r e q ı Follov	u i u wu	rec		of \$50.00 is after 1st		Cit	ty of Ro	ckw			spo	ecti	ion Report		Vomit clea	olicy/trainir In up	ng
					icense/Perm							Est. Type Risk Category Bakery Med Page 1			2		
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complaint							4-Investigation			n	5-CO/Construction 6-Other			TOTAL/SCORE		
				ne: cakes		Contact Roden	/Owner Nam Neyer	e:					<ul><li>★ Number of Rej</li><li>✓ Number of Vie</li></ul>			1/06/	٨
Physi I-30	ical	Addro	ess:			st control ninix mon		Н	ood			reas	e trap : ed		Follow-up: Yes 🖌	4/96//	4
				Status: Out = not in con	mpliance IN = in	compliance	NO =	not obse					oplicable $COS = cor$		site $\mathbf{R}$ = repeat vio	lation W- Wate	ch
Mark	the	approp	oriate	points in the OUT box for Prio					-				D, NA, COS tive Action not to exc		ark an <b>v</b> in appropria <i>ays</i>	ate box for <b>R</b>	
0 Î	pliance Status					R	(	) I	lianc N	Ν	С					R	
U N T	i C	A	$ \begin{array}{c c} A & O \\ S & (F = degrees Fahrenheit) \end{array} $					1		0	A	0 5	Employee Health 12. Management, food employees and conditional employees;				
	1. Proper cooling time and temperature						V	•			knowledge, responsibilities, and reporting						
r	/		2. Proper Cold Holding temperature(41°F/45°F) See						V	•			13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				
	~	/		3. Proper Hot Holding t	temperature(135°	°F)							Preventing Contamination by Hands				
	4. Proper cooking time and temperature						Preventing Contamination by H           14. Hands cleaned and properly washed/ Glove										
				5. Proper reheating proc	cedure for hot ho	lding (165	°F in 2			15. No bare hand contact with ready to eat foods o						+	
	V			Hours) 6. Time as a Public Hea	alth Control: proc	redures &	records		alternate method properly followed (APPRO Gloves to touch rte foods					oods	Y _ N _)		
	V	1				a		┥┝	Highly Susceptible Pop 16. Pasteurized foods used; prohibited foo							fered	F
					proved Source				Pasteurized roods used Pasteurized eggs used whe Yes								
	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Ben e Keith / changing to Sysco						Chemicals						Chemicals				
V	/			8. Food Received at pro	oper temperature						~		<ul><li>17. Food additives; a &amp; Vegetables</li></ul>	approvec	l and properly stored;	Washing Fruits	
				Protection	ı from Contamiı	nation			~	•			18. Toxic substances Over dirty side	s properl	y identified, stored an	d used	+
~	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting				bod		Water/ Plumbing										
~	/	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature				ed and	v	19. Water from approved source; Plumbing i backflow device				irce; Plumbing install	ed; proper				
•		/		11. Proper disposition o	of returned, previ		ed or			,			<b>ICE</b> 20. Approved Sewag disposal	ge/Waste	ewater Disposal System	m, proper	
		Ļ	<u> </u>	reconditioned Disca		tion Iton	ng (2 Doint			, Dou		Car	Watch rrective Action within			_	
O I U N		I N A	C O		of Knowledge/		R	<u> </u>	) I	Ν		Cor			re Control/ Identific	ation	R
Т			S	21. Person in charge pre	esent, demonstra	tion of kno	wledge,	1	r			S		•	sed; Equipment Ade		
ľ	and perform duties/ Certified Food Manager (CFM) 1		·		V				Maintain Product Te	emperatu	re	1					
V				22. Food Handler/ no un All	nauthorized perso	ons/ persor	nnel			/			28. Proper Date Mar Made daily	-	-		
				Safe Water, Reco	rdkeeping and I Labeling	Food Pack	age		V	•			29. Thermometers pr Thermal test strips	rovided,	accurate, and calibrat	ed; Chemical/	
V	-			23. Hot and Cold Water Watch consister	r available; adequent flow of he	uate pressu	re, safe	11					Permit Requ	uiremen	t, Prerequisite for O	peration	
				24. Required records av destruction); Packaged	ailable (shellstoo	ck tags; pa	rasite			,				nent Pe	<b>rmit</b> (Current/ insp s	ign posted )	Г
					with Approved I	Procedure	s	┥┝	ľ				Posted	sils, Ea	upment, and Vendin	g	+
		~		25. Compliance with Va HACCP plan; Variance processing methods; ma	ariance, Specialize obtained for spe	zed Proces cialized			~	•			31. Adequate handw supplied, used Supplied	ashing f	acilities: Accessible a	nd properly	
			<u>ا</u>	Cons	sumer Advisory				V	•			designed, constructe		act <u>surfaces cleanable</u> sed	e, properly	1
				26. Posting of Consume foods (Disclosure/Remi	inder/Buffet Plate				+	~			33. Warewashing Fa Service sink or curb		installed, maintained, g facility provided	used/	
				Ingredients by reque		<u>Requ</u> ire C	orrective Ac	tion No	ot to i	Exce	ed 9(	) Da	ys or Next Inspection	n , Whi	cheve <u>r C</u> omes First		J
O I U N			C O		of Food Contam		R	(   1	D I J N	Ν	N A	C 0			Identification		R
Т	1		S	34. No Evidence of Inse animals Watch	ect contamination	n, rodent/o	ther	<u> </u>		~		S	41.Original containe	r labelin	g (Bulk Food)		
				35. Personal Cleanlines Stored on ba	s/eating, drinking	g or tobacc	o use					I		Phys	sical Facilities		
V	1			36. Wiping Cloths; prop		ored		1					42. Non-Food Conta	et surfac	ces clean		Г
1				37. Environmental conta See attached				1	V	,			43. Adequate ventila	ation and	lighting; designated a	areas used	
	_			38. Approved thawing r WiC	method			1					44. Garbage and Ref		perly disposed; faciliti	es maintained	
					er Use of Utensil			1					45. Physical facilitie	s installe	ed, maintained, and cl		
				39. Utensils, equipment dried, & handled/ In us Watch			tored,		V	•			46. Toilet Facilities;	properly	<u>con</u> structed, supplied	1, and clean	
				40. Single-service & sin and used	ngle-use articles;	properly s	tored		<u>-</u>	~		-	47. Other Violations				-

## **Retail Food Establishment Inspection Report**

## City of Rockwall

(signature) Leah Rodemeyer	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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Nothi	nent Name:	Physical A	ddress:	City/State: Rockwa		License/Permit #	Page	<u>2</u> of <u>2</u>		
NOUTI	ng bundt cakes	I-30	TEMPERATURE OBSERVA							
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Locat	tion		Temp F		
Front of	cake case	30-32								
	Wic	32/34								
	Wif	-4								
		OB	SERVATIONS AND CORRECT	TIVE ACTION	NS					
Item Number	<sup>n</sup> AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND									
	Hot water is spotty and owner is looking into it - confirmed 110 plus for									
	Best to keep back exit clear at all times									
44	Owner is working on dumpster issue - to address									
	Hot water in restroom 110 F and above									
	Ingredients by request all cakes are handed to customers									
	Using peroxide product for nonfood contact									
	Quats in buckets 200 ppm used for food contact areas Hot water at new hands free sink 100 F									
	Watch items on dri dek on floor in wic - thawing above									
	Butter cream icing - non Tcs /sugar content as Product is made daily and kept at RT to allow it to be used									
	This is a procedure done by all sites.									
	Great new panel buttons in wif									
37	Small amounts of condensation in wif from fan box - to address									
	All product is protected by packaging									
	Toss scrub brushes when needed									
42/45										
	Not using small ice machine / Will provide air gap when getting out back to operation									
	Minor detailed cleaning in dry storage and									
	Using digital thermo									
	Test strips on site for quats									
	-						1.5			
Received (signature)	See abov	'e	Print:			Title: Person In Char	ge/ Owner			
Inspected (signature)	See abov Kelly Kirkpo	ıtríck	RS Print:			Samples: Y N	# collect	ed		