Followup Fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

City of Rockwall

Date: 9/13/24 Purpose of Inspe			Time in: 1:30	Time out: 2:15	FS2024-3-Complaint							_	5-CO/Cons	CPFM 1	1	Food handlers 1 6-Other		Page <u>1</u> of <u>2</u> TOTAL/SCORE			
Estab	lish	men	t N	lam	ne:	2-Follow U	Contact/C	Owner N	Vamo		4-1	inves	suga	luor	1	XNumber o	of Repeat Vio	olations: 1	er	TOTAL/	SCORE
Ruby Baking Co Physical Address: 811 E YellowJacket suite 122 Rockwall, Tx Pest control: Landlord included w/re				Hood N/a					e trap :/ waste oi	of Violations COS: Follow-up: Yes No		Yes 🔲	0/100/A								
Mark					Status: Out = not in co	ompliance IN = in reach numbered it	compliance tem			ot ob						oplicable COS	= corrected o	n site $\mathbf{R} = \text{re}$ Iark an \mathbf{X} in ap	peat vio	lation W= e box for R	Watch
					•						? Im	med	iate	Cor	rect	ive Action not to					
Comp O I U N	1	I	7.4	C O		nperature for Fo			R		O U	ompli I N	N O	N A	C		Em	ployee Health			R
Т				S	1. Proper cooling time	legrees Fahrenhei and temperature	11)				T				S	12. Managemen	it, food empl	oyees and cond		employees;	
	V				2 P G 11 H 11		OE / 450E		*			~				knowledge, resp	•		N 1:	1 6	
V					2. Proper Cold Holding See	g temperature(41°	°F/ 45°F)				W					13. Proper use of eyes, nose, and	mouth			•	
	V	3. Proper Hot Holding temperature(135°F) 4. Proper cooking time and temperature 5. Proper reheating procedure for hot holding (165°F in Hours)		temperature(135°	°F)									Need employee health form at hand sink Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly							
	v			;					/				у								
	V			7 in 2				/		;		15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.)					_)				
-					6. Time as a Public Hea	alth Control; prod	cedures & re	ecords								Gloves	Highly Sus	sceptible Popu	lations		
	<u> </u>															16. Pasteurized	foods used;	prohibited food		ered	
						proved Source	1 5	1:								Pasteurized egg	s used when	required			
V					7. Food and ice obtained good condition, safe, and destruction BEK, K	nd unadulterated;		d in										Chemicals			
v	-			Ī	8. Food Received at pro		;					/				17. Food additiv & Vegetables	ves; approve	d and properly	stored;	Washing Fr	uits
						n from Contami	nation			-		<u>,</u>				N/A 18. Toxic substa	ances proper	ly identified, st	tored an	d used	
V					9. Food Separated & pr preparation, storage, di	rotected, prevente	ed during foo	od		•						Stored low	Wa	ter/ Plumbing			
V	1				10. Food contact surfact Sanitized at _200_	ces and Returnabl ppm/temperature	les ; Cleaned e	and				/				19. Water from backflow device	· .	urce; Plumbing	g installe	ed; proper	
V					11. Proper disposition of reconditioned Disc			or				/				20. Approved Solisposal	ewage/Wast	ewater Disposa	al Syster	n, proper	
					Disc	aru															
_					Pri	iority Founda		s (2 Po	ints) vio	olati	ions	Reg	uire	Cor	rective Action w	rithin 10 da	ys			
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Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name:	Physical A		City/State:	II Tv	License/Permit # FS2024-15	Page of					
Ruby Baking Co	811 E	YellowJacket suite 122	Rockwa	II, IX	F32024-13						
Item/Location	Temp	TEMPERATURE OBSER	Temp	Item/Loc	ation	Temp					
Reach freezer											
Ticucii iicczci	-5										
UC fridge amb	39										
Soy milk	40										
•	1										
Vegan butter	40										
Beverage cooler	32										
Beverage cooler	UL.										
Itam Avenue and Avenue		BSERVATIONS AND CORRECT				ump 45 m					
Number AN INSPECTION OF YOUR ESTABLES NOTED BELOW: all temperatur		ENT HAS BEEN MADE. YOUR ATT n F	ENTION IS DIRE	CTED TO	THE CONDITIONS OBSER	VED AND					
Hand sink equipped g											
3 comp sink set up, 1											
Restrooms equipped,	•	··									
Digital thermo onsite,											
•	•		scard								
. , ,	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										
•			to koon rofr	igaratas	J						
	Using Cottage recipes for frosting, shelf stable no need to keep refrigerated Using gloves to touch Rte foods										
Kitchen is clean and lo			مائم المصماطة								
W Will email copy of Em	pioyee n	ealth form for placement	at nand sin	K							
Received by: (signature) See abov	/e	See a	bove		Title: Person In Charge/	Owner					
Inspected by:		Print:									
(signature)	$\leq \tau$	Richa	rd Hill		Committee V V	t oolls -t- 1					
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