

Retail Food Establishment Inspection Report

City of Rockwall

☒ First aid kit

☒ Allergy policy

☒ Vomit clean up

☒ Employee health

Date: 9/25/25	Time in: 10:30	Time out: 11:27	License/Permit # FS-8288-01	CPFM 2	Food handlers 0	Page <u>1</u> of <u>2</u>
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 <input type="checkbox"/> TOTAL/SCORE						
Establishment Name: Edible Arrangements			Contact/Owner Name: Takory Collins		<div>Number of Repeat Violations: <u>      </u></div> <div>Number of Violations COS: <u>      </u></div>	
Physical Address: 555 E IH30 Rockwall, Tx			Pest control : Enviro Tech Sept 2024	Hood N/a	Grease trap /: waste oil Trimble annually	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 '✓' a checkmark in appropriate box for IN, NO, NA, COS    Mark an <b>X</b> in appropriate box for R						
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days						
Compliance Status		Time and Temperature for Food Safety (F = degrees Fahrenheit)			R	
OUT	IN	NO	NA	COS		
		✓			1. Proper cooling time and temperature	
	✓				2. Proper Cold Holding temperature(41°F/ 45°F) See	
	✓				3. Proper Hot Holding temperature(135°F) See	
		✓			4. Proper cooking time and temperature	
			✓		5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
	✓				6. Time as a Public Health Control; procedures & records	
		Approved Source				
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Hardies & Fresh	
	✓				8. Food Received at proper temperature Checking	
		Protection from Contamination				
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
3				✓	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>0/100</u> ppm/temperature	
	✓				11. Proper disposition of returned, previously served or reconditioned Discard	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
Compliance Status		Demonstration of Knowledge/ Personnel			R	
OUT	IN	NO	NA	COS		
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 2	
	✓				22. Food Handler/ no unauthorized persons/ personnel 0	
		Safe Water, Recordkeeping and Food Package Labeling				
	✓				23. Hot and Cold Water available; adequate pressure, safe 125, good pressure	
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	
		Conformance with Approved Procedures				
			✓		25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	
		Consumer Advisory				
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Allergy card with every order	
Compliance Status		Food Temperature Control/ Identification			R	
OUT	IN	NO	NA	COS		
	✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✓				28. Proper Date Marking and disposition Good date labels	
2					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital thermo, strips expired	
		Permit Requirement, Prerequisite for Operation				
2					30. Food Establishment Permit/Inspection Current/ insp posted Posted and expired	
		Utensils, Equipment, and Vending				
	✓				31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped	
W					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Cutting boards	
	✓				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped	
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First						
Compliance Status		Prevention of Food Contamination			R	
OUT	IN	NO	NA	COS		
	✓				34. No Evidence of Insect contamination, rodent/other animals	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use	
1				✓	36. Wiping Cloths; properly used and stored See	
	✓				37. Environmental contamination	
	✓				38. Approved thawing method WIC	
		Proper Use of Utensils				
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
	✓				40. Single-service & single-use articles; properly stored and used See	
Compliance Status		Food Identification			R	
OUT	IN	NO	NA	COS		
	✓				41.Original container labeling (Bulk Food)	
		Physical Facilities				
1					42. Non-Food Contact surfaces clean See	
	✓				43. Adequate ventilation and lighting; designated areas used	
	✓				44. Garbage and Refuse properly disposed; facilities maintained	
1					45. Physical facilities installed, maintained, and clean	
	✓				46. Toilet Facilities; properly constructed, supplied, and clean Equipped	
			✓		47. Other Violations N/a	

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City of Rockwall

Received by: (signature) Claudia Blakemore	Print: Claudia Blackmore	Title: Person In Charge/ Owner MOD
Inspected by: (signature) Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Edible Arrangements		Physical Address: 555 E IH30		City/State: Rockwall, Tx		License/Permit # FS-8288-01		Page 2 of 2	
TEMPERATURE OBSERVATIONS									
Item/Location		Temp	Item/Location		Temp	Item/Location		Temp	
WIC amb			Front						
Grapes as ref		36	Fruit cooler		40				
Blueberries as ref		36	Display cooler		35				
Strawberries		36	Prep cooler		40				
Freezer HTT		4.8							
Hot holding									
White Chocolate		126							
Milk Chocolate		163							
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 temperatures are taken in F								
	Hot water front handsink 102, equipped								
	Front area now being utilized, cookies, brownies, dipped strawberries and cheesecake bites								
	Prep cooler holding 39 top, 39 bottom								
	Soft serve not operational, unit stored clean								
	Restrooms equipped temp greater than 105								
	Water fountains not in use								
10/29	3comp sink Left setup, 128 sani quat 0ppm, strips expired								
	3 comp sink setup, 128, sani not setup								
29	Veggie wash by FIT, strips expired, solution tested in range								
	Storing chemicals low and separate from food								
	Great practice hanging mop head to air dry over mop sink								
	Rear service door looks good, no gaps observed								
	Ice machine looks great clean throughout, air gap confirmed								
45	Seal between top of each 3comp and wall brittle and detached, to reseal using silicone and smooth to make cleanable								
42	General cleaning under shelves in reach in freezer								
W	White cutting boards beginning to show signs of not so smooth, code requires smooth, options include resurface or replace								
	Oven looks great inside								
	Ceiling vents look good throughout, not dusty or dirty								
	Still using drain mats to protect pans and containers on prep table shelves								
	Cutting boards and utensils cleaned once every 4 hours or as needed								
	Delivery vehicle not onsite during inspection								
30	Health permit posted but expired 12/31/2024, to post current permit asap								
36cos	Sani bucket no filled during prep, cos								
Received by: (signature) See above		Print: See above				Title: Person In Charge/ Owner			
Inspected by: (signature) R M Hill RS		Print: Richard Hill				Samples: Y N # collected			

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