See

Followup Fee Retail Food Esta						blishment Inspection Report								First aid kit						
\$50.00 after															V	Allergy p Vomit cle				
	Fir	st	Fo	llc	owup				Cit	y (of	R	00	k۱	Wá	all	V	Employe	•	
	ate:	71	10)	Time in:	Time out:		License/P								CPFN 9	М	Food handlers	Page 1 of	2
8/17/13 9:00 5:00 FS-8 Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla					_	_	1-I1	nves	igat	tion	— I	5-CO/Construction	on	6-Other	TOTAL/SCO					
Es	stabli	ishm	ent i	Nam	ne:	2-F 0H0	Cor	ntact/Owner l	_		4-11	nves	uga	11011	<u> </u>	XNumber of Rene	eat Viola	tions:	TOTAL/SCO	KE
	oge				5-Bakery		Pest con	Drake			Ноо	d		Gre	ease	Number of Viola e trap :/ waste oil		OS: <u>5</u> Follow-up: Yes ✓	17/83/	B
					wall, TX 75032	IN	Refer gro	cery inspection	on		/202					grocery inspection		No _		
Ma					Status: Out = not in co	ompliance IIN in the compliance IIN in the compliance IIN in the complex in the c	ed item	ance No Mark	$\mathbf{O} = \mathbf{n}$							oplicable COS = correction for IN, NO, NA, COS		site \mathbf{R} = repeat violetk an \mathbf{X} in appropriate		ch
			Gt.	4	Prio	ority Items	(3 Point	ts) violations	Req	uire						tive Action not to excee	ed 3 day	vs		r
O U	ompli I N	ance N O	N A	C O		mperature for Food Safety		ıfety	R	-	O U		N	N	C O		Empl	oyee Health		R
Ť	.,		A	s	(F = degrees Fahrenheit) 1. Proper cooling time and temperature				-	T	11			Š	12. Management, food			employees;		
		~								•	/				knowledge, responsibi	lities, ar	nd reporting			
	/				2. Proper Cold Holding temperature(41°F/ 45°F)					W					13. Proper use of restri eyes, nose, and mouth	1	nd exclusion; No disc	charge from		
		3. Proper Hot Holding temperature(135°F)						-						Need state post		ntamination by Han	ds			
					4. Proper cooking time and temperature					-	3				/	Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly				
					5. Proper reheating procedure for hot holding (165°F in 2			\vdash	-	3	_				Not hot water 15. No bare hand conta	act with	ready to eat foods or	r approved		
		~			Hours)											alternate method properly followed (APPROVED Y N) Gloves				
	6. Time as a Public Health Control; procedures & records													Highl	ly Susce	eptible Populations				
					Approved Source							/				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required				
	/				7. Food and ice obtained good condition, safe, and destruction Kroger,								Chemicals							
	/				8. Food Received at pro			T			/		17. Food additives; approved and properly stored; Washing Fre & Vegetables							
		Checked upon delivery Protection from Contamination							_		/				18. Toxic substances properly identified, stored and used					
	~		9. Food Separated & protected, prevented during food preparation, storage, display, and tasting									Water/ Plumbing								
3				~	10. Food contact surfaces and Returnables; Cleaned and Sanitized at0 ppm/temperature XX							/			1	19. Water from approve backflow device City approved	_	ce; Plumbing installe	ed; proper	
	/				11. Proper disposition of returned, previously served or reconditioned Discard immediately					_		/	20. Approved Sewage/Wastewater Disposal Systen disposal					n, proper		
					Pri	iority Fou	ndation	Items (2 Po	_) vio			_			rrective Action within	10 days	1		
O U T	N N	O	A A	o s	Demonstration	n of Knowled	dge/ Perso	onnel	R		O U T	I N		A	C O S	Food Temp	peratur	e Control/ Identifica	ation	R
_	/			Б	21. Person in charge pr and perform duties/ Ce 1							/			5	27. Proper cooling met Maintain Product Tem			quate to	
/					22. Food Handler/ no u	nauthorized	nauthorized persons/ personnel			=	W					28. Proper Date Marking and disposition Non tcp food with expired Kroger date				
					Safe Water, Recordkeeping and Food Package Labeling							/				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Onsite and current				
2				_	23. Hot and Cold Water available; adequate pressure, safe No hot water 24. Required records available (shellstock tags; parasite destruction): Programd Food labeled			ressure, safe										Prerequisite for O	peration	
								+	-	T					30. Food Establishment Permit/Inspection Current/ insp posted					
				destruction); Packaged Food labeled Pre packaged food					_	•					Current / not posted					
					25. Compliance with V					-	<u> </u>	_				Utensil 31. Adequate handwas		pment, and Vending		
	~				HACCP plan; Variance processing methods; m						2					supplied, used See				
					Con	sumer Advis	sory					/				32. Food and Non-food designed, constructed,			, properly	
	26. Posting of Consumer Advisories; raw or under foods (Disclosure/Reminder/Buffet Plate)/ Allerg Noted on labels					ergen Label			2			•	/	33. Warewashing Faci Service sink or curb cl No hot water	eaning t	facility provided	used/			
0	I	N	N	C					Acti R	on N	О	I	N	N	С	ys or Next Inspection				R
O U T	N	О	A	o S		of Food Con					U T	N	О		o S			dentification		
	'				34. No Evidence of Insanimals						-	/				41.Original container l	iabeling	(BUIK Food)		
	'			35. Personal Cleanliness/eating, drinking or tobacco use 36. Wiping Cloths; properly used and stored		vacco use								40 N 7 15	•	cal Facilities				
	/				No buckets us	ing spra	nd stored I y bott l	es			1					42. Non-Food Contact				
	/				37. Environmental con						1					43. Adequate ventilation				
	/				38. Approved thawing	method						/				44. Garbage and Refus				
	1				•	er Use of Uto					1					45. Physical facilities i	installed	l, maintained, and cle	ean	
1				/	39. Utensils, equipmen dried, & handled/ In us						(~				46. Toilet Facilities; pr	roperly (constructed, supplied	l, and clean	
	/				40. Single-service & si and used	ngle-use artic	cles; prope	rly stored			1					47. Other Violations See				

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Eric Drake	Print: Eric Drake	Title: Person In Charge/ Owner GM
Inspected by: Richard Hill (signature)	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: er SW 575-Bakery	Physical A	Address: Ridge Rd	City/State: Rockwa	ıll, Tx	License/Permit # FS8031	Page	Page of			
range	or over or o Bartory	0020	TEMPERATURE O		, 17	1 00001					
Item/Loca	ation	Temp	Item/Location	Temp	Item/Lo	cation		Temp			
Self-se	erving cake cooler										
Calt		1//									
	servingfreezers	-1/4						<u> </u>			
C	ake display	39									
	WIF	20									
	• • • • • • • • • • • • • • • • • • • •							+			
Item	AN INSPECTION OF YOUR ES		SSERVATIONS AND CO			THE CONDITIONS OPE	ERVED A	ND			
Number	NOTED BELOW: all temperature			ATTENTION IS DIK	LCTED IO	THE CONDITIONS OBSI	LKVED A.	ואט			
39cos	Missing tongs in self s	erve bre	ad station								
31cos	Handsink not equipped	d, missin	g papertowels, no h	ot water							
23/10	3comp sink setup, no hot water, Quat sani 0ppm, product available-dispensor issue. COS										
	Dishwasher not being used during Inspection										
W	Observed 2 scones out of date on self-serving table										
Good temps in self-serving frozen cake freezers											
45											
42	3 11										
	47 Store all food six inches off ground in order to clean properly										
	43 1 light out in WIF										
37	Frozen droplets forming on ceiling, protect food underneath Found 3 frozen piece with gruph/broken plactic tone. Chivers of plactic cheeryed in ten of piece.										
37	Found 3 frozen pies with crush/broken plastic tops. Chivers of plastic observed in top of pie										
10	Employee using gloves and hair restraints Observed employee cleaning between task with bottle labeled water only, tested 0ppm sani										
10 32				er orny,	tested uppm san						
31	Tiles need repaired bottom of middle wall, non scrubable surface Papertowel dispenser payt to 3 comp sink peeds repaired or replaced, no papertowels										
01	Papertowel dispensor next to 3 comp sink needs repaired or replaced, no papertowels 12:30pm - suspended all prep/cooking because no hot water										
	12:30pm - suspended all prep/cooking because no hot water 1:15pm GM informed that hot water tank has been repaired										
	3:15 checked for hot water, all sinks had hot water +132										
Received (signature)	Eric Drak	е	Print: Eric	Drake		Title: Person In Charg	ge/ Owner	•			
Inspected		, ,	Print:								
(signature)		1		nard Hil	Ī						