Retail Food Establishment Inspection Report

First aid kit

Allergy policy

Vomit clean up

Employee health

	22				Time in: 1:40	Time out: 2:20		License/P FS-0	002	27					Est. Type Risk Category Page 1		
Pur	pose	e of :	Ins nt N	pect Jam	ion: 1-Routine	2-Follow U		3-Compla ct/Owner I		4-	Inve	stig	atio	n	5-CO/Construction 6-Other TOTAL/SO * Number of Repeat Violations:	CORE	
Sm	all	cal	ke	s F	Rockwall										✓ Number of Violations COS:	λ/ Δ	
Phys 245!					ckwall, TX	Tri		Pest/3-18-	2025	Hoo n/a			Fa	reas	se trap : Follow-up: Yes O/ 100 by/50gal/3-11-2025 No ☑	<i>J</i> ,, (
Mark					tatus: Out = not in co	ompliance IN = in	complian	ce No	$\mathbf{O} = \text{not } \mathbf{O}$						pplicable COS = corrected on site R = repeat violation W-W wox for IN, NO, NA, COS Mark an in appropriate box for R	Vatch .	
IVIAIN	· tiic	, арр.	юрг	iate	•								_		tive Action not to exceed 3 days		
O	Î	N	N	С	Time and Ten	nperature for F	ood Safet	tv	R	О	ompl I	N		C		R	
U I	N	0	S (F = degrees Pahrenneit)														
·	/				1. Proper cooling time	and temperature					~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting		
					2. Proper Cold Holding					13. Proper use of restriction and exclusion; No discharge from	+						
·											~				eyes, nose, and mouth		
	•	/			3. Proper Hot Holding	temperature(135	°F)				Preventing Contamination by Hands						
	•	/			4. Proper cooking time and temperature					~				14. Hands cleaned and properly washed/ Gloves used properly			
		/			5. Proper reheating pro Hours)	cedure for hot ho	olding (16	55°F in 2			7				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	olth Control: pro	coduras	ly records							and method properly followed (THTRO VED 1, 3,4, 5)	_	
٠	1				o. Time as a rubiic rie.	ann Connoi, pro	cedures a	x records	Ш				1		Highly Susceptible Populations		
					Ap	proved Source					~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required		
Т					7. Food and ice obtained										eggs used for baking		
·	4				good condition, safe, and destruction	nd unadulterated	; parasite								Chemicals		
					8. Food Received at pro	oper temperature	<u> </u>								17. Food additives; approved and properly stored; Washing Fruit	ts	
·	1				check at rece						~				& Vegetables		
	Protection from Contamination							~				18. Toxic substances properly identified, stored and used					
Τ.					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting										Wotay/Dhymbing		
٠								11							Water/ Plumbing		
·	/				10. Food contact surfact Sanitized at			nea ana			~				1 19. Water from approved source; Plumbing installed; proper backflow device		
					11. Proper disposition of returned, previously served or										20. Approved Sewage/Wastewater Disposal System, proper	+	
٠					reconditioned						•				disposal		
0 1		N	N	C	Pri	iority Founda	ation Ite	ems (2 Po	ints) v	iolat O		Req		Cor	rrective Action within 10 days	R	
			A	o s		n of Knowledge/				Ŭ T	N	O	A	o s			
·					21. Person in charge prand perform duties/ Ce						/				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature		
	,		-		22. Food Handler/ no u	nauthorized pers	sons/ pers	onnel							28. Proper Date Marking and disposition	+	
V											~				29. Thermometers provided, accurate, and calibrated; Chemical/	_	
					Safe Water, Reco	ckage			~				Thermal test strips digital thermo				
	/		T		23. Hot and Cold Water	r available; adeq	uate press	sure, safe							Permit Requirement, Prerequisite for Operation		
					24. Required records a		ck tags; p	parasite							30. Food Establishment Permit (Current/insp report sign post	ed)	
•					destruction); Packaged	Food labeled									12/31/2025		
			T		25. Compliance with V	with Approved lariance, Speciali									Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly		
·	/				HACCP plan; Variance processing methods; m						~				supplied, used		
						sumer Advisory				-					32. Food and Non-food Contact surfaces cleanable, properly	_	
						suffer reavisory	,				~				designed, constructed, and used		
			T		26. Posting of Consum foods (Disclosure/Rem						_				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	\top	
										<u> </u>	Ĺ				1 11	\perp	
0 1			N	C	Core Items (1 Poin	nt) Violations	Require	Corrective	Action R	Not O	I	N	N	0 D a	ays or Next Inspection , Whichever Comes First	R	
U T	N	0	A	o S		of Food Contan				U T		0	A	O S	Food Identification		
٠	1				34. No Evidence of Ins animals						•				41.Original container labeling (Bulk Food)		
·	4				35. Personal Cleanlines			cco use							Physical Facilities		
·	1				36. Wiping Cloths; pro	perly used and st	tored				~				42. Non-Food Contact surfaces clean		
·	1				37. Environmental con	tamination					~				43. Adequate ventilation and lighting; designated areas used		
·	/	\dagger	1	1	38. Approved thawing	method					~				44. Garbage and Refuse properly disposed; facilities maintained		
					Prop	er Use of Utensi	ils				~				45. Physical facilities installed, maintained, and clean	\top	
	,				39. Utensils, equipmen	t, & linens; prop	erly used,	, stored,							46. Toilet Facilities; properly constructed, supplied, and clean	\dashv	
·					dried, & handled/ In u						~						
·					40. Single-service & si and used	ngle-use articles;	; properly	stored			~				47. Other Violations		
- 1				J					1 1	1			i l	ı l	1		

Retail Food Establishment Inspection Report

Received by: (signature) Heather Roland	Print: Heather Roland	Title: Person In Charge/ Owner OWNEr
Inspected by: Christy Cortez, RS (signature)	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name:	Physical A		City/State:		License/Permit #	Page <u>2</u> of <u>2</u>				
Smallcakes Rockwall	2455	Ridge		all, TX	FS-0002774	ŀ				
Item/Location	Temp F	TEMPERATURE (Item/Location	DBSERVATIONS Temp F	Item/Loca	ation	Temp F				
	_	Item/Location	тетр г	Ttem/Loca	iuon	тетр г				
reach in freezer/ambient	-4									
reach in cooler/sour cream	40									
ice cream/ambient	-1									
T		SERVATIONS AND C								
Number AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHMI	ENT HAS BEEN MADE. YO	UR ATTENTION IS DIR	ECTED TO T	HE CONDITIONS OBSER	RVED AND				
Hand sink 108F equ	uipped									
3 comp sink 121F										
Sani sink setup to 1	00ppm	chlorine								
Ice cream machine used ab	out twice a	a month/cleaned per ma	nufacturer's instructi	ons after us	sing Stera Sheen pacl	kets				
All cupcakes are sh	elf stab	le/only using Sm	all cakes recip	es						
Allergy policy poste	Allergy policy posted for customer viewing Conservewell used for dipper well at 170/166F Digital thermo and test strips Sneeze guards for ice cream and cupcakes to protect from public									
Conservewell used										
Sneeze guards for i										
	Ingredients upon request Gloves for icing or any prep of ready to eat and for boxing cupcakes Peanut butter and nuts stored low, separate									
)										
	Allergen and hand sink poster posted									
	!	· ·								
Received by: (signature)	ı	Print:	thar Dal	ام ما	Title: Person In Charge	e/ Owner				
Heather Koland		неа	ther Rola	and	Owner					
Heather Roland Inspected by: (signature) Christy Cor	tez, 1	RS Chris	sty Cortez	, RS	Samples: Y N	# collected				