Follow-up fee of $50.00 is required after 1st Followup

Retail Food Establishment Inspection Report

City of Rockwall

- ☑ First aid kit
- ☑ Allergy policy/training
- ☑ Vomit clean up
- ☑ Employee health

Date:	Time in:	Time out:	License/Permit #	Food handlers	Food managers	Page 1 of 2
03/26/26	1:08	1; 59	Fs expired	All	2	

Purpose of Inspection: ☑ 1-Routine ☐ 2-Follow Up ☐ 3-Complaint ☐ 4-Investigation ☐ 5-CO/Construction ☐ 6-Other ☐ **TOTAL/SCORE**

Establishment Name:	Contact/Owner Name:	✱ Number of Repeat Violations: ____ ✓ Number of Violations COS: _____	TOTAL/SCORE
Bahama bucks	Miya		5/95/A

Physical Address:	Pest control :	Hood	Grease trap/ waste oil:	Follow-up: Yes ☐ No ☑ Cos
225 mins	Monthly	Na	Na	

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 ✓ in appropriate box for **IN, NO, NA, COS** Mark an ✓ in appropriate box for **R**

Priority Items (3 Points) *violations Require Immediate Corrective Action not to exceed 3 days*

OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R
		✓			1. Proper cooling time and temperature	
	✓				2. Proper Cold Holding temperature(41°F/ 45°F)	
			✓		3. Proper Hot Holding temperature(135°F)	
			✓		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	
	✓				8. Food Received at proper temperature Tcs to check	
					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 0 ppm/temperature 100	
	✓				11. Proper disposition of returned, previously served or reconditioned	

OUT	IN	NO	NA	COS	Employee Health	R
	✓				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting Posted	
	✓				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
					Preventing Contamination by Hands	
	✓				14. Hands cleaned and properly washed/ Gloves used properly Gloves	
		✓			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y_ N_)	
					Highly Susceptible Populations	
	✓				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
					Chemicals	
	✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water	
	✓				18. Toxic substances properly identified, stored and used	
					Water/ Plumbing	
	✓				19. Water from approved source; Plumbing installed; proper backflow device City approved	
	✓				20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) *violations Require Corrective Action within 10 days*

OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 2	
	✓				22. Food Handler/ no unauthorized persons/ personnel All	
					Safe Water, Recordkeeping and Food Package Labeling	
	✓				23. Hot and Cold Water available; adequate pressure, safe See	
			✓		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/Buffet Plate)/ Allergen Label Okay	

OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
			✓		27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✓				28. Proper Date Marking and disposition 24hr	
	✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Yellow	
					Permit Requirement, Prerequisite for Operation	
W	✓				30. **Food Establishment Permit** (Current/ insp sign posted) Post when received	
					Utensils, Equipment, and Vending	
2					31. Adequate handwashing facilities: Accessible and properly supplied, used Hot water 128 need paper towels	
	✓				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
	✓				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Not set up	

Core Items (1 Point) *Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First*

OUT	IN	NO	NA	COS	Prevention of Food Contamination	R
	✓				34. No Evidence of Insect contamination, rodent/other animals Back door	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use	
	✓				36. Wiping Cloths; properly used and stored Wiping microfibers	
	✓				37. Environmental contamination	
		✓			38. Approved thawing method	
					Proper Use of Utensils	
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Watch	
	✓				40. Single-service & single-use articles; properly stored and used	

OUT	IN	NO	NA	COS	Food Identification	R
	✓				41.Original container labeling (Bulk Food)	
					Physical Facilities	
W	✓				42. Non-Food Contact surfaces clean Watch condition	
	✓				43. Adequate ventilation and lighting; designated areas used	
W					44. Garbage and Refuse properly disposed; facilities maintained Watch	
	✓				45. Physical facilities installed, maintained, and clean	
W	✓				46. Toilet Facilities; properly constructed, supplied, and clean 135f watch	
		✓			47. Other Violations	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (Printed) Mya	**Print:**	**Title: Person In Charge/ Owner**
Inspected by: (signature) Kelly Kirkpatrick RS/FaceTime video	**Print:**	**Business Email:**

Form EH-06 (Revised 09-2015)

Establishment Name:	Physical Address:	City/State:	License/Permit #	Page 23 of __
Bahama bucks	Mims	Rockwall	Fs	

TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Col top	40				
Mangos	38/39				
Red Bull	43				
Upright cooler					
Pickles for ref	38				
Wif	HTT				

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 temps F
19/cos	Sani buckets 0 remade to be 100 ppm
	Ice machine looks good
	Air gaps look good
	Storage
	New freezers look good
	Block ice made and unit dried
	I'ice bags 💼 provide barrier
Cos 13	Need paper towels at from hs- kinda tricky cos
	Owner is selling unit

Received by: (signature) See	**Print:**	**Title: Person In Charge/ Owner**
Inspected by: (signature) Kelly	**Print:**	Samples: Y N # collected

Form EH-06 (Revised 09-2015)