

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: <b>09/16/2022</b>	Time in: <b>3:39</b>	Time out: <b>4:30</b>	License/Permit # <b>Fs 8305</b>	Food handlers <b>22</b>	Food managers <b>1</b>	Page <u>1</u> of <u>2</u>
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**Purpose of Inspection:**  1-Routine  2-Follow Up  3-Complaint  4-Investigation  5-CO/Construction  6-Other  **TOTAL/SCORE**

Establishment Name: <b>Bahama bucks</b>	Contact/Owner Name: <b>Ashley Webb</b>	* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____	<b>7/93/A</b>
Physical Address: 2025 Mims	Pest control : Fireman pest monthly	Hood Na	Grease trap : Na
			Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/> <b>Pics</b>

**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**

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
		✓				✓					
	✓					✓					
		✓				<b>Preventing Contamination by Hands</b>					
		✓				✓					
		✓				✓					
						<b>Highly Susceptible Populations</b>					
								✓			
	✓					<b>Chemicals</b>					
	✓					✓					
						✓					
	✓					<b>Water/ Plumbing</b>					
	✓					✓					
		✓				✓					

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

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓					✓					
	✓							✓			
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						<b>Permit Requirement, Prerequisite for Operation</b>					
	✓					✓					
	✓					<b>Utensils, Equipment, and Vending</b>					
				✓		2					
<b>Consumer Advisory</b>						2					
	✓							✓			

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

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
1						✓					
	✓					<b>Physical Facilities</b>					
	✓					1					
		✓				✓					
		✓				✓					
<b>Proper Use of Utensils</b>						1					
	✓					✓					
	✓							✓			

# Retail Food Establishment Inspection Report

## City of Rockwall

Received by: (signature) <b>Ashley Sturges</b>	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly kirpatrick. RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Bahama bucks</b>	Physical Address: 2025 mims road	City/State: Rockwall	License/Permit # <b>Fs 8305</b>	Page 2 of 2
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Ice cream freezer	7.4	UnderCounter cooler	41		
Cold top unit		Deep freezer		Ice blocks	
Oreo cream	41	Upright milk cooler	39/39.9		
Mango	39	Wif	-3.1		
Yogurt	40				
Under	38				
SmallCooler	34				

### 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 taken in F
	Hot water at 128
	To clean out hand sink in front area and also add soap and towels to sink / usin gone in back room for now
	Time to sand or replace cutting birds
	General cleaning inside coolers
	Changing green towels severalTimes per day
42/	General cleaning of shelving etc where needed
32,	Time to start replacing purple and blue foam In freezer as becoming badly scored ..
45	General cleaning under equipment and flooring - sticky
42	General Cleaning inside upright milk cooler - spills / shelving and bottom pan
34	Keep an eye on back door bottom seal gap
	Deep freezers- using FRP inside in back room - hood washable surface
	Air gap present under three comp
	Sani bucket is in back room - best to move to front area where needed cOS
	Wif - to clean floor / reminder that styro is not washable etc ...
45	General cleaning under equipment in back room too
	Best to remove shipping liner on stainless inside cabinet that has been there since the beginning of time - so that you can wash the surface
	Checked bleach solution in bucket ( chlorox) and adjusted to be 100 ppm
	Watch grout
	Owner will send pics of items addressed
	Hand sink equipped
	New material in freezer etc

Received by: (signature) <b>See above</b>	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly kirpatrick RS</i>	Print:	Samples: Y    N    # collected

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