

\$50.00 reinspection fee
required after 1st Followup

Retail Food Establishment Inspection Report
Permit approved
City of Rockwall

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

Date: 01/29/2025	Time in: 1:37	Time out: 3:02	License/Permit # Fs-9151	Food handlers 7	Food Managers 11	Page <u>2</u> of <u>2</u>
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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: Nothing bundt cakes	Contact/Owner Name: Leah Rodemeyer	* Number of Repeat Violations: <u>lt</u>	8/92/A	
Physical Address: I-30Suites		✓ Number of Violations COS: <u> </u>		
Pest control : Wing 8 01/06/2025		Hood Owners self clean	Grease trap: waste oil : Provided to me and teddy	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/> Pics

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 ✓ 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

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
			✓			✓					
	✓					✓					
			✓			Preventing Contamination by Hands					
			✓			W					
			✓			W					
			✓			Highly Susceptible Populations					
						✓					
	✓					Chemicals					
	✓								✓		
						✓					
	✓					Water/ Plumbing					
	✓					✓					
			✓			✓					

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓					✓					
	✓					✓					
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓					✓					
	✓					Utensils, Equipment, and Vending					
			✓			2					
Consumer Advisory						2					
	✓					✓					

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

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
1						✓					
	✓					Physical Facilities					
	✓					1					
			✓			✓					
	✓					W					
Proper Use of Utensils						1					
	✓					✓					
1									✓		

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Ashley Nhem	Print:	Title: Person In Charge/ Owner
Inspected by: <i>Kelly Kirkpatrick RS</i> <small>(signature)</small>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Nothing bundt cakes	Physical Address: I-30	City/State: Rockwall	License/Permit # FS-9151	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Wic	-14	Wic	39-40		
Under cooler 38-40		Front cooler	36-39		

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 temps F
	Watch dumpsters s d lids etc / air curtain confirmed at back door n
	Hot water at hand sink in back kitchen hot water at 100
Cos	Need soap/Cos at hand sink
45	To continue to monitor flooring and repair pits when needed
	Employee health policy is posted at all handsinks
	Hot water at three comp in wash bay 11 0 / faucet 123
	Sanitizer at three comp 300 ppm within range from the label label 200-400
34	Observed cake pans with built on accumulation that could be a pest control issue at some point
35	Watch personal items in back area most restored employee only area which is table and cooler avoid storing on extra mixers
45	Pitted floor around 4 comp
	Hanging mops to allow to dry
40	Hanging spray bottle on dirty dish rack but over gloves ... need to move Gloves
Cos	Tested sanitizer bucket under table with cotton wiping cloth below ppm 10 -this was being changed already
W	Discussed that it should be blue if using the three comp sink sanitizer
W	Discussed not using cloths between soap and sanitizer buckets / also discussed cloth towel thing / need to wet with sanitizer first
40	Avoid using card board boxes for storage of non original products ya
45	Wif - clean floor / watch frost issue/ watch buckling floor
32	Discard Vinyl cart covers that are badly frayed
	Sour cream pulled to make frosting was 50'- advised to return quickly to cooler and
42	Need to wipe down cover to fans in walk-in
	Discuss changing gloves when coming in from outside, etc. did not observe a violation
31	Hand sink near front is only at 61f - yes she's handsome in rear of kitchen until hot water is returned to front hand sink
	May send pics of hot water
	Allergy posting at place of order !

Received by: See above <small>(signature)</small>	Print:	Title: Person In Charge/ Owner
Inspected by: <i>Kelly Kirkpatrick RS</i> <small>(signature)</small>	Print:	Samples: Y N # collected

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