\$50.00 reinspection fee       Retail Food Establishment Inspection Report       Image: City of Rockwall         \$city of Rockwall       Image: City of Rockwall																
Date:         Time in:         Time out:         License/Per           01/05/2023         10:31         11:08         Fs 91													Food handlers     Food Managers       23     2   Page <u>1</u> of <u>2</u>	2		
Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla								<b>4-I</b>	Inve	stiga	ntio	n	5-CO/Construction 6-Other TOTAL/SCOR	₹E		
Establishment Name: Contact/Owner N Nothing bundt cakes Rodemeyer													<ul> <li>* Number of Repeat Violations:</li> <li>✓ Number of Violations COS:</li> </ul>			
Physical Address: Pest control :								Hoc		_			se trap: waste oil : Follow-up: Yes 2/98/A	ł		
1035 E I-30 103     Terminix 12/09/2022       Compliance Status:     Out = not in compliance     IN = in compliance						$\Omega = n$	Need infoOwner provides copy to cityNo= not observedNA = not applicable $COS$ = corrected on siteR = reper							h		
M					points in the <b>OUT</b> box for each numbered item Mark	🗸 ii	n app	ropr	iate l	oox f	or IN	N, NC	NA, COS Mark an $$ in appropriate box for <b>R</b>			
Co	mpli	iance	e Stat	tus	Priority Items (3 Points) violations	s Req	<i>uire</i>		ompli				ive Action not to exceed 3 days			
O U	Î N	N O	N     N     C       O     A     O   Time and Temperature for Food Safety					O U	I N	N O	N A	C O	Employee Health			
Т		Image: Solution of the second seco						Т				S	12. Management, food employees and conditional employees;			
		V							~	knowledge, responsibilities, and reporting						
					2. Proper Cold Holding temperature(41°F/ 45°F)			w					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth			
	•				3. Proper Hot Holding temperature(135°F)		To post poster at hand sinks							<u> </u>		
		~					_					1	Preventing Contamination by Hands	<u> </u>		
		~			4. Proper cooking time and temperature		_		~				14. Hands cleaned and properly washed/ Gloves used properly			
		~			5. Proper reheating procedure for hot holding (165°F in 2 Hours)				~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y $N_{12}$ $N_{12}$ )			
	~				6. Time as a Public Health Control; procedures & records For butter as part of recipe		Ī	Highly Susceptible Pop					Highly Susceptible Populations			
					Approved Source								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 Sysco		-		•			Yes Chemicals				
	Sysco           8. Food Received at proper temperature					-						17. Food additives; approved and properly stored; Washing Fruits				
	~				Confirmed 38		-				<u> </u>		& Vegetables			
					Protection from Contamination			w			18. Toxic substances properly identified, stored and used Over mop sink / watch spray bottles					
	~				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting								Water/ Plumbing			
	~				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <b>200</b> ppm/temperature				~				19. Water from approved source; Plumbing installed; proper backflow device See attached			
		~			11. Proper disposition of returned, previously served or reconditioned Discarded								20. Approved Sewage/Wastewater Disposal System, proper disposal			
					Priority Foundation Items (2 Po	-	) vio	_	_				rective Action within 10 days			
O U T	I N	N O	N A	C O S	Demonstration of Knowledge/Personnel	R		O U T	I N	N O	N A	C O S	Food Temperature Control/ Identification	R		
	~			5	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 2			-			~		27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature			
	~				22. Food Handler/ no unauthorized persons/ personnel All					~			28. Proper Date Marking and disposition			
	Safe Water, Recordkeeping and Food Package			Safe Water, Recordkeeping and Food Package Labeling				~	-			29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Yellow digital thermos / test strips/ watch date				
		23. Hot and Cold Water available; adequate pressure, safe     See				1			Permit Requirement, Prerequisite for Operation							
⊢	•				24. Required records available (shellstock tags; parasite		┤┟				_		30. Food Establishment Permit (Current/ insp sign posted )			
L	~				destruction); Packaged Food labeled Handed to customer				~				2023 posted	L		
			 		Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and		ļļ	 					Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly			
	~				HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions supplied, used Equipped					supplied, used Equipped						
					Consumer Advisory			w	~				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch pans			
	~				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Allergy statements on brochures / and posted on plexiglass				~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Set up			
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First											•					
O U T	I N	N O	N A	C O S	Prevention of Food Contamination	R		O U T	I N	N O	N A	C O S	Food Identification	R		
1	~			3	34. No Evidence of Insect contamination, rodent/other animals Back door looks good		11	1		~		3	41.Original container labeling (Bulk Food)			
╞──	~				35. Personal Cleanliness/eating, drinking or tobacco use		1				_	1	Physical Facilities			
	-				36. Wiping Cloths; properly used and stored		┤┟	1					42. Non-Food Contact surfaces clean			
╞	•	~			In buckets 37. Environmental contamination Watch		╡╞		~				See 43. Adequate ventilation and lighting; designated areas used Watch			
$\vdash$	Watch       Image: State of the					┤┟		~			$\left  - \right $	Watch           44. Garbage and Refuse properly disposed; facilities maintained				
				┥┝	1	•				Watch 45. Physical facilities installed, maintained, and clean	┣──					
-	Proper Use of Utensils           39. Utensils, equipment, & linens; properly used, stored,				┨┟	1			_		See 46. Toilet Facilities; properly constructed, supplied, and clean	<u> </u>				
	~	dried, & handled/ In use utensils; properly used Watch							~				Equipped			
					40. Single-service & single-use articles; properly stored								47. Other Violations			

## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: Ashley Lavacca	Print:	Title: Person In Charge/ Owner Store manager
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	ddress: E I-30 103	City/State: Rockwal	I	License/Permit # Page 2 of 2 Fs 9151				
	•		TEMPERATURE OBSERVA				•			
Item/Loca	ation	<u>Temp F</u>	Item/Location	Temp F	Item/Locat			Temp F		
Wic		36-40	Wif	-10	Just o	delivered da	liry	38		
E	gg product	40								
	Cooler									
F	ront display	38/39								
	1 5									
		OB	SERVATIONS AND CORRECT	IVE ACTION	JS					
Item						E CONDITIONS OBSERV	ED AN	1 <mark>D</mark>		
Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temps F									
	Hot water at hand sink 101 / 103 / three comp 114 Sinks sanitizer 200 ppm									
	Using gloves to touch									
42			er netting on clean dish ra	cks						
16	Need to clean under blue rubber netting on clean dish racksSoftening salted butter at room temp for 2 hrs before using to make icing - paper on icing as non Tcs from company									
	Using pasteurized egg				paper en			mpany		
42	To clean under blue netting in wic items are not stored directly on floor - using mats and cleaning under									
	Reminder to use all chemicals per label Ex peroxide cleaner									
45	Minor cleaning under e	equipmer	it etc							
	Keep an eye on condit	tion of pa	ns							
	Allergy program postir	ngs and i	nfo available							
Received	by:		Print:			Title: Person In Charge/	Owner			
(signature)	See abov Kelly kirkpa	'e								
Inspected (signature)	by:	<i>.</i> <del> </del>	Print:							
	Kelly kirkpa	urick	7.KS			Samples: Y N #	collecte	d		