Followup Fee of \$50.00 after First Followup

## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

## City of Rockwall

| Date: 9/25/25   |  |  | Time in: 10:30 | Time out: 11:27 |  | FS-8  |  |   | )1                                |                              |   |                       |                                     | CPFM<br><b>2</b>  | Food handlers  O   | Page <u>1</u>  | of <u>2</u>  |   |       |
|---|--|--|----------------|-----------------|--|---|--|---|-----------------------------------|------------------------------|---|-----------------------|-------------------------------------|---|--|--|--|---|-------|
| Purpose of Inspec   |  |  | f Ins          | spec            | tion: 1-Routine  | 2-Follow U  | Jp 3   | -Complai  | int                               | 4                            | -Inve   | estig                 | atior                               | 1 [   | 5-CO/Constr  | ruction  | 6-Other  | TOTAL/S   | SCORE |
| Establishment Name: Contact/Owner Name: Takory Collins  |  |  |                |                 |  |   |  |   |                                   |                              | Number of Repeat Violations:<br>Number of Violations COS: |                       |                                     | 10/0  | 0/4  |  |  |   |       |
| Physical Address:  555 E IH30 Rockwall, Tx  Compliance Status:  Out = not in compliance  IN = in compliance  No |  |  |                |                 | Hood<br>N/a  |   |  |   | e trap :/ waste oil<br>e annually | Follow-up: Yes No            |   | 10/90/A               |                                     |   |  |  |  |   |       |
| Mai   |  |  |                |                 | tatus: Out = not in co<br>points in the OUT box for  | mpliance IN = in each numbered it   | compliance<br>tem  | e No<br>Mark '  |                                   | t obser                      |   |                       |                                     |   | oplicable COS = ox for IN, NO, NA, O   | corrected on COS Ma  | site $\mathbf{R} = \text{repeat vio}$ ark an $\mathbf{X}$ in appropriat  | e box for R   | Watch |
| Cor   | mpli   | ance   | Stat           | tus             | Prio   | rity Items (3   | Points)  | violations  | Requ                              |                              | nmed<br>Compl   |                       |                                     |   | ive Action not to e  | exceed 3 da  | rys  |   |       |
| O<br>U<br>T   | D I N N C Time and Temperature for Food Safety |  |                |                 | 7  | R   | U  | I   | N                                 | N<br>A                       | C<br>O<br>S   | Employee Health       |                                     |   |  |  |  |   |       |
| <b>'</b>  |  |  |                | S.              | Proper cooling time and temperature  |   |  |   |                                   |                              | ~   | ,                     |                                     | 5   | 12. Management,<br>knowledge, respo  |  | yees and conditional<br>and reporting  | employees;  |       |
| (   | ~  | 2. Proper Cold Holding temperature(41°F/ 45°F) See |                |                 |  |   |  |   | /                                 | ,                            |   |                       | 13. Proper use of eyes, nose, and m | nouth   | nd exclusion; No dis   | charge from  |  |   |       |
| (   | 3. Proper Hot Holding temperature(135°F) See   |  |                |                 |  |   |  |   |                                   |                              |   | Pre                   | venting Co                          | ntamination by Han  | ıds  |  |  |   |       |
|   |  | /  |                |                 | 4. Proper cooking time and temperature   |   |  |   |                                   |                              | /   |                       |                                     |   |  |  | rly washed/ Gloves u   |   |       |
|   | (  | •  |                |                 | 5. Proper reheating procedure for hot holding (165°F in 2 Hours)   |   |  |   |                                   |                              | /   | ,                     |                                     |   |  | properly foll  | n ready to eat foods o<br>lowed (APPROVED  |   | .)    |
| ١   | /  |  |                |                 | 6. Time as a Public Health Control; procedures & records   |   |  | records   |                                   |                              |   |                       |                                     |   |  | •  | eptible Populations  |   |       |
|   |  |  |                |                 | Approved Source  |   |  |   |                                   |                              |   | ~                     |                                     | 16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required N/a |  |  |  |   |       |
| (   |  |  |                |                 | 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   |   |  | ood in  |                                   |                              |   |                       |                                     |   | Chemicals  |  |  |   |       |
|   |  |  |                |                 |  |   |  |   |                                   | /                            | •   |                       |                                     | 17. Food additives; approved and properly stored; Washing Fruits & Vegetables                   |  |  |  | nits  |       |
|   |  |  |                |                 | Protection from Contamination  |   |  |   |                                   |                              | /   |                       |                                     |   | 18. Toxic substances properly identified, stored and used Stored low and separate  |  |  |   |       |
| (   | ~  |  |                |                 | 9. Food Separated & pr<br>preparation, storage, dis  | splay, and tasting  | g  |   |                                   |                              |   |                       |                                     |   |  |  | er/ Plumbing   |   |       |
| 3   |  |  |                | /               | 10. Food contact surfac<br>Sanitized at <u>0/100</u>   |   |  | ed and  |                                   |                              | •   |                       |                                     | •   | backflow device City appro   | ved  | rce; Plumbing install  |   |       |
| 11. Proper disposition of returned, previously served or reconditioned Discard                                  |  |  |                |                 |  | /   |  |   |                                   | 20. Approved Sev<br>disposal | wage/Wastev   | water Disposal System | m, proper                           |   |  |  |  |   |       |
|   |  |  |                |                 |  |   |  |   |                                   |                              | -   |                       | _                                   |   |  |  |  |   |       |
| 0   | T  | NT.  | NT.            | C               | Pri  | ority Founda  | ation Iter   | ms (2 Po  |                                   | _                            | _   |                       |                                     |   | rective Action wit   | thin 10 day.   | s  |   | D     |
| O<br>U<br>T   | I<br>N   | N<br>O   | N<br>A         | C<br>O<br>S     | Demonstration  | of Knowledge/   | / Personne   | el  | ints)                             | viola<br>C<br>U              | I<br>N  | Req<br>N<br>O         | n<br>N<br>A                         | Cor<br>C<br>O<br>S  |  |  | s<br>re Control/ Identific   | ation   | R     |
| O<br>U<br>T   | I<br>N   | N<br>O   |                | О               | Demonstration 21. Person in charge pre and perform duties/ Cer 2   | of Knowledge/<br>esent, demonstra<br>rtified Food Man   | / Personne<br>ation of kno<br>nager (CFM   | owledge,  |                                   | C                            | I<br>N  | N                     | N                                   | C<br>0  | Food 2 27. Proper cooling Maintain Product   | <b>Femperatur</b> g method us Temperatur   | re Control/ Identific<br>ed; Equipment Ade<br>re   |   | R     |
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## Retail Food Establishment Inspection Report

## City of Rockwall

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

Form EH-06 (Revised 09-2015)

|                          | nent Name:<br>e Arrangements  | Physical A |                                  | City/State:<br>Rockwa | II. Tx     | License/Permit # FS-8288-01 | Page <u>2</u> of <u>2</u> |  |  |  |  |
|--------------------------|---|------------|----------------------------------|-----------------------|------------|-----------------------------|---------------------------|--|--|--|--|
|                          |   | 1 000 =    | TEMPERATURE OBSERVA              |                       | ,          |                             |                           |  |  |  |  |
| Item/Loca                | ation   | Temp       | Item/Location                    | Temp                  | Item/Loca  | ation                       | Temp                      |  |  |  |  |
| WIC a                    | mb  |            | Front                            |                       |            |                             |                           |  |  |  |  |
| Gı                       | rapes as ref  | 36         | Fruit cooler                     | 40                    |            |                             |                           |  |  |  |  |
| Blue                     | eberries as ref   | 36         | Display cooler                   | 35                    |            |                             |                           |  |  |  |  |
| S                        | trawberries   | 36         | Prep cooler                      | 40                    |            |                             |                           |  |  |  |  |
| F                        | reezer HTT  | 4.8        |                                  |                       |            |                             |                           |  |  |  |  |
| F                        | Hot holding   |            |                                  |                       |            |                             |                           |  |  |  |  |
|                          | ite Chocolate   | 126        |                                  |                       |            |                             |                           |  |  |  |  |
|                          | lk Chocolate  | 163        |                                  |                       |            |                             |                           |  |  |  |  |
| 1 🗸 1 1 1                | III Onoonato  |            | SERVATIONS AND CORRECTI          | VE ACTION             | NS         |                             |                           |  |  |  |  |
| Item<br>Number           |   | TABLISHME  | NT HAS BEEN MADE. YOUR ATTEN     |                       |            | HE CONDITIONS OBSER         | EVED 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  |            |                                  |                       |            |                             |                           |  |  |  |  |
|                          | Soft serve not operation  |            |                                  |                       |            |                             |                           |  |  |  |  |
|                          | Restrooms equipped temp greater than 105  |            |                                  |                       |            |                             |                           |  |  |  |  |
|                          | Water fountains not in  | use        |                                  |                       |            |                             |                           |  |  |  |  |
| 10/29                    | 3comp sink Left setup   | , 128 sar  | ni quat 0ppm, strips expired     |                       |            |                             |                           |  |  |  |  |
|                          | 3 comp sink setup, 12   |            |                                  |                       |            |                             |                           |  |  |  |  |
| 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  | n 3comp a  | nd wall brittle and detached, to | reseal us             | ing silico | ne and smooth to ma         | ake 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 insid  | le         |                                  |                       |            |                             |                           |  |  |  |  |
|                          | 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:   |            | Print:                           |                       |            | Title: Person In Charge     | / Owner                   |  |  |  |  |
| (signature)              | See abov  | e'e        | See ab                           | ove                   |            |                             | a <del>-</del>            |  |  |  |  |
| Inspected<br>(signature) | See abou  | \ 2        | Richard                          |                       |            |                             |                           |  |  |  |  |