∙eq Follo	u W	ire			of \$50.00 is after 1st			City of	Roc	k٧			nsp)ec	tion Report		Vomit clea	olicy/trainii In up	าg
	Date: Time in: Time out: License/P 03/16/2023 9:58 3:28 Fs 89													Food Mana 9	gers Food Handlers 278	Page <u>1</u> of <u>2</u>			
Pur Esta					tion: 1-Routine	2-Follow U		3-Compla act/Owner		4	4-In	vesti	gatio	on	5-CO/Constr * Number of I		6-Other	TOTAL/SCO	RE
Cos	stco	o 10)49	ð þ	akery		Cos	tco	ivanic.					~	✓ Number of	Violations	COS:	1/99//	Δ
Phys 1125				ss:		Se	est contr e groce	rv			lood ee de				ase trap / waste oil : procery		Follow-up: Yes		`
Mark					Status: Out = not in con e points in the OUT box for e	npliance IN = in each numbered i	complia tem	nce N Mark	$\mathbf{O} = \text{not}$ \mathbf{V} in a						$\begin{array}{l} \text{applicable} & \text{COS} = 0\\ \text{IO, NA, COS} \end{array}$	corrected or M	n site \mathbf{R} = repeat via lark an $$ in appropria	olation W- Wate ate box for R	ch
Com	plia	nce	Stat	tus	Prior	rity Items (3	Points	s) violation	s Requi	-		<i>ediat</i> plian			ctive Action not to e	xceed 3 d	ays		Т
0						R	1	O I U N T	ÎN	N	C	Employee Health							
-	S (F = degrees Failement) I. Proper cooling time and temperature									12. Management, food employees and conditional en knowledge, responsibilities, and reporting					employees;	Γ			
	 ✓ 2. Proper Cold Holding temperature(41°F/45°F) 							-	13. Proper use of restriction and exclusion; No disch					charge from	┢				
L		See								V		eyes, nose, and mouth					-		
	3. Proper Hot Holding temperature(135°F)								Preventing Contamination										
					4. Proper cooking time a											and properly washed/ Gloves used properly			
					5. Proper reheating proce Hours)	edure for hot he	olding (1	165°F in 2			15. No bare hand contact with ready alternate method properly followed								
					6. Time as a Public Heal Prep only	th Control; pro	cedures	& records			Highly Susceptible Po					ceptible Populations		+	
		1			App	proved Source				T	16. Pasteurized foods used; prohibited f Pasteurized eggs used when required					fered	Т		
L	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Commercial										Cooking Chemicals								
					8. Food Received at prop		<u>.</u>								17. Food additives	s; approved	d and properly stored;	Washing Fruits	
ŀ					At receiving						V				& Vegetables Veggie wa				
-						from Contami		6 1			V				18. Toxic substand	ces proper	ly identified, stored an	id used	
L					 Food Separated & pro preparation, storage, disp 			ig food								Wat	ter/ Plumbing		
L	/				10. Food contact surface Sanitized at <u>150</u> p	opm/temperatu	^e 16	0 SR			V				backflow device City appro	ved	urce; Plumbing install		
					11. Proper disposition of reconditioned Disca		iously s	erved or			v				20. Approved Sew disposal	vage/Waste	ewater Disposal Syste	m, proper	
	I	N	N	С	Prio	ority Founda	ation I	tems (2 Po	oints)	_	ation			_	orrective Action with	hin 10 da	ys		1
	N		A	o s	Demonstration	5				1	U N T		A		Food 7	Temperatu	ure Control/ Identific	ation	
L					21. Person in charge pres and perform duties/ Cert See above	ified Food Ma	nager (C	FM)			V				27. Proper cooling Maintain Product 28. Proper Date M	Temperatu		quate to	
U				_	22. Food Handler/ no un	authorized pers	sons/ per	rsonnei			V				_	-	a disposition	ad: Chamical/	
						Labeling		-			V				Thermal test strip	•	, accurate, and canorat	ed; Chemical/	
V	1				23. Hot and Cold Water Equipped	-					-			-		•	nt, Prerequisite for O	•	
L					24. Required records ava destruction); Packaged F Allergens incl	Food labeled					V				Posted		ermit (Current/ insp s		
·					25. Compliance with Va HACCP plan; Variance of processing methods; man	riance, Special obtained for sp	ized Pro ecialized	cess, and			ŀ						uipment, and Vendin facilities: Accessible a		T
					Const	umer Advisor	y			١	~				designed, construct Watch U b	cted, and u			
L					26. Posting of Consumer foods (Disclosure/Remin Included						v				Service sink or cu		installed, maintained, g facility provided	used/	
					Core Items (1 Point	t) Violations	Requir	e Corrective	e Action	n No	ot to	Exce	eed !	90 D	Equipped	tion , Whi	chever Comes First		
	I N		N A	C O S	Prevention of	f Food Contar	ninatio	1	R	1	O I U N T					Food	Identification		I
l	/			5	34. No Evidence of Insec animals	ct contaminatio	on, roder	nt/other			-	V	•		41.Original contai	ner labelir	ng (Bulk Food)		Γ
U	/				35. Personal Cleanliness	-	-	acco use					·			Phys	sical Facilities		
L					36. Wiping Cloths; prop Stored in bucke		tored				V	/			42. Non-Food Con Watch				Γ
					37. Environmental conta	mination					V				Ŷ		l lighting; designated		
L					38. Approved thawing m Wic rt	nethod					v				e		perly disposed; faciliti		
					-	r Use of Utens					V				Watch		ed, maintained, and cl		
L					39. Utensils, equipment, dried, & handled/ In use Watch	e utensils; prop	erly used	1			v				46. Toilet Facilitie Equipped		y constructed, supplied	d, and clean	
					40. Single-service & sing and used	gie-use articles	; proper	iy stored		1	1				47. Other Violatio	ons			
		-																	<u> </u>

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Nick Locicero	Print:	Title: Person In Charge/ Owner Manager
Inspected by: (signature) Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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	nent Name: Co 1049 bakery	Physical A	^{ddress:} SH 276	City/State: Rockwal		License/Permit # 8936	Page	Page <u>2</u> of <u>2</u>			
UUSIC	o ioto danciy	11253	TEMPERATURE OBSERVA								
Item/Loc	ation	<u>Temp F</u>	Item/Location	Temp F	Item/Locat	ion		<u>Temp F</u>			
Bakery	/ coffin case	32-40									
	Wall case	36-40									
	Wic										
(Cake icing	40									
	Wif	-3.1									
Item	AN DISDECTION OF YOUR PR		SERVATIONS AND CORRECT					ID			
Number	NOTED BELOW: temps in F		NT HAS BEEN MADE. YOUR ATTEN	NTION IS DIRE	CTED TO TH	IE CONDITIONS OBSE	KVED AN	<u>vD</u>			
	Packaging with allergen info confirmed										
W	To dust inside coffin case non food contact area										
47	Dishmachine tested to			thu to bo	vo oddrod	sod					
47	Condenser on left is frozen - no items store under currently - to have addressed Watch ice around door into wif										
77			discussed quats hinding /1	60/200 pp	m						
	Sani buckets - Watch rags etc discussed quats binding /160/200 ppm Sink sanitizer 200'ppm										
	Hot water 116 in wash sink / 118 at faucets										
	Test strips in date										
	Ingredients printed on	labels									
	Gloves for rte foods as required										
	Keep an eye on white u boats										
	Dry goods are stored in metal bins in original packages										
W	Employee health posters to be at hand sinks										
W	To provide plastic und	er milk in	wic in place of cardboard								
D . 1 -						T '4. D	10				
Received (signature)	^{by:} See abov ^{(by:} Kelly kirkpo	/e	Print:			Title: Person In Charg	e/ Owner				
Inspected	l by:		Print:								
(signature)	Kelly kírkpa	itríck	\mathcal{RS}			Samples: Y N	# collecte	ed			
511.00	(Powiered 00 2015)										