## \$50.00 reinspection fee required after 1st Followup

## Retail Food Establishment Inspection Report City of Rockwall

✓ First aid kit
Allergy policy/training
Allergy policy/training Vomit clean up Employee health
Employee health

Date:		2/20	124	Time in: 2 11:06	Time out: 12:07	FS 91						Food ha	Food Managers  3	Page 1 of	2
				tion: 1.00	2-Follow Up	3-Complain		4-1	Investi	gatio	n	5-CO/Construction		TOTAL/SCO	RE
Estab	lishı	ment	Nan	ne:		Contact/Owner Na		120	investi	gatio	11	* Number of Repeat	Violations:	J TOTAL/SCO	<u>KE</u>
Noth	Ŭ			cakes		Rodemeyer control :		Hoo	nd.	10	Treas	✓ Number of Violation	ons COS: Follow-up: Yes	7/93/	Α
1025					Termini	ix monthly			ovide			teddy	No No	7	
Mark				Status: Out = not in co points in the OUT box for	ompliance IN = in compression in incompression in incompr	npliance NO Mark	= not o					plicable COS = correcte  O, NA, COS		violation W-Wate oriate box for R	ch
						ints) violations R	Requir	_				ive Action not to exceed	3 days		
O Î								Compliance Status O I N N C					Ela Washin		R
U N	N O A O							T				Employee Health  12. Management, food employees and conditional employees;			
	~			1. Proper cooming time	and temperature				<b>/</b>			knowledge, responsibiliti		ai empioyees,	
	2. Proper Cold Holding temperature(41°F/45°F)										13. Proper use of restrict	ion and exclusion; No d	lischarge from	+	
										eyes, nose, and mouth					
	3. Proper Hot Holding temperature(135°F)					Preventing Contamina									
	4. Proper cooking time and temperature					3   14. Hands cleaned and properly washed/ Glov Hot water			properly washed/ Gloves	s used properly					
	5. Proper reheating procedure for hot holding (165°F in 2 Hours)			ng (165°F in 2			V	•		15. No bare hand contact alternate method properly					
	6. Time as a Public Health Control; procedures & records			ures & records						alternate method properly followed (APPROVED Y N ) Gloves used					
W				Icing		ares a records						Highly 16. Pasteurized foods use	Susceptible Population		
				Ap	proved Source				<b>/</b>			Pasteurized eggs used wh	/ I	offered	
				7. Food and ice obtaine								162			
-				good condition, safe, ar destruction Ben e k	nd unadulterated; par <b>Keith</b>	rasite							Chemicals		
V	,			8. Food Received at pro Checking at a	-					/	1	17. Food additives; appro & Vegetables	oved and properly stored	d; Washing Fruits	Т
					n from Contaminati	ion			<b>/</b>			18. Toxic substances pro	pperly identified, stored	and used	+
-	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting			luring food							Water/ Plumbing				
	Egg product used  10. Food contact surfaces and Returnables; Cleaned and Sanitized at 200 ppm/temperature			; Cleaned and			/		Γ	19. Water from approved source; Plumbing installed; proper backflow device					
				11. Proper disposition of	of returned, previous	slv served or	_	Address hot water at hand sinks  20. Approved Sewage/Wastewater Disposal System, proper			inks tem, proper	-			
				reconditioned					<b>/</b>			disposal	1 ,	· 1 1	
		N	C	Pri	iority Foundatio							rective Action within 10	days		
O I U N	NO	N A	C O S		iority Foundation		nts) vi	olati O U T	ions Re	N	e Cor		days rature Control/ Identif	fication	R
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## Retail Food Establishment Inspection Report

## City of Rockwall

Received by: Leah Rodemeyer	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: ng bundt cakes	Physical A 1035 i		City/State: Rockwall		License/Permit # FS 9151	Page <u>2</u> of <u>2</u>			
				TURE OBSERVA	TIONS					
Item/Loc	ation	Temp F	Item/Location		Temp F It	em/Location	Temp 1			
Cake	case	37								
	Mio									
	Wic	32/33								
	Wif	-21								
T.				AND CORRECT						
Item Number	AN INSPECTION OF YOUR ESTABLE NOTED BELOW: all temps F	STABLISHME	NT HAS BEEN MA	ADE. YOUR ATTEN	ITION IS DIRECTE	ED TO THE CONDITIONS OBS	SERVED AND			
	Food allergen notice in menu									
	No labels on cakes - all handed to customers by staff									
31 /14	Hot water at hand sinks is only 75 F - new sinks - need to adjust mixing valve as hot water at three comp sink is 135 UF									
	Sink sanitizer at three	comp 20	0 ppm							
	Watch what is stored	outside -								
	Restroom hot water 136 F									
	New code requires employee health policy									
Note	Watch placement of s	pray bottle	es (stored lov	w) on bottom	shelf - labele	d at insp				
45	To address bakery crud on floor in wif — watch wheels on carts									
	Watch reuse of cardboard using washable crates and catbird chip boards - keeping an eye on reuse									
42	Time to clean under b	olue dri de	k material th	roughout						
Note	Icing is made of salted butter, cream cheese and sugar - stored at room temp to place unit bags to ice cake									
Note	This practice is done in this manner Company wide! Will advise with any updates / to confirm that icing is rendered a NonTCS due to sugar									
	Currently using within 4 hrs or less									
Received	by:		Print:			Title: Person In Char	ge/ Owner			
(signature)	See abov	ve.					-			
Inspected	See aboy Kelly kirkpa	-	Print:							
(signature)	Kellv kírkho	atríck	RS							
	101 31 1 1 P					Samples: Y N	# collected			