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: 3/12/25			Time in: 1:03		License/Permit # FS2024-15						CPFM	1	Food handlers	·	Page 1	of <u>2</u>				
Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla				laint 4-Investigation				atio	n	5-CO/Construction 6-Other		Т	OTAL/S	SCORE						
Establishment Name: Contact/Owner Ruby Baking Co Chelsea Gar						Vame	me: On					Number of Repeat Violations: 1 Number of Violations COS:				5/9				
Physical Address: 811 E YellowJacket suite 122 Rockwall, Tx Pest control: Monthly by landlord IN = in compliance								H N/a	ood a				e trap :/ waste oil o Teddy		llow-up: Yes		<i></i>	<i></i>		
Ma					Status: Out = not in co points in the OUT box for Prio	r each numbere	ed item	Mark '	√' a (nark	in app	ropria	ate bo	plicable COS = correct ox for IN, NO, NA, COS ive Action not to exceed		$\mathbf{R} = \text{repeat}$ an \mathbf{X} in approp	t violati priate be	on W=	Watch
Cor O U	Compliance Status O I N N C Time and Temperature for Food Safety Time and Temperature for Food Safety						R		0 I			tus C O	Employee Health					R		
T	-11								T	4	A	s	12. Management, food	employee	s and condition	onal em	ployees;			
					7)			V				knowledge, responsibilities, and reporting 13. Proper use of restriction and exclusion; No discharge from								
(/	2. Proper Cold Holding temperature(41°F/ 45°F) See)			V	1			eyes, nose, and mouth Employee health			discila	ige iioiii				
		3. Proper Hot Holding temperature(135°F)												0	mination by					
		/	4. Proper cooking time and temperature 5. Proper reheating procedure for hot holding (165°F in 2)					_	V				Hands cleaned and No bare hand conta							
		Hours)						V		15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N. Gloves & utensils							.)			
V					6. Time as a Public Hea	alth Control; _I	procedures	& records				Highly Susceptible Populations						1		
					Ар	proved Sour	·ce				V				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required N/A					
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction BEK, Kroger										Chemicals					
					8. Food Received at proper temperature Checking						V				17. Food additives; approved and properly stored; Washing Fruits & Vegetables					
					, and the second	n from Conta	mination				V	1			Water 18. Toxic substances proceed low and se			d and u	sed	
	~				9. Food Separated & pr preparation, storage, di	g food							0.0.00.00.00	-	Plumbing					
(~				10. Food contact surfact Sanitized at _200_	ces and Return ppm/tempera	nables ; Cleature	aned and			V				19. Water from approve backflow device City approved	_	; Plumbing ins	stalled;	proper	
				11. Proper disposition of returned, previously served or reconditioned Discard							v	-		İ	20. Approved Sewage/disposal	Wastewat	er Disposal Sy	ystem, j	proper	
- 1					D130	ara									апорован					
							dation It	ems (2 Po	ints)) viol	ation	s Reg	uire	Cor	rective Action within 1	10 days				
O U T	I N	N O	N A	C O S	Pri Demonstration	iority Foun	lge/ Person	nel	ints)		ation O I U N	N	uire N A	C C O S	rective Action within 1		Control/ Iden	tificati	on	R
O U T				О	Pri	n of Knowled	lge/ Person	nel			O I U N	N	N	C	rective Action within 1	erature (R
O U T				О	Pri Demonstration 21. Person in charge pr	n of Knowled resent, demonstrified Food M	lge/ Person stration of k Manager (Cl	nel knowledge, FM)			O I U N T	N	N	C	Food Temp 27. Proper cooling met Maintain Product Temp 28. Proper Date Markin Good date labels	hod used; perature ng and dis	Equipment A	Adequa	ate to	
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Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: Ruby Baking Co		Physical Address: 811 E YellowJacket suite 122		City/State: Rockwa	II, Tx	License/Permit # FS2024-15	Page of				
	<u> </u>		TEMPERATURE OBSERVA	l	,						
Item/Loc	ation	Temp	Item/Location	Temp	Item/Loca	ation	Temp				
Reach	ı freezer	4.5									
UC fridge amb		38									
	Soy Milk	41									
V	egan butter	41									
Beve	Beverage cooler Lobby										
C	ake Cooler	39									
		OF	SERVATIONS AND CORRECT	TIVE ACTIO	NS						
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temperature		ENT HAS BEEN MADE. YOUR ATTE F	NTION IS DIRI	ECTED TO T	THE CONDITIONS OBSER	VED AND				
	Hand sink equipped greater than 108										
	3 comp sink set up, 11	3, quat s	ani 200ppm								
	Restrooms equipped,	temp gre	ater than 108								
	Digital thermo onsite,	test strip	s are current								
	Display case products are	e kept for	1 day and then discard - will l	oe using tph	nc for iced	products and discar	d within 4 hrs				
	Display case products are kept for 1 day and then discard - will be using tphc for iced products and discard within 4 hrs of temperature once 41 or higher										
	Oven is spotless, look										
	Using Cottage recipes for frosting, will refrigerate until a product assessment is received										
	Using gloves and utensils to touch Rte foods										
	Kitchen is clean and looks great										
37			recommend using commerc	cial freezer	vs reside	ential unit when time	e to upgrade				
28	Requesting scientific of	lata for h	olding icing at room temp	since she	is workir	ng in a commercia	l kitchen				
32	Requesting scientific data for holding icing at room temp since she is working in a commercial kitchen Wooden cutting board rough, code requires all fcs to be smooth. To verify board is hardwood or nsf food safe										
	if board is food safe, options include resurfacing or replacment										
	,		0 1								
			T								
Received (signature)	See abov	'e	See at	ove		Title: Person In Charge/	Owner				
Inspected	l by:	<u>_</u>	Print:		_						
(signature)	KOMH	\nearrow (3	S Richar	d Hill		Samples: Y N #	¢ collected				