged Labels Conformance	n of Knowledge resent, demonstreptified Food Ma unauthorized per ordkeeping and Labeling or available; adece vailable (shellste Food labeled with Approved draince, Special e obtained for sp	e/Personnel ration of know anager (CFM) rsons/ personn I Food Packag equate pressure cock tags; para I Procedures dized Process, pecialized	R vledge, nel ge e, safe site	_	O U	I	N	N	C 0	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Laser / probe and test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) See attached Utensils, Equipment, and Vending	R
UN	N N O A		DISC Pr Demonstration 21. Person in charge pi and perform duties/ Ce 2 22. Food Handler/ no under the content of the conte	n of Knowledge resent, demonstreptified Food Ma unauthorized per ordkeeping and Labeling or available; adece vailable (shellste Food labeled with Approved draince, Special e obtained for sp	ration of know anager (CFM) rsons/ personn I Food Package equate pressure tock tags; para I Procedures dized Process, pecialized tructions	R vledge, nel ge e, safe site	_	W	I	N	N	C 0	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Laser / probe and test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) See attached Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Watch 32. Food and Non-food Contact surfaces cleanable, properly	R
UN	N N O A		DISC Pr Demonstration 21. Person in charge pi and perform duties/ Ce 2 22. Food Handler/ no under the content of the conte	n of Knowledge resent, demonstreatified Food Ma unauthorized per ordkeeping and Labeling or available; adec vailable (shellste Food labeled with Approved //ariance, Special e obtained for special manufacturer inst	ration of know anager (CFM) rsons/ personn I Food Package equate pressure tock tags; para I Procedures dized Process, pecialized tructions	R vledge, nel ge e, safe site	_	O U T	I	N	N	C 0	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Laser / probe and test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) See attached Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Watch 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	R
UN	N N O A		DISC Pr Demonstratio 21. Person in charge pi and perform duties/ Ce 2 22. Food Handler/ no u 1 Safe Water, Recc 23. Hot and Cold Wate See attached 24. Required records a destruction); Packaged LaDels Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consum	n of Knowledge resent, demonstrestified Food Ma unauthorized per ordkeeping and Labeling or available; adece vailable (shellste Food labeled with Approved d'ariance, Special e obtained for speanufacturer instemmer Advisor	e/Personnel ration of know anager (CFM) rsons/ personnel I Food Package equate pressure cock tags; para I Procedures dized Process, pecialized tructions ry raw or under cereation of know anager (CFM)	R vledge, nel ge e, safe site and	_	W	I	N	N	C 0	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Laser / probe and test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) See attached Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Watch 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See attached 33. Warewashing Facilities; installed, maintained, used/	R
UN	N N O A		DISC Pr. Demonstratio 21. Person in charge properties and perform duties of the part of t	n of Knowledge resent, demonstratified Food Ma unauthorized per ordkeeping and Labeling er available; adect vailable (shellste Food labeled with Approved /ariance, Special e obtained for special er obtained for special er summer Advisor er Advisories; rainder/Buffet Pla	e/Personnel ration of know anager (CFM) rsons/ personn l Food Package equate pressure cock tags; para l Procedures dized Process, pecialized tructions ry raw or under cate)/ Allergen	R vledge, nel ge e, safe site and	_	W	I	N	N	C 0	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Laser / probe and test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) See attached Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Watch 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See attached	R
V V		S	DISC Pr Demonstratio 21. Person in charge pr and perform duties/ Ce 2 22. Food Handler/ no u 1 Safe Water, Recc 23. Hot and Cold Water See attached 24. Required records a destruction); Packaged LaDels Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consum foods (Disclosure/Rem Ingredients by required)	resent, demonstratified Food Ma unauthorized per ordkeeping and Labeling or available; adec vailable (shellste Food labeled with Approved drainace, Special e obtained for sp unauthorizer inst usumer Advisor er Advisories; ra inder/Buffet Pla est or on paci	ration of know anager (CFM) rsons/ personn I Food Package equate pressure cock tags; para I Procedures dized Process, pecialized tructions ry raw or under cate)/ Allergen chage	rrective Act		W 2	to E	N O	N A	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Laser / probe and test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) See attached Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Watch 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See attached 33. Warewashing Facilities; installed, maintained, used/	
UN	N N O A		Disconstration 21. Person in charge properties of the properties	resent, demonstratified Food Ma unauthorized per ordkeeping and Labeling or available; adec vailable (shellste Food labeled with Approved drainace, Special e obtained for sp unauthorizer inst usumer Advisor er Advisories; ra inder/Buffet Pla est or on paci	ration of know anager (CFM) rsons/ personn rsons/ personn rsons/ personn rsons/ personn rsons/ personn requate pressure rock tags; para requate procedures dized Procedures dized Process, pecialized tructions ry raw or under coate)/ Allergen rskage	R vledge, nel ge e, safe site and cooked Label		w 2	to E	N O	N A	COSS	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Laser / probe and test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) See attached Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Watch 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See attached 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	R
U N V	N N	S	DISC Pr Demonstratio 21. Person in charge pi and perform duties/ Ce 2 22. Food Handler/ no u 1 Safe Water, Recc 23. Hot and Cold Wate See attached 24. Required records a destruction); Packaged LaDels Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consum foods (Disclosure/Rem Ingredients by required prevention) 27. Core Items (1 Poins Prevention) 34. No Evidence of Instance o	resent, demonstratified Food Manauthorized per ordkeeping and Labeling ar available; adectivatilable (shellste Food labeled with Approved Variance, Special e obtained for spanufacturer instantifications) assumer Advisories; rainder/Buffet Platest or on pacint) Violations	ration of know anager (CFM) rrsons/ personn I Food Package equate pressure cock tags; para I Procedures dized Process, pecialized tructions ry raw or under coate)/ Allergen kage s Require Commination	R vledge, nel ge e, safe site and rooked Label rrective Act		W 2	V to E	N O	N A N A N A N A N A N A N A N A N A N A	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Laser / probe and test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) See attached Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Watch 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See attached 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	
U N V	N N	S	DISC Pr Demonstratio 21. Person in charge pr and perform duties/ Ce 2 22. Food Handler/ no u 1 Safe Water, Recc 23. Hot and Cold Water See attached 24. Required records a destruction); Packaged LaDels Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consum foods (Disclosure/Rem Ingredients by required) Core Items (1 Poin)	resent, demonstratified Food Ma mauthorized per ordkeeping and Labeling or available; adec vailable (shellste Food labeled with Approved draiance, Special e obtained for speanufacturer inst sumer Advisories; rainder/Buffet Pla lest or on pace int) Violations of Food Contains sect contamination	ration of know anager (CFM) rsons/ personnel rfood Package equate pressure cock tags; para recock tags; para recorded process, pecialized tructions ry raw or under coate)/ Allergen chage rs Require Commination rion, rodent/oth	R vledge, nel ge e, safe site and rooked Label rrective Act R		W 2	V to E	N O	N A N A N A N A N A N A N A N A N A N A	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Laser / probe and test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) See attached Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Watch 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See attached 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided ys or Next Inspection, Whichever Comes First Food Identification	
U N V	N N	S	DISC Pr Demonstratio 21. Person in charge pr and perform duties/ Ce 2 22. Food Handler/ no u 1 Safe Water, Recc 23. Hot and Cold Wate See attached 24. Required records a destruction); Packaged LaDels Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consum foods (Disclosure/Rem Ingredients by requ Core Items (1 Poin Prevention 34. No Evidence of Ins animals Watch 35. Personal Cleanline 36. Wiping Cloths; pro	resent, demonstratified Food Ma mauthorized per ordkeeping and Labeling or available; adec vailable (shellste Food labeled Variance, Special e obtained for sp manufacturer inst usumer Advisor er Advisories; r minder/Buffet Pla lest or on pace nt) Violations of Food Contains sect contamination sect contamination perly used and sections.	e/Personnel ration of know anager (CFM) rsons/ personn l Food Packag equate pressure rock tags; para l Procedures dized Process, pecialized tructions ry raw or under coate)/ Allergen kage s Require Con mination ing or tobacco	R vledge, nel ge e, safe site and rooked Label rrective Act R		W 2	V to E	N O	N A N A N A N A N A N A N A N A N A N A	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Laser / probe and test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) See attached Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Watch 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See attached 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided ys or Next Inspection, Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean	
U N V	N N	S	DISC Pr Demonstratio 21. Person in charge pr and perform duties/ Ce 2 22. Food Handler/ no u 1 Safe Water, Recc 23. Hot and Cold Water See attached 24. Required records a destruction); Packaged LaDels Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consum foods (Disclosure/Rem Ingredients by required processing methods) Prevention 34. No Evidence of Insanimals Watch 35. Personal Cleanline 36. Wiping Cloths; pro In Wiping Cloths	resent, demonstratified Food Manauthorized per ordkeeping and Labeling ar available; adectivation with Approved ariance, Special e obtained for spanufacturer instrumer Advisories; rainder/Buffet Platest or on pacint) Violations of Food Contains sect contamination perly used and sets	e/Personnel ration of know anager (CFM) rsons/ personn l Food Packag equate pressure rock tags; para l Procedures dized Process, pecialized tructions ry raw or under coate)/ Allergen kage s Require Con mination ing or tobacco	R vledge, nel ge e, safe site and rooked Label rrective Act R		W 2	V to E	N O	N A N A N A N A N A N A N A N A N A N A	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Laser / probe and test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) See attached Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Watch 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See attached 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided ys or Next Inspection , Whichever Comes First Food Identification 41. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean See	
U N V	N N	S	Disconstration 21. Person in charge pi and perform duties/ Ce 2 22. Food Handler/ no under the pinch of the	resent, demonstratified Food Ma mauthorized per ordkeeping and Labeling er available; adea vailable (shellste Food labeled with Approved drainace, Special e obtained for spanufacturer inst usumer Advisories; rainder/Buffet Pla est or on pace int) Violations of Food Contain sect contamination experity used and sect stamination	e/Personnel ration of know anager (CFM) rsons/ personn l Food Packag equate pressure rock tags; para l Procedures dized Process, pecialized tructions ry raw or under coate)/ Allergen kage s Require Con mination ing or tobacco	R vledge, nel ge e, safe site and rooked Label rrective Act R		W 2	V to E	N O	N A N A N A N A N A N A N A N A N A N A	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Laser / probe and test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) See attached Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Watch 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See attached 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided ys or Next Inspection, Whichever Comes First Food Identification 41. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean See 43. Adequate ventilation and lighting; designated areas used	
U N V	N N	S	DISC Pr Demonstratio 21. Person in charge pr and perform duties/ Ce 2 22. Food Handler/ no u 1 Safe Water, Recc 23. Hot and Cold Water See attached 24. Required records a destruction); Packaged LaDels Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consum foods (Disclosure/Rem Ingredients by required processing methods) Prevention 34. No Evidence of Insanimals Watch 35. Personal Cleanline 36. Wiping Cloths; pro In Wiping Cloths	resent, demonstratified Food Ma mauthorized per ordkeeping and Labeling er available; adea vailable (shellste Food labeled with Approved drainace, Special e obtained for spanufacturer inst usumer Advisories; rainder/Buffet Pla est or on pace int) Violations of Food Contain sect contamination experity used and sect stamination	e/Personnel ration of know anager (CFM) rsons/ personn l Food Packag equate pressure rock tags; para l Procedures dized Process, pecialized tructions ry raw or under coate)/ Allergen kage s Require Con mination ing or tobacco	R vledge, nel ge e, safe site and rooked Label rrective Act R		W 2	V to E	N O	N A N A N A N A N A N A N A N A N A N A	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Laser / probe and test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) See attached Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Watch 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See attached 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided ys or Next Inspection, Whichever Comes First Food Identification 41. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean See 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained Watch dumpster	
U N V	N N	S	DISC Pr Demonstratio 21. Person in charge pr and perform duties/ Ce 2 22. Food Handler/ no u 1 Safe Water, Recc 23. Hot and Cold Wate See attached 24. Required records a destruction); Packaged LaDels Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consum foods (Disclosure/Rem Ingredients by requ Core Items (1 Poi Prevention 34. No Evidence of Ins animals Watch 35. Personal Cleanline 36. Wiping Cloths; pro In Wiping Cloth 37. Environmental con 38. Approved thawing	resent, demonstratified Food Ma mauthorized per ordkeeping and Labeling er available; adea vailable (shellste Food labeled with Approved drainace, Special e obtained for spanufacturer inst usumer Advisories; rainder/Buffet Pla est or on pace int) Violations of Food Contain sect contamination experity used and sect stamination	ration of know anager (CFM) ration of know anager (CFM) rsons/ personn I Food Package equate pressure tock tags; para I Procedures dized Process, pecialized tructions ry raw or under coate)/ Allergen tkage s Require Commination tion, rodent/oth ting or tobacco stored	R vledge, nel ge e, safe site and rooked Label rrective Act R		W 2	V to E	N O	N A N A N A N A N A N A N A N A N A N A	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Laser / probe and test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) See attached Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Watch 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See attached 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided ys or Next Inspection, Whichever Comes First Food Identification 41. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean See 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained	
U N V	N N	S	DISC Pr Demonstratio 21. Person in charge pr and perform duties/ Ce 2 22. Food Handler/ no u 1 Safe Water, Recc 23. Hot and Cold Wate See attached 24. Required records a destruction); Packaged LaDels Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consum foods (Disclosure/Rem Ingredients by requ Core Items (1 Poi Prevention 34. No Evidence of Ins animals Watch 35. Personal Cleanline 36. Wiping Cloths; pro In Wiping cloth 37. Environmental con 38. Approved thawing Prop 39. Utensils, equipment	resent, demonstratified Food Manauthorized per ordkeeping and Labeling er available; adect vailable (shellste Food labeled with Approved Variance, Special e obtained for spanufacturer instrainder/Buffet Platest or on paction of Food Contains of Food Contains ext contamination perly used and set to method er Use of Utens et & Ute	ration of know anager (CFM) ration of know anager (CFM) rsons/ personn I Food Package equate pressure tock tags; para I Procedures dized Process, pecialized tructions ry raw or under coate)/ Allergen tkage s Require Commination tion, rodent/oth ting or tobacco stored sils perly used, sto	R vledge, nel ge e, safe site and rrective Act R ner		W 2	V to E	N O	N A N A N A N A N A N A N A N A N A N A	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Laser / probe and test strips Laser / probe and test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) See attached Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Watch 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See attached 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided ys or Next Inspection, Whichever Comes First Food Identification 41. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean See 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained Watch dumpster 45. Physical facilities installed, maintained, and clean See 46. Toilet Facilities; properly constructed, supplied, and clean	
U N V	N N	S	DISC Pr Demonstratio 21. Person in charge pi and perform duties/ Ce 2 22. Food Handler/ no under the second set of the second second set of the second se	resent, demonstratified Food Manauthorized per ordkeeping and Labeling or available; adect vailable (shellster Food labeled with Approved drainace, Special e obtained for spanufacturer instantial est or on paction of Food Contained for Food Contained et contamination section of the special est or on paction of Food Contained et contamination method et use of Utens tt, & linens; properly used utensit; properly used utensit; properly used in the special est of the special est	ration of know anager (CFM) ration of know anager (CFM) rsons/ personn I Food Package equate pressure cock tags; para I Procedures dized Process, pecialized tructions ry raw or under coate)/ Allergen ckage s Require Contains ion, rodent/oth ing or tobacco stored sils perly used, stoperly used	rrective Act		W 2	V to E	N O	N A N A N A N A N A N A N A N A N A N A	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Laser / probe and test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) See attached Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Watch 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See attached 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided ys or Next Inspection, Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean See 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained Watch dumpster 45. Physical facilities installed, maintained, and clean See	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Martha Eason	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	y mt choco factory	Physical Address: Summer lee			City/State: Rockwall	License/Permit # FS 8770	Page <u>2</u> of <u>2</u>				
	,			RE OBSERVA	ΓIONS		<u>'</u>				
Item/Loc	ation	Temp F	Item/Location		Temp F Item/	<u>Location</u>	Temp 1				
Under	counter banana fridge	39									
l Ir	right fronzor	-8									
_	oright freezer										
Up	right cooler -	37									
İ											
Item	AN INSPECTION OF YOUR ES		BSERVATIONS AN			TO THE CONDITIONS OBS	ERVED AND				
Number	NOTED BELOW: All temps F	TIDEIGII		E. TOOK III TEN		TO THE CONDITIONS OBS	ERTED TITLE				
	Labels on prepackaged	product	that's available fo	or customer s	elf service Ans	all others are hande	d to customers				
	Hot water at 127 F										
32	Maint to cabinets begi	nning to	chip etc								
45	Clean drain under har										
	Avoid using hand sink for utensils storage										
	Using new product for drains only ask for ingredients										
	Sanitizer bucket 200 p	•	ats								
42	Clean inside cooler up										
45	Clean drain under thre										
42 Replace food containers where needed											
42/45	Clean under behind and around equipment										
·											
Received (signature)	by:		Print:			Title: Person In Char	ge/ Owner				
(<u>S</u>	See abov	e/e									
Inspected (signature)		, , 4	Print:								
(o.g.iaiaic)	Kelly kirkpa	ıtrick	∨RS			Samples: Y N	# collected				