

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
- Vomit clean up
- Employee health

Date: 02/25/22	Time in: 3:25	Time out: 4:28	License/Permit # FS to provide copy	Food handlers 1	Food managers 2	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <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	TOTAL/SCORE
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Establishment Name: Sloanes sweet treats	Contact/Owner Name: Tamara	* Number of Repeat Violations: _____	10/90/A
Physical Address: 104 N San jacinto		✓ Number of Violations COS: _____	
Pest control : Reyna Environmental		Hood Na	Grease trap : Eagle 6 months
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 ✓ 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	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓				✓					
	✓					✓					
		✓				Preventing Contamination by Hands					
		✓				✓					
		✓				✓					
W						Highly Susceptible Populations					
Approved Source								✓			
	✓					Chemicals					
	✓							✓			
Protection from Contamination						✓					
	✓					Water/ Plumbing					
	✓					✓					
		✓				✓					

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓										
	✓						✓				
Safe Water, Recordkeeping and Food Package Labeling						✓					
	✓					Permit Requirement, Prerequisite for Operation					
	✓					✓					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
			✓			W					
Consumer Advisory						2					
	✓					✓					

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	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
W				✓		✓					
1						Physical Facilities					
1				✓		1					
1						1					
		✓				1					
Proper Use of Utensils						1					
	✓					✓					
1											

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Tamara Kolleyck	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Sloane's sweet treats	Physical Address: 104 N San jacinto	City/State: Rockwall	License/Permit # FS	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Upright freezer	-4.9				
2nd freezer not used					
Small under counter dairy	36/37				
Upright cooler					
Butter	39				
Cream cheese	38				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: All temps F
	Hot water 111 F
	Using tphc for key lime 4 hrs or less
42/45	Clean around and under equipment
W	Dark walls etc in bakery service lighting added when needed to clean / plastic plant material to be kept clean
35	Best to store employee drinks low and need hair restraints
	Sani bucket 200 ppm
42/45	Clean spills under dry good containers
42	Minor cleaning inside freezer
	Bar:
	Making ice cream on site from ice cream base / unit is self cleaning w f s
45/42	Clean under front counters both areas
	Sanitizer bucket 200 in wiping cloth so advised to soak in sanitizer first
36	Wiping cloths for food contact are stored in solution other wiping cloths for wiping out porta filter / store other in sanitizer
	Small pitchers on wiping cloth are w r s between uses -using for 1 time
	Using separate pitchers for different milks
	Any condiment is added by staff
Cos	After opening returning almond milk etc to cooler
40	Invert small tasting spoons / store
	No hand food contact of food directly
45	Need to clean drains where needed
	Area where additives are stored is not behind sneeze guard this is for pick up only
	Not using dipper well using w r s between used and storing to allow to dry
	Watch any wood and keep washable
	Kitchen: keep kitchen sealed and protected / pipe on ceiling is vent only/ ceiling dark up over lights / drop in washable would be good
37	Watch floor storage and address /
32 cos	Time to remove plastic shipping liner / on mop /
42	Minor cleaning needed inside cooler

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

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