Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 4/15/2025			02	25	Time in: 2:20	Time out: 3:00		ense/Perr		, 1020					Est. Type Risk Category Page 1 of 2	2
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner Name:									4-	Inve	stiga	ation	1	5-CO/Construction 6-Other TOTAL/SCOI * Number of Repeat Violations:	RE	
										Number of Violations COS: 7/03/1/	Δ					
Physical Address: 2071 Summer Lee Rockwall, TX Pest control: Terminix/manager to email Hood Grease LES/2-									e trap : Follow-up: Yes 7 7 9 9 7 7 2-4-2025/40gal No	`						
M:		Comp				mphanee	compliance		= not o						plicable COS = corrected on site R = repeat violation W-Watcox for IN, NO, NA, COS Mark an in appropriate box for R	ch
Mark the appropriate points in the OUT box for each numbered item Mark '\sigma' a checkmark 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																
O U	Compliance Status O I N N C						1	R		Compliance Status O I N N C U N O A O						
T	N	0	A	s	(E. damas Eshambait)					T		U	A	Employee Health 12. Management, food employees and conditional employees;		
	~				1. Proper cooming time and temperature						~				knowledge, responsibilities, and reporting	
	/				2. Proper Cold Holding temperature(41°F/ 45°F)						_				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
			3. Proper Hot Holding temperature(135°F)									• : :				
		4. Proper cooking time and temperature											Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly			
		4. Proper cooking time and temperature 5. Proper reheating procedure for hot holding (165°F in 2)				in 2			Gloves used 15. No bare hand contact with ready to eat foods or appro				-			
		١	/		Hours)						~				alternate method properly followed (APPROVED Y. N)	
		٠	/		6. Time as a Public Hea	alth Control; pro	cedures & rec	ords							Highly Susceptible Populations	
					Ap	proved Source					~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
					7. Food and ice obtained from approved source; Food in								Ш		no eggs	
	~	-			good condition, safe, and unadulterated; parasite destruction										Chemicals	
					8. Food Received at proper temperature						Ι				17. Food additives; approved and properly stored; Washing Fruits	
	>			check at receipt						~				& Vegetables		
					Protection from Contamination					3					18. Toxic substances properly identified, stored and used	
	~				9. Food Separated & pr preparation, storage, dis			l							Water/ Plumbing	
3				~	10. Food contact surfact Sanitized at			and			~			-	19. Water from approved source; Plumbing installed; proper backflow device	
	_				11. Proper disposition of	of returned, previ	iously served	or						İ	20. Approved Sewage/Wastewater Disposal System, proper	1
	•				reconditioned disc						_				disposal	
0	Priority Foundation Items (2 Poi					ts) v. R	О	I	N	N	C	·	R			
U T	N	0	A	O S	Demonstration 21. Person in charge pr			edge		T U		О	A	O S	Food Temperature Control/ Identification	
	~				and perform duties/ Cer			.cugc,			~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
					()	runed Pood Iviai	nager/ Posted									
	\ \				22. Food Handler/ no ut			1			~				28. Proper Date Marking and disposition	
						nauthorized pers	sons/ personne				✓ ✓				29. Thermometers provided, accurate, and calibrated; Chemical/	
					22. Food Handler/ no ut	nauthorized pers	sons/ personne Food Packago								29. Thermometers provided, accurate, and calibrated; Chemical/	
	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \				Safe Water, Reco. 23. Hot and Cold Water 24. Required records av	rdkeeping and Labeling r available; adeq	sons/ personne Food Packago uate pressure,	safe			~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital	
	✓				Safe Water, Reco. 23. Hot and Cold Water 24. Required records av destruction); Packaged	rdkeeping and Labeling r available; adeq vailable (shellsto Food labeled	Food Package quate pressure, ock tags; paras	safe							29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2025	
	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \				Safe Water, Reco. 23. Hot and Cold Water 24. Required records as destruction); Packaged Conformance v 25. Compliance with V	rdkeeping and Labeling r available; adeq vailable (shellsto Food labeled with Approved lariance, Speciali	Food Package uate pressure, ock tags; parasi Procedures ized Process, a	safe te			~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2025 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly	
	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \				22. Food Handler/ no ut 13 Safe Water, Reco 23. Hot and Cold Water 24. Required records as destruction); Packaged Conformance v	rdkeeping and labeling r available; adeq vailable (shellsto Food labeled with Approved lariance, Speciali e obtained for spe	Food Package uate pressure, ock tags; parase Procedures ized Process, a ecialized	safe te			~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2025 Utensils, Equipment, and Vending	
	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \				Safe Water, Reco	rdkeeping and labeling r available; adeq vailable (shellsto Food labeled with Approved lariance, Speciali e obtained for spe	Food Package uate pressure, ock tags; parasi Procedures ized Process, a ecialized uctions	safe te		W	\rac{1}{\chinnter\fint}}}}}} \rightinter\rightinter\tintet\times\tintet\times\tintet\times\tii\times\times\times\times\times\times\times\times\times\times\tii\times\times\t				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2025 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly	
	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \				Safe Water, Reco	rdkeeping and Labeling r available; adeq vailable (shellsto Food labeled with Approved lariance, Speciali e obtained for speanufacturer instr sumer Advisory	Food Package uate pressure, ock tags; parasi Procedures ized Process, a ecialized uctions w	safe te nd		W	\rac{1}{\chinnter\fint}}}}}} \rightinter\rightinter\tintet\times\tintet\times\tintet\times\tii\times\times\times\times\times\times\times\times\times\times\tii\times\times\t				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2025 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly	
	ンソソソ				Safe Water, Recordance Value 13 Safe Water, Recordance Value 14. Required records at destruction); Packaged Conformance Value 15. Compliance with Value 16. Posting methods; marginal 16. Posting of Consumer foods (Disclosure/Remission)	rdkeeping and Labeling r available; adeq vailable (shellsto Food labeled with Approved) ariance, Speciali e obtained for speanufacturer instr sumer Advisory er Advisories; ra inder/Buffet Plat	Food Package uate pressure, ock tags; parasi Procedures ized Process, a ecialized uctions www.or.under.co te)/ Allergen I	safe te nd	ction	Not	v v t to E) Da	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2025 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/	
OUT	ンソソソ		N A	COOS	Safe Water, Reco. 23. Hot and Cold Water 24. Required records as destruction); Packaged Conformance v 25. Compliance with VHACCP plan; Variance processing methods; ma Consider Consider Consumer foods (Disclosure/Remi	rdkeeping and Labeling r available; adeq vailable (shellsto Food labeled with Approved) ariance, Speciali e obtained for speanufacturer instr sumer Advisory er Advisories; ra inder/Buffet Plat	Food Package uate pressure, ock tags; parasi Procedures ized Process, a ecialized uctions y www or under co te)/ Allergen I Require Core	safe tte nd oked abel	ction	Not	v to E	Txceee N O	eed 900 N A	C O	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2025 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 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	R
OUTT	ン ン ン ン				Safe Water, Recordance Value 13 Safe Water, Recordance Value 14. Required records and destruction); Packaged Conformance Value 15. Compliance with Value 16. Posting of Consumer foods (Disclosure/Remister) Core Items (1 Point Prevention of Salue 16. Posting of Consumer foods) 34. No Evidence of Inserting 13.	rdkeeping and Labeling r available; adeq vailable (shellsto Food labeled with Approved lariance, Speciali e obtained for speanufacturer instr sumer Advisory er Advisories; ra inder/Buffet Plat nt) Violations of Food Contan	Food Package uate pressure, ock tags; parasized Procedures ized Process, a ecialized uctions w or under co te)/ Allergen I Require Corn nination	safe te nd nd poked abel		Not	v to E	N	N	С	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2025 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 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	
	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \			o	Safe Water, Recordance Value Processing methods; marginating of Consumer foods (Disclosure/Remination).	rdkeeping and Labeling r available; adeq vailable (shellsto Food labeled with Approved lariance, Speciali e obtained for spe anufacturer instr sumer Advisory er Advisories; ra inder/Buffet Plat t) Violations of Food Contan ect contaminatio	Food Package uate pressure, uate pressure, uck tags; parasi red Procedures recialized uctions w or under co te)/ Allergen I Require Corn nination on, rodent/othe	safe tte nd oked abel		Not	v v tto E	N	N	C O	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2025 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 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 sys or Next Inspection, Whichever Comes First Food Identification	
	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \			o	Safe Water, Reco. 23. Hot and Cold Water 24. Required records as destruction); Packaged Conformance v 25. Compliance with V HACCP plan; Variance processing methods; ma Cons. 26. Posting of Consume foods (Disclosure/Remi. Core Items (1 Poir Prevention of Sanimals)	rdkeeping and Labeling r available; adeq vailable (shellsto Food labeled with Approved is ariance, Special a	Food Package uate pressure, ock tags; parasized Procedures ized Process, a ecialized uctions w or under co tee)/ Allergen I Require Corn nination on, rodent/othe	safe safe te nd oked abel		Not	v v tto E	N	N	C O	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2025 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 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 ys or Next Inspection , Whichever Comes First Food Identification 41.Original container labeling (Bulk Food)	
	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \			o	Safe Water, Reconstruction); Packaged 23. Hot and Cold Water 24. Required records as destruction); Packaged Conformance v 25. Compliance with V HACCP plan; Variance processing methods; materials of Consumer foods (Disclosure/Reminals) Core Items (1 Point Prevention of Sanimals) 35. Personal Cleanlines	rdkeeping and Labeling r available; adeq vailable (shellsto Food labeled with Approved l ariance, Speciali e obtained for spe anufacturer instr sumer Advisory er Advisories; ra inder/Buffet Plat nt) Violations of Food Contan ect contaminatio ess/eating, drinkin perly used and st	Food Package uate pressure, ock tags; parasized Procedures ized Process, a ecialized uctions w or under co tee)/ Allergen I Require Corn nination on, rodent/othe	safe safe te nd oked abel		O U T	v v tto E	N	N	C O	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2025 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 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 ys or Next Inspection , Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities	
	ン ン ン ン ン ン ン ン			o	Safe Water, Recordance Value 13 Safe Water, Recordance Value 14. Required records available 15. Compliance with Value 15. Compliance with Value 15. Compliance with Value 15. Compliance with Value 15. Consideration of Consumer 15. Posting of Cons	rdkeeping and Labeling r available; adeq vailable (shellsto Food labeled with Approved i ariance, Speciali e obtained for speanufacturer instr sumer Advisory er Advisories; ra inder/Buffet Plat nt) Violations of Food Contan ect contaminatio ss/eating, drinkin perly used and st	Food Package uate pressure, ock tags; parasized Procedures ized Process, a ecialized uctions w or under co tee)/ Allergen I Require Corn nination on, rodent/othe	safe safe te nd oked abel		O U T	v to E	N	N	C O	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2025 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 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 ys or Next Inspection , Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean	
)))))))))))))))))))			o	Safe Water, Recordance Value Prevention of Safe Water Prevention of Safe Wiping Cloths; project Safe Water Prevention of Safe Wiping Cloths; project Safe Wiping Cloths; project Safe Water Prevention of Safe Wiping Cloths; project Safe Water Prevention of Safe Wiping Cloths; project Safe Wiping Cloths; project Safe Water Prevention of Safe Water Pre	rdkeeping and Labeling r available; adeq vailable (shellsto Food labeled with Approved i ariance, Speciali e obtained for speanufacturer instr sumer Advisory er Advisories; ra inder/Buffet Plat nt) Violations of Food Contan ect contaminatio ss/eating, drinkin perly used and st	Food Package uate pressure, ock tags; parasi Procedures ized Process, a ecialized ructions w or under co te)/ Allergen I Require Corn mination on, rodent/othe ag or tobacco u tored	safe safe te nd oked abel		O U T	v v to E I N	N	N	C O	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2025 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 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 ys or Next Inspection , Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used	
)))))))))))))))))))			o	Safe Water, Recordance Value Prevention of Safe Water Prevention of Safe Wiping Cloths; project Safe Water Prevention of Safe Wiping Cloths; project Safe Wiping Cloths; project Safe Water Prevention of Safe Wiping Cloths; project Safe Water Prevention of Safe Wiping Cloths; project Safe Wiping Cloths; project Safe Water Prevention of Safe Water Pre	rdkeeping and Labeling r available; adeq vailable (shellsto Food labeled with Approved lariance, Speciali e obtained for spe anufacturer instr sumer Advisory er Advisories; ra inder/Buffet Plat nt) Violations la of Food Contan ect contaminatio ss/eating, drinkin perly used and st tamination method er Use of Utensi t, & linens; prop	Food Package uate pressure, ock tags; parasi Procedures ized Process, a ecialized uctions w or under co te)/ Allergen I Require Corn mination on, rodent/othe ug or tobacco u tored	safe te nd bked abel r sse		O U T	V V V V V V	N	N	C O	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2025 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 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 ys or Next Inspection, Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained	
	ン ン ン ン ン ン ン ン ン ン ン ン ン			o	Safe Water, Recordance Value Prevention of Safe Water, Recordance Value Prevention of Safe Water Prevention of Safe Water, Recordance Value Prevention of Safe Water Prevention of Safe Water Prevention of Safe Wiping Cloths; propagation of Safe Prevention of Safe Wiping Cloths; propagation of Safe Prevention of Safe Wiping Cloths; propagation of Safe Wiping Cloths;	rdkeeping and Labeling r available; adeq vailable (shellsto Food labeled with Approved i ariance, Speciali e obtained for speanufacturer instr sumer Advisory er Advisories; ra inder/Buffet Plat nt) Violations of Food Contan ect contaminatio ss/eating, drinkin perly used and st tamination method er Use of Utensi t, & linens; propes se utensils; propes	Food Package uate pressure, uate pressure, uck tags; parasi existized Process, a ecialized uctions www.or.under.co te)/ Allergen I Require Corn mination on, rodent/othe ug or tobacco u tored ils erly used, storerly used	safe safe nd bked abel rective A		O U T	v v to E I N v v v v v v v	N	N	C O	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2025 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 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 ys or Next Inspection, Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained 45. Physical facilities installed, maintained, and clean	

Received by: (signature) Alora Martin	Print: Alora Martin	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establish	ment Name:	Dhysical A	ddwaaa	City/Stata		License/Domnit #	Dags 2 of 2					
	Treats Bakery	Physical A	Summer Lee	City/State: Rockwa	all, TX	FS-0001020	Page <u>2</u> of <u>2</u>					
	·		TEMPERATURE OB									
Item/Loc		Temp F	Item/Location	Temp F	Item/Locat	ion	Temp I					
reach	in cooler ambient	36										
rea	ich in freezer	8										
rea	ach in cooler	20										
2 do	or reach in cooler	35										
	WIF	-2										
Blu	e Bell freezer	4										
_	I	OF	SERVATIONS AND COR	RECTIVE ACTION	NS		•					
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR	ATTENTION IS DIRE	CTED TO TH	IE CONDITIONS OBSERV	/ED AND					
	Front hand sink 103	BF equip	ped									
	Cookies in display	case ha	ndled with gloves a	and deli tissue	Э							
	Cookies in display	case no	n TCS									
	Back prep hand sin	k 108F	equipped									
	Employee hand wa	shing ps	soter posted									
	Selling mini cupcak	es Bake	ed by Melissa/mad	e in New Yorl	<							
	Properly labeled/co	me in fr	ozen									
	4 week shelf life fro		•									
	Cookies come in frozen, thawed, baked on site/no mixing, etc											
	3 comp sink 133F											
	warewash hand sink 108F equipped											
W	To store wiping clot			•								
10	Need sani bucket s	•	• • •	ice/COS to 20	00ppm o	uat						
	Test strips current/		•									
W	Odor of grease trap		•									
18	No Raid or any hon	•	· · · · · · · · · · · · · · · · · · ·	ommercial pe	st contr	Ol .						
W												
42	To clean inside Blue				od debris	8						
	Cookies not sold in display case donated/ no leftovers											
	Digital thermo											
Received by: (signature) Alora Martin			Print: Alora	a Martir	1	Title: Person In Charge/ Manager	Owner					
Inspected (signature)		tez, 1	RS Christ	y Cortez,			collected					
	- (•			•	•					