

Retail Food Establishment Inspection Report

City of Rockwall

- ☐ First aid kit
- ☒ Allergy policy
- ☐ Vomit clean up
- ☐ Employee health

Date: 07/10/2025	Time in: 1:58	Time out: 3:30	License/Permit # Fs 9151	Food handlers 40	CFM 4	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: Nothing Bundt cakes			Contact/Owner Name: Rodemeyer		<div><input checked="" type="checkbox"/> Number of Repeat Violations: _____</div> <div><input checked="" type="checkbox"/> Number of Violations COS: _____</div>	
Physical Address: 1035 hwy I 30			Pest control : Tbp	Hood Daily	Grease trap : Les tip Ticket provided	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 with a checkmark in appropriate box for IN, NO, NA, COS Mark an X 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		
		<input checked="" type="checkbox"/>			1. Proper cooling time and temperature	
	<input checked="" type="checkbox"/>				2. Proper Cold Holding temperature(41 °F/ 45°F) See	
			<input checked="" type="checkbox"/>		3. Proper Hot Holding temperature(135°F)	
			<input checked="" type="checkbox"/>		4. Proper cooking time and temperature	
			<input checked="" type="checkbox"/>		5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
		<input checked="" type="checkbox"/>			6. Time as a Public Health Control; procedures & records Rte icing is no n tcso	
		Approved Source				
	<input checked="" type="checkbox"/>				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction	
W					8. Food Received at proper temperature Much check	
		Protection from Contamination				
	<input checked="" type="checkbox"/>				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Watvh	
3				<input checked="" type="checkbox"/>	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature	
		<input checked="" type="checkbox"/>			11. Proper disposition of returned, previously served or reconditioned Discarded	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
OUT	IN	NO	NA	COS	R	
	<input checked="" type="checkbox"/>				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 4	
	<input checked="" type="checkbox"/>				22. Food Handler/ no unauthorized persons/ personnel 30'	
		Safe Water, Recordkeeping and Food Package Labeling				
	<input checked="" type="checkbox"/>				23. Hot and Cold Water available; adequate pressure, safe See	
	<input checked="" type="checkbox"/>				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Staff hands to customer	
		Conformance with Approved Procedures				
	<input checked="" type="checkbox"/>				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Taking temps	
		Consumer Advisory				
	<input checked="" type="checkbox"/>				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Posting	
OUT	IN	NO	NA	COS	R	
W					34. No Evidence of Insect contamination, rodent/other animals See	
	<input checked="" type="checkbox"/>				35. Personal Cleanliness/eating, drinking or tobacco use Watch	
1					36. Wiping Cloths; properly used and stored See	
1					37. Environmental contamination See	
	<input checked="" type="checkbox"/>				38. Approved thawing method Pull thaw in wic	
		Proper Use of Utensils				
	<input checked="" type="checkbox"/>				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Watchb	
	<input checked="" type="checkbox"/>				40. Single-service & single-use articles; properly stored and used	
OUT	IN	NO	NA	COS	R	
		<input checked="" type="checkbox"/>			41.Original container labeling (Bulk Food)	
		Physical Facilities				
1					42. Non-Food Contact surfaces clean See	
	<input checked="" type="checkbox"/>				43. Adequate ventilation and lighting; designated areas used	
	<input checked="" type="checkbox"/>				44. Garbage and Refuse properly disposed; facilities maintained Watch lid	
1					45. Physical facilities installed, maintained, and clean Se	
	<input checked="" type="checkbox"/>				46. Toilet Facilities; properly constructed, supplied, and clean	
		<input checked="" type="checkbox"/>			47. Other Violations	

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City of Rockwall

Received by: (signature) Manager on duty	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Nothing bundt cakes		Physical Address: 1035 I-30 1		City/State: Rockwall		License/Permit # 9151		Page <u>3</u> of <u>2</u>	
TEMPERATURE OBSERVATIONS									
Item/Location		Temp	Item/Location		Temp	Item/Location		Temp	
Front cooler cooler 32.2			Employee only cooler		45				
Wif		-5,0							
Wic									
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: temperatures taken in F								
	Posting to handsinks that r lured must wash hands								
	Hot 130f watch for scalding /111 at hand sink in kitchen near rr 120'/ hot water at three comp 120								
	Secondary thermo present								
	Staff hands food to customer - label not present but ingredients available by request								
	Food thermo and test strips confirmed								
	Hand sink next to three comp104,								
19:cos	Sprayer to self retract above the sink								
	Quats sanitizer 200'ppm in								
45	FloorPitted various locations								
42	Need to clean under blue netting								
	Sodium hypo 8.25 % bleach on site								
	Only used for floor / watch use and storage								
42	Minimal cleaning of shelving / carts etc								
37	State code shelving 6 inches from floor								
	Cleaning oven/ daily hoods too								
37	To address frost in and on fan guards In Wif								
32/45	Wic - to clean shelving and again watch both wiping towels under shelving on floor								
	Any Tcs foods used within24 hrs of opening or will be date marked - icing is not Tcs per product assessment AW								
36/10/cos	Quats binding with cotton towels is taking it out of solution and not testing right 10ppm to use microfiber with Quats								
42/45	Need to clean in wic / and clean throughout floors walls ceilings et.								
	Secondary thermos near door in eiv								
	Allergy poster posted in rr								
W	Thermo for food on site nsf digital								
!!	Must take temps when receiving Frozen foods will be Hard to touch!								
	Corrected quats in bucket to be 200PpmQuats								
Received by: (signature) See above		Print:				Title: Person In Charge/ Owner			
Inspected by: (signature) <i>[Signature]</i>		Print:				Samples: Y N # collected			

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