Follow-up fee of \$50.00 is required after 1st Followup

Retail Food Establishment Inspection Report City of Rockwall

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

D:)7/:	20	22	Time in: 10:32	Time out: 3:45		S 89							Food handlers 260 Page 1 of 2	2_
					tion: 1-Routine	2-Follow U		-Complain		4-1	Inves	tiga	tion		5-CO/Construction 6-Other TOTAL/SCOI	RE
	stabli osto				ne: akery		Contact	t/Owner Na O	ame:						* Number of Repeat Violations: ✓ Number of Violations COS:	Α.
						est control ee grocery	:		Hoo See	od groce	ry			e trap : Follow-up: Yes Docery No Circle one)	4	
M	ark t	Com	plia	nce S	Status: Out = not in co	ппрпансс	n compliance item	110	= not o						plicable $COS = corrected on site$ $R = repeat violation$ $W-Water NA, COS$ Mark an \sqrt{n} in appropriate box for R	ch
			1 1							e Im	medi	ate	Corr	ecti	ive Action not to exceed 3 days	
0	Î	npliance Status I N N C Time and Temperature for N O A O				nperature for F	Food Safety	,	R	Compliance O I N			N C			R
U T	N	S (F = degrees Fahrer					eit)			U T	N	0		o S	Employee Health	
	Proper cooling time and temperature					and temperature	;				~				12. Manag ement, food employees and conditional employees; knowledge, responsibilities, and reporting	
	~	2. Proper Cold Holding temperature See					1°F/ 45°F)				~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Posted at hand sinks	
	3. Proper Hot Holding temperature(1				temperature(135	135°F)								Preventing Contamination by Hands		
		/			4. Proper cooking time	and temperature	e				/				14. Hands cleaned and properly washed/ Gloves used properly	
					5. Proper reheating pro	cedure for hot he	olding (165	°F 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 He	alth Control: pro	ocedures &	records			'					
		•			Prep only										Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered	
						proved Source					\				Pasteurized eggs used when required Cooking	
	/				7. Food and ice obtaine good condition, safe, and destruction	nd unadulterated		ood in							Chemicals	
					destruction Comme 8. Food Received at pro-		P								17. Food additives; approved and properly stored; Washing Fruits	
	/				Receiving	oper temperature					/				& Vegetables Veggie wash if needed	
						n from Contami					/				18. Toxic substances properly identified, stored and used Watch	
	/	Pood Separated & protected, prevented during food preparation, storage, display, and tasting				food							Water/ Plumbing			
	/				10. Food contact surfact Sanitized at 200	es and Returnab ppm/temperatur	oles ; Cleandre 160	ed and SR		w	~			i	19. Water from approved source; Plumbing installed; proper backflow device City approved / plumber called to check	
		~			11. Proper disposition of reconditioned Disc	of returned, prev	viously serv				/				20. Approved Sewage/Wastewater Disposal System, proper disposal	
					Pri	iority Founda	ation Iter	ns (2 Poir	nts) vi						rective Action within 10 days	
O U T		N O	N A	C O S	Demonstration	n of Knowledge	e/ Personne	ı	nts) vi	olati O U T		Requ N O	N A	Cor C O S	rective Action within 10 days Food Temperature Control/ Identification	R
\mathbf{U}		N O				n of Knowledge/	e/ Personne	l owledge,		O U	I	N	N A	C O		R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Gavin Jones	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Item/Loc Baker			SH 276	Rockwa	Ⅱ FS 8936						
			TEMPERATURE	OBSERVATIONS							
Baker	ation	Temp F	Item/Location	Temp F	Item/Location	Temp F					
	y cake case	Defrost									
Cheese cake		37									
	Wic	34/35									
	Wif										
(Coffin case	38/39									
Itam	T			CORRECTIVE ACTIO							
Item Number	AN INSPECTION OF YOUR ENOTED BELOW:	STABLISHME	NT HAS BEEN MADE. Y	OUR ATTENTION IS DIRE	ECTED TO THE CONDITIONS OBSE	RVED AND					
	Allergens pulled out a	at bottom (of label for identifi	cation on package	<u> </u>						
	Not using veggie was			oallori ori paokago	<u> </u>						
33/000				on dropped / wash sink	water was 56 F (dumped and refille	od) room tomp 68					
33/cos				•	hing sink is only 105 F -ad						
33/cos					h the soap dispenser to b						
W			•	inch above top of s	sink - unit on right is borde	erline					
	Sanitizer bucket / spr		opm								
	Using Iollipop thermo										
W	Bakery crud on floor i		-								
	Watch for ice on pipe										
	Will also check on ice	•									
	Dishmachine confirm	ed with 16	0 SR label								
	Watch pipe wrapping	etc - not	washable - in futu	ıre							
	Minor cleaning needed only										
!!	Manager is having ho	t water loc	ked into endin	g temp for washing	at three comp over 110 b	out will have it					
	Looked into to confire	n consiste	ency								
Received	by:		Print:		Title: Person In Charg	e/ Owner					
Received (signature)	See ahov	/ <u>e</u>			Title: Person In Charg	e/ Owner					
	See abov	ve			Title: Person In Charg	e/ Owner					