Additional followupsRetail Food Establishment Inspection ReportImage: First aid kit\$50.00 feeCity of RockwallImage: Vomit clean upCity of RockwallImage: First aid kit										3							
Date:         Time in:         Time out:         License/P           07/12/2023         10:39         11:27         Fs 9 <sup>-1</sup>													Food handlers Food managers $7$ Page $\frac{1}{0}$ of $2$	_			
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla Establishment Name: Contact/Owner N							4-]	Inve	estig	atio	n	5-CO/Construction 6-Other TOTAL/SCOR	E			
Nothing bundt cakes													* Number of Repeat Violations: Vumber of Violations COS: e trap/waste oil Follow.up: Yes 3/97/A				
Physical Address: Pest control : 1035 E I-30 Terminix monthly							Hood Grease trap/ waste Self Provided to teddy an					e trup/ waste on	1				
Compliance Status: Out = not in compliance IN = in compliance NO						NO =							pplicable $COS = corrected on site R = repeat violation W- Watch , NA, COS Mark an  in appropriate box for R$				
IVI	aik u	ie ap	рюр	Tiate	Priority Items (3 Points) viola												
Co O U T	mpli I N	ance N O	Stat N A	tus C O S	Time and Temperature for Food Safety				ompl I N	lianco N O	N	Employee Health	R				
_		~		5	1. Proper cooling time and temperature			T	~			S	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting				
	~				2. Proper Cold Holding temperature(41°F/ 45°F) See			W					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Need at all handsinks				
		3. Proper Hot Holding temperature(135°F)							<u> </u>		Preventing Contamination by Hands						
		4. Proper cooking time and temperature							~	14. Hands cleaned and properly washed/ Gloves used properly Gloves	_						
		~			5. Proper reheating procedure for hot holding ( $165^{\circ}$ F in Hours)	n 2			-	~			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N. )				
w	~	6. Time as a Public Health Control; procedures & records Prep only time only					_		<u> </u>	Highly Susceptible Populations	_						
					Approved Source				16. Pasteurized foods used; proh				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	_			
	~			7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction								Yes Chemicals					
	~				8. Food Received at proper temperature To take temps						~	•	17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
					Protection from Contamination				~			E	18. Toxic substances properly identified, stored and used				
_		9. Food Separated & protected, prevented during food							<u> </u>				Stored low				
┝	~ ~				preparation, storage, display, and tasting BEK / Sysco 10. Food contact surfaces and Returnables ; Cleaned an Sanitized at 200 ppm/temperature	ıd			~				Water/ Plumbing           19. Water from approved source; Plumbing installed; proper backflow device				
	-	~	_		11. Proper disposition of returned, previously served or reconditioned Discarded	ſ	_		~				City approved 20. Approved Sewage/Wastewater Disposal System, proper disposal				
			_		Priority Foundation Items (								rrective Action within 10 days				
O U T	I N	N O	N A	C O S	Demonstration of Knowledge/ Personnel	R	1	O U T	I N	N O	N A		Food Temperature Control/ Identification	R			
	~				21. Person in charge present, demonstration of knowle and perform duties/ Certified Food Manager (CFM) See.	lge,			~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature				
	~	22. Food Handler/ no unauthorized persons/ personnel     See							~			28. Proper Date Marking and disposition Using within 24 hrs or date mark - all Tcs rte					
					Safe Water, Recordkeeping and Food Package Labeling				~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Test strips will expire in July				
				23. Hot and Cold Water available; adequate pressure, s See	afe		-		Permit Requirement, Prerequisite for Operation								
	~				24. Required records available (shellstock tags; parasit destruction); Packaged Food labeled Handed to customers	e			~				30. Food Establishment Permit (Current/ insp sign posted ) Posted				
					Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, ar	đ			1		L		Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly				
	~				HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions lcing info submitted	u			~				supplied, used Equipped				
					Consumer Advisory			W					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used <b>Keep and eve on condition</b>				
	~				26. Posting of Consumer Advisories; raw or under coo foods (Disclosure/Reminder/Buffet Plate)/ Allergen La Posting					~			33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided				
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First												R					
U T	I N	N O	N A	C O S	Prevention of Food Contamination	K		O U T	I N	N O	N A		Food Identification	~			
	~				34. No Evidence of Insect contamination, rodent/other animals Avoid attracting					~			41.Original container labeling (Bulk Food)				
	~				35. Personal Cleanliness/eating, drinking or tobacco us	e							Physical Facilities				
1				~	36. Wiping Cloths; properly used and stored Watch for dry wiping cloths			W					42. Non-Food Contact surfaces clean				
1					37. Environmental contamination				~				43. Adequate ventilation and lighting; designated areas used				
W	~				38. Approved thawing method Changing pads daily				~				44. Garbage and Refuse properly disposed; facilities maintained				
					Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, store	d,		1				$\vdash$	45. Physical facilities installed, maintained, and clean         See         46. Toilet Facilities; properly constructed, supplied, and clean				
					dried, & handled/ In use utensils; properly used				~				Equipped				
	~				40. Single-service & single-use articles; properly stored and used					~			47. Other Violations				

## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: Daisy Perez	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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	nent Name: ng bundt cakes	Physical A 1035		City/State: Rockwa	II	License/Permit # Page 2 of 2 9151		<u>2</u> of <u>2</u>			
			TEMPERATURE OBSERVA		1						
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Loca	tion		Temp F			
Wic			Wif	5.4							
34/35/35											
unde	r counter cooler	36									
	Eggs	41									
OBSERVATIONS AND CORRECTIVE ACTIONS Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND											
Number	NOTED BELOW: ALL TEMPS TA		THE DEED WIDE. TOOR ATTEN								
	Front cake case 34/35										
	Allergy postings on bro	ochure a	nd at front counter								
	Hot water at hand sink		•								
W	Condensation under rubber mats on floor inside wic to be changed daily - from egg product thawing / using puppy pads under dri dek										
07	Using pasteurized egg product										
37 W			the floor such as boxes of	Cakes							
vv	Reminder to store em		to use to mix - all part of	the nren s	tano						
	Icing - received labs of			the prep s	laye						
	Sanitizer in bucket 200		anitizer in three comp								
W	Watch condition of box										
45	Floor in wif still lifting a										
37	To address frost aroun	d door o	n shelving and some exte	rior packag	ges on ca	kes / gasket or	seal iss	sue			
	Possibly heat strip	as ice is	also accumulating on bott	om of doo	r too						
45	Need to fill holes in wa	all behind	three comp sink/ also floo	or is pitted							
W	Keep and eye on dumpsters										
W	, ,		d outside as to not attract	pests							
	Watch mops in mop sink / doing best to hang to dry										
36/cos	Green shelving is peeling both units in back										
30/005	<ul> <li>Watch storage of dry towels / discussed storing in sanitizer / to wet first before putting in bucket (dry one on hand sink)</li> <li>Using yellow digital thermo and test strips expire this month</li> </ul>										
45	General cleaning of floor under equipment - watch condition										
Deal	h		<b>n</b>			Titles Dame I Cl					
Received (signature)	<sup>by:</sup> See abov Kelly kírkpa	'e	Print:			Title: Person In Charg	ge/ Owner				
Inspected	by:	-	Print:								
(signature)	Kelly kírkpa	ıtríck	(RS			Samples: Y N	# collecte	bd			
	-					Sumples. 1 IN	" concett	~~			