required after 1stRetail Food Establishment Inspection ReportImage: City of RockwallFollowupCity of RockwallImage: City of Rockwall										Allergy policy Vomit clean u Employee hea	р				
	Date: 02/25/22			Time in: 3:25	Time out: 4:28	License/Permit # FS to provide copy					е	0	ру	y Food handlers Food managers Pag	ge <u>1</u> of <u>2</u>
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Co					3-Compla	Complaint 4-Investigation					5-CO/Construction 6-Other TO	TAL/SCORE		
				treats		Tama	ict/Owner l ara	Name:						* Number of Repeat Violations: ✓ Number of Violations COS: 10)/90/A
	Physical Address: Pest control : 104 N San jacinto Reyna Environment					ronmental	ntal Hood Grease trap Na Eagle 6 mont						JIJUIF		
Mark								$\mathbf{O} = \text{not}$							
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days															
O I U N	N	N	A 0 (E degree Februarie)					R	O U	ompl I N	iance N O	Employee Health	I		
Т	~		S	(F = degrees Fahrenheit) 1. Proper cooling time and temperature					Т	~	12. Management, food employees and conditional emplo knowledge, responsibilities, and reporting	oyees;			
	2. Proper Cold Holding temperature(41°F/45°F)											13. Proper use of restriction and exclusion; No discharge	e from		
Ľ								~				eyes, nose, and mouth Poster to be posted at hand sink with			
	3. Proper Hot Holding temperature(135°F)								I	Preventing Contamination by Hands					
	V	1		4. Proper cooking time and temperature										14. Hands cleaned and properly washed/ Gloves used pr	
	5. Proper reheating p Hours)				procedure for hot holding (165°F in 2					~				15. No bare hand contact with ready to eat foods or appr alternate method properly followed (APPROVED Y Gloves and utensils	
w			6. Time as a Public Health Control; procedures & records Will complete form and policy							Highly Susceptible Population					
				Approved Source								~		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Thoroughly cooking	
r	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Restaurant depot / transport safe /						<u> </u>				Chemicals				
v				8. Food Received at pro	oper temperature							~		17. Food additives; approved and properly stored; Wash & Vegetables	ing Fruits
			<u> </u>		from Contamir	ation				~		-		18. Toxic substances properly identified, stored and used	1
V				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						V Stored low Water/ Plumbing					
v	•			Watch 10. Food contact surface Sanitized at 200	es and Returnable ppm/temperature	es ; Clea	ned and			~				19. Water from approved source; Plumbing installed; pro backflow device	oper
	V	•		11. Proper disposition o reconditioned Disca	of returned, previo arded	ously se	rved or			~				City approved 20. Approved Sewage/Wastewater Disposal System, pro disposal	pper
0 1			C	Prio	ority Founda	tion It	ems (2 Po	nts) v	violat 0	_	Req N		Cor C	rrective Action within 10 days	I
U N T		A	O S		of Knowledge/				U T	N	0	A	O S	Food Temperature Control/ Identification	
V				21. Person in charge pre and perform duties/ Cer 2										27. Proper cooling method used; Equipment Adequate Maintain Product Temperature	to
V	1	T		22. Food Handler/ no ur 1	nauthorized perso	ons/ pers	onnel				~			28. Proper Date Marking and disposition It not using within 24 hrs	
	Safe Water, Recordkeeping and Food Package Labeling				ckage			~				29. Thermometers provided, accurate, and calibrated; Ch Thermal test strips	nemical/		
V	/		[23. Hot and Cold Water	0	ate pres	sure, safe							Permit Requirement, Prerequisite for Operati	ion
v				24. Required records av destruction); Packaged I Per order		k tags; j	parasite			~				30. Food Establishment Permit (Current/ insp sign po	osted)
			I	Conformance w										Utensils, Equipment, and Vending	
		~		25. Compliance with Va HACCP plan; Variance processing methods; ma	obtained for spe anufacturer instru	cialized	ess, and		w					31. Adequate handwashing facilities: Accessible and prosupplied, used Add signage	
				Cons	sumer Advisory				2					32. Food and Non-food Contact <u>surfaces cleanable</u> , prop designed, constructed, and used See	erly
				26. Posting of Consume foods (Disclosure/Remi Ingredients by reque	nder/Buffet Plate					~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Set up	
	- 1 -					Require	Corrective							ays or Next Inspection, Whichever Comes First	
O I U N T			C O S		of Food Contam			R	O U T	I N	N O	N A	C O S	Food Identification	ł
w			~	34. No Evidence of Inse animals No fly's obse	rved today / w	atch cl	eaning			~				41.Original container labeling (Bulk Food) Labeled	
1				35. Personal Cleanliness Need hair res	straints		cco use							Physical Facilities	
1			~	36. Wiping Cloths; prop Store in solutio <u>3</u> 7. Environmental conta	n í	ored		$\left - \right $	1					 42. Non-Food Contact surfaces clean See 43. Adequate ventilation and <u>lighting; designated areas u</u> 	ısed
\vdash				37. Environmental conta See 38. Approved thawing m				+	1				-	Light in cooler 44. Garbage and Refuse properly disposed; facilities ma	intained
_	<u> </u>		<u> </u>		er Use of Utensil	\$				-	—	_	-	Need more frequent visits / larger size? 45. Physical facilities installed, maintained, and clean	
				39. Utensils, equipment dried, & handled/ In use	, & linens; prope	rly used	, stored,			~	—		-	<u>46. Toilet Facilities; properly con</u> structed, supplied, and Light added	clean
	_			40. Single-service & sin and used See	ngle-use articles;	properly	v stored		-	-		_	-	47. Other Violations	
				500					1					l	

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

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	nent Name: e's sweet treats	Physical A 104 N	^{ddress:} San jacinto	City/State: Rockwa	II	License/Permit # Page 2 of FS		<u>2</u> of <u>2</u>				
			TEMPERATURE OBSERVA		I = _ =							
Item/Loca		<u>Temp F</u>	Item/Location	<u>Temp F</u>	Item/Loca	tion		<u>Temp F</u>				
Uprigh	t freezer	-4.9										
2nd f	reezer not used											
Small	under counter dairy	36/37										
Up	oright cooler											
	Butter	39										
Cr	eam cheese	38										
		OB	SERVATIONS AND CORRECT	TIVE ACTION	NS							
Item Number	em 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											
42/45	Using tphc for key lime 4 hrs or less											
42/45 W												
35	Dark walls etc in bakery service lighting added when needed to clean / plastic plant material to be kept clean Best to store employee drinks low and need hair restraints											
00	Best to store employee drinks low and need hair restraints											
42/45	Sani bucket 200 ppm											
42	Clean spills under dry good containers Minor cleaning inside freezer											
	Bar:											
		site from i	ce cream base / unit is se	lf cleaning	wfs							
45/42	Clean under front cou											
			loth so advised to soak in	sanitizer f	first							
36	Wiping cloths for food cor	ntact are st	tored in solution other wiping	cloths for wi	ping out p	orta filter / store o	ther in s	anitizer				
	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 pitche	rs for diffe	erent 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												
42	Minor cleaning needed inside cooler											
Received	bv:		Print:		I	Title: Person In Charg	e/ Owner					
(signature)	See abov ^{by:} Kelly kírkpo	/e					,					
Inspected	by:		Print:									
(signature)	Kelly kírkpo	ıtríck	\mathcal{RS}			Samples: Y N	# collecte	ьd				
1						Sampios, i II	" concele					