	Retail Food Establishment Inspection Report ビ First aid kit																	
	Vomit clean up Employee health																	
Date: Time in: Time out: License/Per 4/30/2025 12:20 1:05 FS-87													Est. Type Risk Category Page <u>1</u> of <u>1</u>	2				
Purpose of Inspection: 1 - Routine 2-Follow Up 3-Compla								_	[nve	stiga	atio	1	5-CO/Construction 6-Other TOTAL/SCO	RE				
Establishment Name: Contact/Owner N Baskin Robbins #345793							Name:						* Number of Repeat Violations: ✓ Number of Violations COS:	^				
Physical Address: Pest control :						5		Hoo	od		G	reas	se trap : 500gal/4-19-2025 No	4				
29	2961 Ridge Rd Rockwall, TX Ecolab/4-17-2025 Compliance Status: Out = not in compliance IN = in compliance NC							n/a LES/500gal/4-19-2025 not observed NA = not applicable COS = corrected of						ch				
M	Mark the appropriate points in the OUT box for each numbered item Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days																	
Compliance Status							F	Compliance Status			e Sta	tus		R				
U T	N	0	A	O S	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R		U T	N	N O) A	O S	I U					
	~				1. Proper cooling time and temperature				~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
					2. Proper Cold Holding temperature($41^{\circ}F/45^{\circ}F$)		F						13. Proper use of restriction and exclusion; No discharge from					
	~				3. Proper Hot Holding temperature(135°F)				~				eyes, nose, and mouth					
			~					Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used p										
			~		4. Proper cooking time and temperature5. Proper reheating procedure for hot holding (165°F in 2		-		~				14. Hands cleaned and property washed. Gloves used property GIOVES USED 15. No bare hand contact with ready to eat foods or approved					
			~		Hours)				~				alternate method properly followed (APPROVED Y. N.)					
╞			~		6. Time as a Public Health Control; procedures & records		Highly Susceptible P						Highly Susceptible Populations					
					Approved Source		Ī		~		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required							
_					7. Food and ice obtained from approved source; Food in	H							·					
	good condition, safe, and unadulterated; parasite destruction												Chemicals					
		Score and a second and a second at proper temperature Score and a second at proper temperature											17. Food additives; approved and properly stored; Washing Fruits					
	Check at receipt							& Vegetables										
Protection from Contamination							18. Toxic substances properly identified, stor				18. Toxic substances properly identified, stored and used							
	~				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting							Water/ Plumbing						
	~				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature			✓ 19. Water from approved source; Plumbing insta backflow device			19. Water from approved source; Plumbing installed; proper backflow device							
	~		11. Proper disposition of returned, previously served or reconditioned discarded					20. Approved Sewage/Wastewater Disposal Systematic disposal					20. Approved Sewage/Wastewater Disposal System, proper disposal					
	Priority Foundation Items (2 Po																	
O U T	I N	N O	N A	C O S	Demonstration of Knowledge/ Personnel	R		O U T	I N	N O	N A	C O S	Food Temperature Control/ Identification	R				
	~				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted ${\bf 2}$													
	22. Food Handler/ no unauthorized persons/ personnel					Ī		~				28. Proper Date Marking and disposition						
	Safe Water, Recordkeeping and Food Package Labeling							~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital thermo						
	✓ 23. Hot and Cold Water available; adequate pressure, safe				Ī	- 1					Permit Requirement, Prerequisite for Operation							
	~	24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled											30. Food Establishment Permit (Current/insp report sign posted)	mit (Current/insp report sign posted)				
╘					Conformance with Approved Procedures	ures Utensils, Equipment, and Vending												
	~				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions		_		~				31. Adequate handwashing facilities: Accessible and properly supplied, used					
					Consumer Advisory		-	2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used					
	~			26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label 33. Warewashing Facilities; installed, maintained, used Service sink or curb cleaning facility provided							33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided							
0	Core Items (1 Point) Violations Require Corrective							Not to E		N N				R				
U T	N	0	A	0 S	Prevention of Food Contamination	R		U T	N	0	A	o s	Food Identification					
	~				34. No Evidence of Insect contamination, rodent/other animals	Ш			~				41.Original container labeling (Bulk Food)					
_	~				35. Personal Cleanliness/eating, drinking or tobacco use	\square	ļ						Physical Facilities					
	~				36. Wiping Cloths; properly used and stored37. Environmental contamination	\square		1					42. Non-Food Contact surfaces clean	_				
1						\parallel	ļ		~				43. Adequate ventilation and lighting; designated areas used					
38. Approved thawing method					Ц			~				44. Garbage and Refuse properly disposed; facilities maintained	_					
Proper Use of Utensils				Ц		1					45. Physical facilities installed, maintained, and clean46. Toilet Facilities; properly constructed, supplied, and clean	<u> </u>						
1					39. Utensils, equipment, & linens; properly used, stored,	1 1							- +0. Tonet Facinities, property constructed, supplied, and clean	1				
	~				dried, & handled/ In use utensils; properly used 40. Single-service & single-use articles; properly stored				~				47. Other Violations					

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Received by: (signature) Jessica Willis	Print: Jessica Willis	Title: Person In Charge/ Owner Employee
Inspected by: (signature) Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: n Robbins #345793	Physical A 2961	Ridge Rd	City/State: Rockwa	all, TX	License/Permit # Page 2 FS-8720		<u>2</u> of <u>2</u>			
Item/Loc:	ation	Temp F	TEMPERATURE OBSERV Item/Location	ATIONS Temp F	Item/Loca	tion		Temp F			
				Temp r	Item/Loca	uon		тешр г			
		39 40									
	or cooler/milk										
	or cake freezer	-17									
	cream freezer	4									
	cream freezer	6									
	eam flash freezer	-18									
W	IF ambient	-6									
		OB	SERVATIONS AND CORRECT	FIVE ACTION	NS						
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTE	NTION IS DIRE	CTED TO TH	HE CONDITIONS OBSE	RVED AN	١D			
	Line hand sink 114F equipped										
	3 comp sink 118										
	Sani sink setup to 2		•								
- 10	Test strips on site/c		•								
42	To clean inside 3 do		•								
32	· · · · · · · · · · · · · · · · · · ·		re discolored/ scored								
	Running dipper wel										
	Blenders WRS after										
	Allergen disclaimer										
	Cakes and pints lab										
	Need to clean walls										
37	Some condensation	n in ice d	cream freezers/time to	defrost							
			cream freezers weekly	instead o	of bi-we	ekly					
45	To clean floors, under equipment										
	All employees to have food handlers within 30 days of hire										
45	To clean floors in back/some black grease										
45	To clean floor drains										
	Ice cream cones handled with paper wrappers										
	Discussed hair restraints. Employee with hair restrained at inspection										
Doosi	hv.		Drint-			Title: Demon In Cha	o/ O				
Received (signature)	Jessica Willis			a Will	is	Title: Person In Charge					
Inspected (signature)	by:	+	Print:)orto-		1 7					
	Chrísty Cor	iez, 1	RS Christy C	Juriez,	КЭ	Samples: Y N	# collecte	ed			