\$50.00 reinspection fee required after 1st Followup

Retail Food Establishment Inspection Report Permit City of Rockwall approved

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

Date: 01/29/2025	Time in: 1:37	Time out: 3:02	License/Peri						Food handlers Food Managers Page 2	of <u>2</u>	
	tion: 1-Routine	2-Follow Up	3-Complaint		1-Inv	estig	ation	1	5-CO/Construction 6-Other TOTAL/	SCORE	
Establishment Name: Nothing bundt cakes		(Contact/Owner Name: Leah Rodemeyer						* Number of Repeat Violations:lt	8/92/A	
Physical Address: I-30Suites		Wing 8	ontrol : 3 01/06/2025		ood ners se	elf clean	Pr	Greas ovid	led to me and teddy No Pics		
Compliance S Mark the appropriate	points in the OUT box for	r each numbered item	Mark 🗸		priate	box 1	for IN	, NO	policable COS = corrected on site Mark an Mark an N = repeat violation W-W in appropriate box for F	atch l	
Compliance Status	Prio	ority Items (3 Po	ints) violations R			<i>diate</i> olianc			tive Action not to exceed 3 days		
O I N N C U N O A O S	I N N C N O A O Time and Temperature for Food Safety			R	O I U N T	N	N	C O S	Employee Health	R	
/	1. Proper cooling time	and temperature			~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting Yes		
	2. Proper Cold Holding	g temperature(41°F/	45°F)		V	•			13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth		
	3. Proper Hot Holding	temperature(135°F)		1			Posted at all hand sinks Preventing Contamination by Hands				
V	4. Proper cooking time Cakes only			ν	٨				14. Hands cleaned and properly washed/ Gloves used properly Change as required / when coming in front out	side	
	5. Proper reheating pro Hours)	cedure for hot holding	ng (165°F in 2	v	٨				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 Hea	alth Control; proced	ures & records			1	1 1		Highly Susceptible Populations		
	Ар	oproved Source			V				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Frozen / thawed in wic		
	7. Food and ice obtaine good condition, safe, and destruction								Chemicals		
	8. Food Received at pro	-					~		17. Food additives; approved and properly stored; Washing Fr & Vegetables None	uits	
	Protection from Contamination				~	1			18. Toxic substances properly identified, stored and used See 40		
	 Food Separated & preparation, storage, di Eggs on bottom 		luring food						Water/ Plumbing		
	10. Food contact surfact Sanitized at <u>300</u>		; Cleaned and		~	•			19. Water from approved source; Plumbing installed; proper backflow device City approved		
	11. Proper disposition of returned, previously served or reconditioned Discarded /no returns 20. Approved Sewage/Wastewater disposal					20. Approved Sewage/Wastewater Disposal System, proper					
				ts) viola	ation	s Reg	uire	Cor	rrective Action within 10 days		
O I N N C U N O A O T S	Demonstration	n of Knowledge/ Pe		1	O I U N T		N A	C O S	Food Temperature Control/ Identification	R	
	21. Person in charge pr and perform duties/ Ce 11				V			27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature			
V	22. Food Handler/ no u	nauthorized persons	/ personnel		V	1		28. Proper Date Marking and disposition Only for heldOver 24 hrs			
	Safe Water, Reco	ordkeeping and Foo Labeling	d Package		V			29. Thermometers provided, accurate, and calibrated; Chen Thermal test strips Taylor			
	23. Hot and Cold Wate	r available; adequate	e pressure, safe		L				Permit Requirement, Prerequisite for Operation		
	24. Required records as destruction); Packaged		ags; parasite		/	•			30. Food Establishment Permit (Current/ insp sign posted) Posted		
		with Approved Pro							Utensils, Equipment, and Vending		
	25. Compliance with V HACCP plan; Variance processing methods; m Taking temps 4	e obtained for specia anufacturer instructi	lized	2	2				31. Adequate handwashing facilities: Accessible and properly supplied, used Soap corrected / one needs hot water mixed to	100	
		sumer Advisory		2	2				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See attached		
	26. Posting of Consum- foods (Disclosure/Rem Posting				V	•			33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped		
	Core Items (1 Poin	nt) Violations Req	uire Corrective A			_	_) Da	tys or Next Inspection , Whichever Comes First		
O I N N C U N O A O S		of Food Contamina	ation	1	O I U N T	N O	N A	C O S	Food Identification	R	
1	34. No Evidence of Ins animals				~	_			41.Original container labeling (Bulk Food)	\perp	
	35. Personal Cleanlines Watch								Physical Facilities		
	36. Wiping Cloths; pro Discussed	perly used and store	d	1	1				42. Non-Food Contact surfaces clean See		
V	37. Environmental cont	tamination		 	~	•			43. Adequate ventilation and lighting; designated areas used		
	38. Approved thawing WiC	method			٨				44. Garbage and Refuse properly disposed; facilities maintained	ed d	
<u> </u>		er Use of Utensils							45. Physical facilities installed, maintained, and clean	\dashv	
	39. Utensils, equipmen dried, & handled/ In us	t, & linens; properly		-	-	•			See 46. Toilet Facilities; properly constructed, supplied, and clean Equipped		
	Watch 40. Single-service & single-service	ngle-use articles; pro	operly stored	$\dashv \vdash$	+				47. Other Violations	_	
1	and used Gloves	s in back									

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Ashley Nhem	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

TEMPERATURE OBSERVATIONS Items It	Establishment Name: Nothing bundt cakes		Physical Address:		City/State:	License/Permit # FS-9151	Page <u>2</u> of <u>2</u>			
Item	Nothing buildt cakes 1-			TEMPERATURE OBSERV						
Under cooler 38-40 38-40 38-40 AN INSPECTION OF YOUR INTAILISIMENT HASHLY MADE YOUR ATTINIONS DIRECTIONS Number Watch dumpsters as discuss F Watch dumpsters as discuss of the standard	Item/Location Ten					Item/Location	Temp			
AN INSPECTION OF YOUR ISTABLISHMENT HAS BILLY MADIL YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND WITCH BLOW, all always ! 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 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 Watch personal items in back area most restored employee only area which is table and cooler avoid storing on extra mixer Hanging mops to allow to dry Hanging spray bottle on dirty dish rack but over gloves need to move Gloves Tested sanitizer bucket under table with cotton wiping cloth below ppm 10 -this was being changed alread; W Discussed that it should be blue if using the three comp sink sanitizer W Discussed not using cloths between soap and sanitzer buckets / also discussed cloth towel thing / need to wet with sanitizer first Avoid using card board boxes for storage of non original products ya W Celean floor / watch frost issue/ watch buckling floor Sour cream pulled to make frostling was 50° advised to return quickly to cooler and Need to wipe down cover to fans in walk-in Discuss changing gloves when coming in from outside, etc. did not observe a violation Hand sink near front is only at 61° yes she's handsome in rear of kitchen until hot water is returned to front hand sin May send pics of hot water Allergy posting at place of order! Frint: **Received by:** **Cupus May Sour Cream of the Charge Owner** **Frint:** **Print:** **Title: Person In Charge Owner** **Frint:** **Print:** **Title: Person In Charge Owner** **Frint:** **F	Wic		-14	Wic	39-40					
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Part Number Num				T TOTIL COOLCI	00 00					
Name		38-40								
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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 Reed soap/Cos at hand sink 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 Watch personal items in back area most restored employee only area which is table and cooler avoid storing on extra mixer 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 firs Avoid using card board boxes for storage of non original products ya Wif - clean floor / watch frost issue/ watch buckling floor 20 Discard Virryl card covers that are badly frayed Sour cream pulled to make frosting was 50'- advised to return quickly to cooler and Need to wipe down cover to fans in walk-in Discuss changing gloves when coming in from outside, etc. did not observe a violation Hand sink near front is only at 61f - yes she's handsome in rear of kitchen until hot water is returned to front hand sin May send pics of hot water Allergy posting at place of order! Print: **Received by:** **Received by:** **Kelly Kirkbatrick RS**	Itam	I								
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Allergy posting at place of order! Received by: (signature) Received by: (signature) Relative May Seed above Print: Title: Person In Charge/ Owner Print: Title: Person In Charge/ Owner	32	· ·								
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: (signature) See above Print: Title: Person In Charge/ Owner Print: Kelly Kirkbatrick RS	40	•			return quick	ly to cooler and				
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: (signature) See above Print: Title: Person In Charge/ Owner Print: Kelly Kirkbatrick RS	42				ate did not	observe a violation				
May send pics of hot water Allergy posting at place of order! Received by: (signature) Print: Title: Person In Charge/ Owner Print:	31						to front hand sin			
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