	ir				0.00 is r 1st		R	etail		ity of	Roc	:kw		: In	spo	ecti	ion Report	ing				
Date: 09/0)7/2	20	22	Time 9:3			ime out			License/ Fs 8							$\begin{array}{c c} Food handlers \\ \hline 65 \\ \hline 21 \end{array} Page \underline{1} of \\ \end{array}$	2				
Purpo Establ					1-Routine		2-Follo			3-Comp	10		Inve	estig	atio	n	5-CO/Construction 6-Other TOTAL/SCC * Number of Repeat Violations:	ORF				
				akery					Costo		i ivanie.						✓ Number of Violations COS: 0/100	//				
Physic Hey 27		ddre	ess:						contro grocery			Ho 07/2	od 25/22	2			rocery Vaste oil: Follow-up: Yes V/ 100	//-				
				status:	Out = not in c	compl	iance IN	= in co	mplian	ce .	NO = nc						pplicable $COS = corrected on site R = repeat violation W- Wat$	tch				
Mark 1	ne ap	prop	riate	points in t	the OUT box for Pri						-						O, NA, COS Mark an V in appropriate box for R tive Action not to exceed 3 days	_				
0 Î	mpliance Status							R	0	Î	lianco N	e Sta N A										
U N T	0	Α	O S							U T		0	A	O S	Employee Health 12. Management, food employees and conditional employees;							
	~	1. Proper cooling time and temperature								~	,			knowledge, responsibilities, and reporting								
			2. Proper Cold Holding temperature(41°F/ 45°F)									,			13. Proper use of restriction and exclusion; No discharge from							
~				See							V				eyes, nose, and mouth Posted at hand sink							
	3. Proper Hot Holding temperature(135°F)										Preventing Contamination by Hands											
	~			Ŷ	er cooking tim		Ŷ						/	'		-	14. Hands cleaned and properly washed/ Gloves used properl					
	~			5. Prope Hours)	er reheating pr	rocedu	re for h	ot hold	ing (16	5°F in 2			V	,			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y, N,)					
				6. Time	e as a Public H	ealth	Control:	proce	dures	& records	5		ľ				Gloves					
													1			Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered						
					А	ppro	ved Sou	rce					~	'			Pasteurized eggs used when required Cooking					
~	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Commercial							<u> </u>				Chemicals										
				8. Food	Received at p			ature						,			17. Food additives; approved and properly stored; Washing Fruits					
				At re	ceiving								V				& Vegetables Veggie wash or water 18. Toxic substances properly identified, stored and used	_				
-				0. E. 1	Protectio					6 1			/				18. Toxic substances properly identified, stored and used					
~					l Separated & I ition, storage, d		-		during	food							Water/ Plumbing					
~					od contact surfa ed at 200				; Clea	ned and			~	,			19. Water from approved source; Plumbing installed; proper backflow device City approved	T				
	~			11. Prop recondit	DISC	car	ded						~				20. Approved Sewage/Wastewater Disposal System, proper disposal					
0 I	N	N	С								Points) R	0	Ι	N	Ν	С		1				
	0	A	O S	21. Pers and per	Demonstrations on in charge proform duties/ C	presen	it, demoi	nstratio	on of ki	nowledge	÷,			0	A	O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
<u>/</u>				See 22. Foo	d Handler/ no	unaut	horized	person	is/ pers	onnel							28. Proper Date Marking and disposition	-				
				Sat	fe Water, Rec	ordk	ooning	and Fo	od Pa	ekana				•			29. Thermometers provided, accurate, and calibrated; Chemical/	+				
				54	ie water, Kee		beling	inu ro	oura	.Kagt			~				Thermal test strips Lollipop					
~				23. Hot	and Cold Wat	ter ava	ulable; a	adequa	te pres	sure, safe	:						Permit Requirement, Prerequisite for Operation					
~				destruct Labe	uired records a tion); Package eled prin	tec	d labele	site					~				30. Food Establishment Permit (Current/ insp sign posted) Posted					
~				25. Con HACCE	Conformance mpliance with P plan; Variand ing methods; r	Varia ce obt	nce, Spe ained fo	ecialize or speci	ed Proce ialized				~	•			Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped	T				
					Co		ier Advi	·					~	,			32. Food and Non-food Contact <u>surfaces cleanable</u> , properly designed, constructed, and used Watch condition					
~				foods (I	ting of Consur Disclosure/Rer								~	'			33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided					
		_	_		d on labels Items (1 Poi	int)	Violati	ons Ri	auire	Correcti	ve Actic	n Noi	t to 1	Free	od 9	0 Da	<u>Confirmed at three comp / Dishmachine</u> ays or Next Inspection, Whichever Comes First	<u>.</u>				
O I U N	N O	N A	C O		Prevention					correcu	R		Ι	N O	N A	C O		1				
T	-		S	34. No	Evidence of In					/other		Т				S	41.Original container labeling (Bulk Food)	-				
			_		s Watch sonal Cleanling	ess/ea	ting. dri	nking	or toha	cco use	++		L									
				Wate 36. Wir	sonal Cleanling Ch ping Cloths; pr	onerb	v used a	nd stor	ed	*	+			,	_		Physical Facilities 42. Non-Food Contact surfaces clean	4				
				Store	ed in buc	kets	5 -				++						Watch 43. Adequate ventilation and lighting; designated areas used	+				
				vvatc	ch conde	ensa	ation	issu	ies		\parallel		~		_		4. Garbage and Refuse properly disposed; facilities maintained					
_	2	_	_		noveu mawing	g meti	100				_	_	<u>~</u>	<u> </u>	_	_		_ _				
				20.11			se of Ut						<u>~</u>	<u> </u>	_	_	45. Physical facilities installed, maintained, and clean Watch	_ _				
~					nsils, equipme & handled/ In t					, stored,			~	'			46. Toilet Facilities; properly constructed, supplied, and clean Equipped					
		_	_	40. Sing	gle-service & s	single	-use arti	cles; p	roperly	stored			╞		_	—	47. Other Violations	+				
~				and use	d									~								

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

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	o 1049 bakery	Physical A Hwy 2		City/State: Rockwal	I	License/Permit # 8936	Page <u>2</u> of <u>2</u>			
I 4/ I	<i>A</i>	TE	TEMPERATURE OBSERVA	-	T ()		T F			
Item/Loca		<u>Temp F</u>	Item/Location	<u>Temp F</u>	Item/Locat	lon	<u>Temp F</u>			
Bunke	er / coffin case	41								
Ca	ke case wall	37/40								
Wif (new not on yet)									
	Wic	36/37								
		OB	SERVATIONS AND CORRECT	IVE ACTION	NS					
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: All temps F	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	CTED TO TH	E CONDITIONS OBSER	VED AND			
See below										
	Allergens included on labels									
	Hot water at hand sin		three							
	Using salted butter that	at is softe	ned to use - no more thar	4 hrs						
	-		sed quat binding with cloth		buckets a	ind towels wet wi	th quats first			
	Hot water at three con						•			
	Dishmachine at 160 S		rmo label							
	Watch shelving unit in back corner									
	Using Iollipop thermos									
	Removing shipping protective liner on ss									
	Construction remodel notes:									
	Watch and address area out side of new Wif where old flooring doesnt Meet exterior or Wif									
	Have condensation checked in cake case									
Received (signature)	See abov	e	Print:			Title: Person In Charge	/ Owner			
Inspected	by:	~	Print:							
(signature)	^{by:} Kelly kirkpo	ıtríck	'RS			Samples: Y N	# collected			
Form EH-06	(Revised 09-2015)									