Retail Food Establishment Inspection Report

City of Rockwall

V	First aid kit
	Allergy policy
딤	Vomit clean up
اعا	Employee health

	ate: /28	3/2	202	25	12:		Time out: 1:13		License/Pe							Handlers 4	Managers	Page 1	$_{\text{of}}\underline{\textbf{2}}$
						1-Routine	2-Follow		3-Complai		_	Inve	stiga	tion		5-CO/Construction	6-Other	TOTAL/S	CORE
E	stabli ubk	ishm	nent	Nan	ne:	,		Contac	t/Owner N	lame:			_	у Т	raı	↑ Number of Repeat Violati ✓ Number of Violations CO	ions:		
Pl 49	iysic 13 I-	al A 30	ddre Ro	ess: C kv	vall, TX			Pest control			Hoo n/a	od		Gre Clea	ase n E	trap : F Earth/02/5/25 50 Gals N	Tollow-up: Yes□ No ☑ Pics	5/95)/A
M	ark ti	Com	plia	nce S	Status: points in th	Out = not in corne OUT box for	mpliance IN =	in complianced item	e No Mark '	$ \mathbf{j} = \text{not } \mathbf{j} $						blicable COS = corrected on si	-	lation W-V	Watch
C	ompli	iona	Sto	truc		Prior	rity Items ((3 Points)	violations	Requi	_			<i>Corre</i> Statu	_	ve Action not to exceed 3 days	3		
O U	I N	N O	N A	C	7	Time and Tem	perature for		y	R	O U		N O	N A	C	Emplo	yee Health		R
Т	~			S	1. Proper	r cooling time a	-				T	_				12. Management, food employe knowledge, responsibilities, and	ees and conditional	employees;	
-	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \				2. Proper	r Cold Holding	temperature(4	41°F/ 45°F)							1	13. Proper use of restriction and		charge from	
	•		~		3. Proper	r Hot Holding t	emperature(1	35°F)				~				eyes, nose, and mouth	amination by Han	nye	
		~			4. Proper	r cooking time	and temperatu	ure				<u></u>				14. Hands cleaned and properly	-		
		·	~		5. Proper Hours)	r reheating proc	edure for hot	holding (16	5°F in 2			~				15. No bare hand contact with r alternate method properly follow)
					,	as a Public Hea	lth Control; p	procedures &	records								`		-/
	~														-	16. Pasteurized foods used; pro			
	1 1				7 5 . 1		proved Source		24.5			•				Pasteurized eggs used when req	quired		
	~					and ice obtained dition, safe, an on Costco		ted; parasite	ood in							Che	emicals		
	~					Received at pro		ure				~			Ī	17. Food additives; approved ar & Vegetables	nd properly stored;	Washing Fru	iits
					011001		from Contar	mination				~				18. Toxic substances properly in	dentified, stored an	d used	
	~					Separated & pro ion, storage, dis			food							Water/	Plumbing		
•	/			~		contact surface			ned and		3	N	•		-	19. Water from approved source backflow device			íce.
	7					er disposition o						~				Fall to dra 20. Approved Sewage/Wastewa disposal	ater Disposal System	m, proper	
						aico	a. a o a									uisposai			
0		N	N	C												rective Action within 10 days			
O U T	I N	N O	N A	C O S	I	Prio Demonstration	ority Found	dation Ite	ms (2 Po	ints) v	iolat O U T		Requ N O	N (C O		Control/ Identific	ation	R
U			N A	О	21. Perso	Prie	ority Found of Knowledgesent, demons	dation Ite ge/ Personne stration of kr	ms (2 Po		O U	I	N	N A	C O	rective Action within 10 days			R
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Retail Food Establishment Inspection Report

Received by: (signature) Tra	cy Tran	Print: Tiffany Tran	Title: Person In Charge/ Owner OWNEr
Inspectedby: (signature	Kely Kirkpatrick/mary a		Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: DIE Bubble	Physical A		City/State: Rockwall, TX	License/Permit # FS-9320	Page <u>2</u> of <u>2</u>			
Dubb	nc Dubbic	4901	TEMPERATURE OBSERV	·	1 0-3320				
Item/Loca	ation	Temp F	Item/Location	Temp F Item/Lo	cation	Temp F			
front c	cold top/egg pudding	34	milk tea	42	Wic Boba	41			
	under/milk	33	To go cooler		Tapioca pearls	24			
	ce freezer	-5.5	Coffin freezer	-3.6		21			
fruit	freezer ambient	-5	Ice freezer		Fruit freezer	11.9			
	old top watermelon 36		Extra ice	1.1		11.9			
	ack freezer	7							
	k fruit freezer		.9						
W	/iC/boba	41							
T4			SERVATIONS AND CORREC						
Item Number	AN INSPECTION OF YOUR EST NOTED BELOW:	ΓABLISHME	NT HAS BEEN MADE. YOUR ATT	ENTION IS DIRECTED TO	THE CONDITIONS OBSER	VED AND			
	Back hand sink 110	F equip	pedneed employee h	eath policing pro	ep P				
	Using sleeved straws								
	Tapioca pearls made daily/using TPHC, 4 hours to discard								
	Times indicated on pans								
42	Teas made/kept for 6 days max								
42			its in back dry storage						
	Temps in WIC borderline/to watch temps as summer approaches/ to cold hold at 41F or below								
₩ <u></u>	Digital thermo and test strips current								
	Peanut butter stored separately with sign								
	Peanut butter utensils and blenders WRS after every use								
45	Sanitizer tested to b		•	ink book wall ne	and to make liter	noile out of			
45	To clean floor drains		aces/behind 3 comp s	onk, back wan ne		spray zone			
45	Tea dispensers clea					opiay zon			
	Tea disperisers cied	aneu ua	шу						
2/45 a	ddress ooring around g Hanging mop to allow	rease tra	p and clean under shelving	and clean ice build	up in coffin freezer				
19									
	Need to increase the slo	•							
	·	ress ice build up in ice freezer trips for sanitizer within dates							
15	To remove shipping liner along new ice machine								
	No changes to wicwatch Floor and Shelving Plexi I glas covering g wood surface to alllow for cleaning								
		fl							
Received	hv·		Print:		Title: Person In Charge	Owner			
(signature)	·		— •cc	/ Tran	Owner	Owner			
Inspected (signature)		ton 1	Print: Christy (Cortez, RS					