Retail Food Establishment Inspection Report City of Rockwall

	First aid kit
	Allergy policy
H	Vomit clean up
Ш	Employee health

	ate: 7/1	0/2	20	25	Time in: 1;58	Time out: 3:30		Fs 91							Food handl	CFM	Page 1 of 2	2_
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain								4-I	nvest	gatio	on	5-CO/Cons	_	6-Other	TOTAL/SCOI	RE		
	stabli				ne: cakes			act/Owner N emeyer	Vame:					Number of Number of	of Repeat Vic	olations:		
-	hysica				Cakes		Pest contro			Ноо	d	T	Greas	e trap :		Follow-up: Yes	10/90/	Ά
10	35 hv	_					Tbp	ace		Daily				Ticket provided		No 🗌		
M					Status: Out = not in cor points in the OUT box for	mpliance each numbere	ed item	NO Mark '	O = not o			NA =	not ap	oplicable COS	= corrected o	on site $\mathbf{R} = \frac{\mathbf{repeat vio}}{\mathbf{fark an}}$ in $\frac{\mathbf{a}}{\mathbf{p}}$		ch
			G.		Prior	rity Items	(3 Points)) violations	Requir	_				tive Action not to	exceed 3 d	lays		
O		N	N	C	Time and Tem	perature foi	r Food Safe	ety	R	OU			C		Fm	mlavaa Haalth		R
T	N O A O S (F = degrees Fahrenheit)						T	N	A	S	Employee Health 12. Management, food employees and conditional employees;							
	Proper cooling time and temperature								knowledge, responsibilities, and reporting						employees,			
	2. Proper Cold Holding temperature(41°F/45°F)											Hs	of restriction	and exclusion; No dis	scharge from			
	See								eyes, nose, and mouth									
	3. Proper Hot Holding temperature(135°F)							Preventing Contamination by Han					nds					
	4. Proper cooking time and temperature							1	14. Hands cleaned and properly washed/ Glo					perly washed/ Gloves u	used properly			
					5. Proper reheating proc	cedure for hot	t holding (1	65°F in 2						15. No bare han		ith ready to eat foods of		
			•		Hours)									Gloves	a property to	ollowed (APPROVED) Y N)	
		~			6. Time as a Public Hea Rte icing is no n tcsb	ılth Control; p	procedures	& records							Highly Sus	sceptible Populations		
					Apr	proved Sour	rce				/			 Pasteurized Pasteurized egg 		prohibited food not of required	fered	
	1 1				7. Food and ice obtained			Food in										
	~				good condition, safe, an destruction										,	Chemicals		
\ <u>\</u>					8. Food Received at pro	pper temperat	ture							17. Food additiv & Vegetables	ves; approve	ed and properly stored;	Washing Fruits	
	1				Much check							~		Water if r		1 :1 :: 1	1 1	
						from Conta				Ш	/			18. Toxic substa	ances proper	ly identified, stored ar	na usea	
	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Watvh												Wa	ter/ Plumbing				
3				/	10. Food contact surface Sanitized at 200			aned and		3			~	backflow device	e	ource; Plumbing install		
					11. Proper disposition o	of returned, pr	reviously se	erved or		W				20. Approved S disposal	ewage/Wast	tewater Disposal Syste	em, proper	
	1 1				reconditioned Disca	arded				VV				WatchDr	rains			
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Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

	ment Name:	Physical A			City/State:		License/Permit #	Page <u>3</u> of <u>2</u>				
Nothi	ng bundt cakes	1035			all 9151							
Item/Loc	ation	Temp	TEMPERA Item/Location	ATURE OBSERVA	TIONS Temp	Item/Loca	ation	Temp				
	cooler cooler 32.2			e only coole			***					
			Lilipioye	e only coole	7 43							
	Wif	-5,0										
	Wic											
			CEDIATION	AND CORRECTE	NE ACTIO	NIC						
Item	AN INSPECTION OF YOUR ES	TABLISHM		AND CORRECT MADE. YOUR ATTEN			THE CONDITIONS OBS	ERVED AND				
Number	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 sustamer, label not present but ingredients evallable by request											
	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	i · · · · · · · · · · · · · · · · · · ·											
	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 / w	atch use	and storage)								
42	Minimal cleaning of sh	nelving / o	carts etc									
37	State code shelving 6											
Cleaning oven/ daily hoods too												
37	To address frost in and				1	-11						
32/45	•	·						oooomont AM				
36/10/cos	Any Tcs foods used with											
42/45	3 3 4											
12/10	Secondary thermos near door in eiv											
Allergy poster posted in rr												
W	W Thermo for food on site nsf digital											
!!												
	Corrected quats in bucket to be 200PpmQuats											
David 1	L						Tid., P					
Received (signature)		/ <u>\</u>	Print:				Title: Person In Char	ge/ Owner				
Incha-4:	See abou	<i>'</i>	' Print:									
Inspected (signature)	W L 1/1.		/									
	9 1000						Samples: Y N	# collected				