



# Retail Food Establishment Inspection Report

## City of Rockwall

Received by: <b>Daisy Perez</b>	Print:	Title: Person In Charge/ Owner
Inspected by: <i>Kelly Kirkpatrick RS</i> <small>(signature)</small>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Nothing bundt cakes</b>	Physical Address: <b>1035 I-30</b>	City/State: <b>Rockwall</b>	License/Permit # <b>9151</b>	Page 2 of 2
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Wic		Wif	5.4		
34/35/35					
under counter cooler	36				
Eggs	41				

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: ALL TEMPS TAKEN in F
	Front cake case 34/35
	Allergy postings on brochure and at front counter
	Hot water at hand sinks 100/226 at three comp
W	Condensation under rubber mats on floor inside wic to be changed daily - from egg product thawing / using puppy pads under dri dek
	Using pasteurized egg product
37	Avoid storing anything else on the floor such as boxes of cakes
W	Reminder to store employee items low
	Cream cheese - set on counter to use to mix - all part of the prep stage
	Icing - received labs on
	Sanitizer in bucket 200 ppm / sanitizer in three comp
W	Watch condition of boxes used to transport cakes
45	Floor in wif still lifting and missing panel buttons
37	To address frost around door on shelving and some exterior packages on cakes / gasket or seal issue
	Possibly heat strip ... as ice is also accumulating on bottom of door too
45	Need to fill holes in wall behind three comp sink/ also floor is pitted
W	Keep and eye on dumpsters
W	Keep and eye on what is stored outside as to not attract pests
	Watch mops in mop sink / doing best to hang to dry
	Green shelving is peeling ... both units in back
36/cos	Watch storage of dry towels / discussed storing in sanitizer / to wet first before putting in bucket (dry one on hand sink)
	Using yellow digital thermo and test strips expire this month
45	General cleaning of floor under equipment - watch condition

Received by: <b>See above</b> <small>(signature)</small>	Print:	Title: Person In Charge/ Owner
Inspected by: <i>Kelly Kirkpatrick RS</i> <small>(signature)</small>	Print:	Samples: Y   N   # collected

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