

Followup Fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 9/13/24	Time in: 1:30	Time out: 2:15	License/Permit #: FS2024-15	CPFM: 1	Food handlers: 1	Page 1 of 2
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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	TOTAL/SCORE
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Establishment Name: Ruby Baking Co	Contact/Owner Name: Chelsea Gannon	Number of Repeat Violations: 1	0/100/A
		Number of Violations COS: _____	

Physical Address: 811 E YellowJacket suite 122 Rockwall, Tx	Pest control: Landlord included w/rent	Hood: N/a	Grease trap / waste oil: Will provide later	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>
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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 '✓' 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						R	Compliance Status						R	
O	I	N	N	C	O		O	I	N	N	C	O		
U	T		A	O	S				A	O	S			
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						★	<b>Employee Health</b>							
							1. Proper cooling time and temperature	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting						
							2. Proper Cold Holding temperature(41°F/ 45°F) See	13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Need employee health form at hand sink						
							3. Proper Hot Holding temperature(135°F)	<b>Preventing Contamination by Hands</b>						
							4. Proper cooking time and temperature	14. Hands cleaned and properly washed/ Gloves used properly						
							5. Proper reheating procedure for hot holding (165°F in 2 Hours)	15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N ) Gloves						
							6. Time as a Public Health Control; procedures & records	<b>Highly Susceptible Populations</b>						
							<b>Approved Source</b>							
							7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction BEK, Kroger	16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required N/A						
							8. Food Received at proper temperature Checking	<b>Chemicals</b>						
							<b>Protection from Contamination</b>							
						9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	17. Food additives; approved and properly stored; Washing Fruits & Vegetables N/A							
						10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature	18. Toxic substances properly identified, stored and used Stored low							
						11. Proper disposition of returned, previously served or reconditioned Discard	<b>Water/ Plumbing</b>							
							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**

Compliance Status						R	Compliance Status						R
O	I	N	N	C	O		O	I	N	N	C	O	
U	T		A	O	S	U	T		A	O	S		
<b>Demonstration of Knowledge/ Personnel</b>						1	<b>Food Temperature Control/ Identification</b>						
							21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
						22. Food Handler/ no unauthorized persons/ personnel	28. Proper Date Marking and disposition Good date labels						
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						1	<b>Permit Requirement, Prerequisite for Operation</b>						
							23. Hot and Cold Water available; adequate pressure, safe	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital thermo, strips current					
						24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial labels	<b>Utensils, Equipment, and Vending</b>						
<b>Conformance with Approved Procedures</b>						1	<b>Consumer Advisory</b>						
							25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped					
						<b>Consumer Advisory</b>							
						26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Warning note on top of display	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 Equipped						

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

Compliance Status						R	Compliance Status						R
O	I	N	N	C	O		O	I	N	N	C	O	
U	T		A	O	S	U	T		A	O	S		
<b>Prevention of Food Contamination</b>						1	<b>Food Identification</b>						
							34. No Evidence of Insect contamination, rodent/other animals	41. Original container labeling (Bulk Food)					
						35. Personal Cleanliness/eating, drinking or tobacco use	<b>Physical Facilities</b>						
						36. Wiping Cloths; properly used and stored Stored in solution	42. Non-Food Contact surfaces clean						
						37. Environmental contamination	43. Adequate ventilation and lighting; designated areas used						
						38. Approved thawing method Refrigerator	44. Garbage and Refuse properly disposed; facilities maintained						
<b>Proper Use of Utensils</b>						1	<b>Proper Use of Utensils</b>						
							39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	45. Physical facilities installed, maintained, and clean					
						40. Single-service & single-use articles; properly stored and used	46. Toilet Facilities; properly constructed, supplied, and clean Stocked and clean						
							47. Other Violations N/a						

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) <b>Chelsea Gannon</b>	Print: <b>Chelsea Gannon</b>	Title: Person In Charge/ Owner <b>Owner</b>
Inspected by: (signature) <i>Richard Hill</i>	Print: <b>Richard Hill</b>	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Ruby Baking Co</b>	Physical Address: <b>811 E YellowJacket suite 122</b>	City/State: <b>Rockwall, Tx</b>	License/Permit # <b>FS2024-15</b>	Page ___ of ___
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**TEMPERATURE OBSERVATIONS**

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Reach freezer	-5				
UC fridge amb	39				
Soy milk	40				
Vegan butter	40				
Beverage cooler	32				

**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 temperatures are taken in F
	Hand sink equipped greater than 108
	3 comp sink set up, 113, quat sani 200ppm
	Restrooms equipped, temp greater than 108
	Digital thermo onsite, test strips are current
	Display case products are keeper for 1 day and then discard
	Discussed quat bidding and how to prevent by wetting towel before placing in solution
	Oven is spotless, looks amazing
	Using Cottage recipes for frosting, shelf stable no need to keep refrigerated
	Using gloves to touch Rte foods
	Kitchen is clean and looks great
W	Will email copy of Employee health form for placement at hand sink

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

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