	Retail Food Establishment Inspection Report ビ First aid kit																	
Date:       Time in:       Time out:       License/Permit #       Est. Type       Risk Category       A																		
4/22/2025 1:00 2:30 FS20							3-	-				_						
Es	Purpose of Inspection:         1-Routine         2-Follow Up         3-Complai           Establishment Name:         Contact/Owner N							4-]	Inve	stig	atio	n	5-CO/Construction     6-Other     TOTAL/SCOR       * Number of Repeat Violations:	E				
Rocky Mountain Chocolate Factory           Physical Address:         Pest control :							Т	Hoo	od		G	reas	e trap : Follow-up: Yes	4				
	2091 Summer Lee Dr Rockwall, TX Massey/4-10-2025						n/a Alpine/125gal/3-27-2025 No					pin	e/125gal/3-27-2025 № 🗌 🦳					
М					points in the OUT box for each numbered item Mark		chec	ckma	ark in	app	opria	ate b	pplicable $COS = corrected on site R = repeat violation W-Watchox for IN, NO, NA, COS Mark an \times in appropriate box for R$	1				
Compliance Status								C	ompl	ianc	ance Stat		we Action not to exceed 3 days					
O U T	I N	N O	N A	C O S	<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)	R		O U T		N O	N A	C O S	Employee Health	R				
	~	1. 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					
	~	2. Dronor Hot Holding tomporture(125°E)							~		eyes, nose, and mouth							
		3. Proper Hot Holding temperature(135°F)       4. Proper cooking time and temperature											Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly					
		<ul> <li>4. Proper cooking time and temperature</li> <li>5. Proper reheating procedure for hot holding (165°F in 2</li> </ul>						3					15. No bare hand contact with ready to eat foods or approved					
			Hours)						~				alternate method properly followed (APPROVED $\dot{Y}$ N )					
	•         6. Time as a Public Health Control; procedures & records								I	1	Highly Susceptible Populations							
	Approved Source											16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required						
	~			7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction					<u>.</u>	<u> </u>		I	Chemicals					
		Subscription         Corporate, Sysco           8. Food Received at proper temperature											17. Food additives; approved and properly stored; Washing Fruits					
	~								~				& Vegetables					
					Protection from Contamination		18. Toxic substances properly identified, stored				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 ppm/temperature				~				19. Water from approved source; Plumbing installed; proper backflow device					
	~	11. Proper disposition of returned, previously served or reconditioned <b>discarded</b>							~				20. Approved Sewage/Wastewater Disposal System, proper disposal					
0	I	N	N	С	Priority Foundation Items (2 Po	oints R	) vie	0	Ι	Ν	Ν	С	rective Action within 10 days	R				
U T	N	0	A	0 S	Demonstration of Knowledge/Personnel			U T	N	0	A	O S	Food Temperature Control/ Identification					
	~	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 1							~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	~		22. Food Handler/ no unauthorized persons/ personnel					~				28. Proper Date Marking and disposition						
	Safe Water, Recordkeeping and Food Package Labeling					2					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips							
	~	23. Hot and Cold Water available; adequate pressure, safe			П			1	<u> </u>			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)							
		Conformance with Approved Procedures											12/31/2025 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					
0	Ι	N	N	С	Core Items (1 Point) Violations Require Corrective	e Acti R	ion I	0	Ι	Ν	Ν	С		R				
U T	N	0	A	0 S	Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other			U T	N	0	A	O S	Food Identification 41.Original container labeling (Bulk Food)					
┡	~				animals 35. Personal Cleanliness/eating, drinking or tobacco use				~									
W	~				36. Wiping Cloths; properly used and stored			1					Physical Facilities           42. Non-Food Contact surfaces clean					
vv 1					37. Environmental contamination				v				43. Adequate ventilation and lighting; designated areas used					
ŀ	~	╡	38. Approved thawing method					$\neg$	╎┝	-			~				44. Garbage and Refuse properly disposed; facilities maintained	
	Ľ	Proper Use of Utensils						1					45. Physical facilities installed, maintained, and clean					
F	~	39. Utensils, equipment, & linens; properly used, stored,					-					46. Toilet Facilities; properly constructed, supplied, and clean						
_	•				40. Single-service & single-use articles; properly stored				~				47. Other Violations					
1	~				and used				~				· · · · · · · · · · · · · · · ·					

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

Form EH-06 (Revised 09-2015)

	ment Name: Mountain Chocolate Factory	Physical A <b>2091</b>	ddress: Summer Lee Dr	City/State: License/Permit # Page 2 of 2 Rockwall, TX FS2023-12							
			TEMPERATURE OBSERV		, , , , , , , , , , , , , , , , , , ,						
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Locat	ion		Temp F			
ice cre	eam freezer ambient	-14									
under	counter freezer ambient	-12									
rea	ach in cooler	34									
rea	ch in freezer	7									
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTE	NTION IS DIRE	ECTED TO TH	E CONDITIONS OBSERV	'ED ANE	D			
	Front hand sink 116+F equipped										
42	Need to clean inside	e displa	y shelves/ some food o	debris							
45	Need to clean floors	s and ur	nder equipment in front	some fo	od debri	S					
42	To clean gaskets around display cabinets										
42	To clean inside large drawers under stone cutting table/food debris inside										
14	Do not re-use single	e use gl	oves/do not place in ap	oron pock	kets and	re-use					
42	Need to clean insid	e hand	sink								
	Packaged items lab	eled wit	h ingredients and weig	ght							
	All other items, ingr	edients	upon request								
W	To store wiping clot	hs in sa	ni buckets								
	3 comp sink 137F										
	Warewash hand sir	k 136F	equipped								
37			ddress/figure out if the	re is a le	ak in the	e wall					
29	•		not changing colors to								
	Confirmed with my	test strip	os, sani sink at 200ppr	n quats	•						
45	To clean floors und										
32			sed for melted carame	el/not clea	anable						
	Using Steramine ta										
	Probe thermo										
42	To clean shelves above 3 comp sink/dusty										
32	To seal any exposed wood										
	-										
Received (signature)	· .		Randy	Wiec	ker	Title: Person In Charge/ O	Owner				
Inspecte			Print:								
(signature)	Chrísty Cor	tez, 1	RS Christy C	cortez,	RS	Samples: Y N #	collected	1			
Form EH-0	5 (Revised 09-2015)										