Follow-up fee of \$50.00 is 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: Time in: Time out: License/Po | | | | | | | | | | | | Est. Type Risk Category Page - | | | of 2 | | | |
|---|---|---------|----------|--------------------------|--|--|--|---|----------------|---|--|--------------------------------|---------------------------|--|--|--|---|-------|
| | 07/01/2020 11:33 12:30 FS 9 Purpose of Inspection: | | | | | | | | | | | | 5-CO/Construction 6-Other | | | | | |
| E | stabli | shmer | nt N | Van | ne: | Î | Contact/O | wner Nan | | 4-111\ | vesug | ation | 1 [| * Number of Re | epeat Violat | ions: | TOTAL/S | CORE |
| _ | | | | | cakes | | Rodeme | eyer | | IT J | | C | | ✓ Number of V | | OS: Follow-up: Yes | - 3/97 | 7/A |
| | nysic 30 | al Add | ires | ss: | | Termin | nix | | | Hood Self | | | | e trap : ed to city | | Sollow-up: Yes No 🗹 | | ,,,, |
| | | | | | | | | | | | | A = not appl or IN, NO, N | | | orrected on si Mark | | t violation W- | |
| IVI | ark u | іс аррі | орг | iaic | • | | | | | | | | | ive Action not to ex | | | opriace box for K | |
| О | Compliance Status O I N N C Time and Temperature for Food Sofety | | | | | R | | O I | | | С | | | | | R | | |
| | U N O A O S (F = degrees Fahrenheit) | | | | | | U N O A | | A | o S | Employee Health 12. Management, food employees and conditional employees; | | | | | | | |
| | Proper cooling time and temperature | | | | | | J | | | | Management, for knowledge, response | | | onal employees; | | | | |
| - | 2. Proper Cold Holding temperature(41°F/ 45°F) | | | | | - | Ť | | | | 13. Proper use of re | estriction and | d exclusion; No | discharge from | | | | |
| | See See | | | | | | | V | 1 | | | eyes, nose, and mo | | | Ü | | | |
| | 3. Proper Hot Holding temperature(135°F) | | | | | | | | Preventing Con | | | | tamination by | Hands | | | | |
| | 4. Proper cooking time and temperature | | | | | 1 | V | / | | | 14. Hands cleaned | and properl | y washed/ Glov | es used properly | | | | |
| | 5. Proper reheating procedure for hot holding (165°F in 2 | | | | in 2 | = | - | | | | 15. No bare hand co | | | | | | | |
| Hours) | | | | | | | | | | alternate method pr Gloves | operly follo | wed (APPRO) | ED YN. | _) | | | | |
| 6. Dec | | | | | 6. Time as a Public Hea Decorating | 6. Time as a Public Health Control; procedures & records Decorating | | | | | | | | Highly Susceptible Populations | | | | |
| | | | | | Арј | proved Source | | | | V | | | | 16. Pasteurized food Pasteurized eggs us | sed when rec | quired | t offered | |
| | | | <u> </u> | | 7. Food and ice obtained | d from approved so | ource: Food | l in | 4 | | | | | Using baking | eggs pr | <u>roduct</u> | | |
| 7. Food and ice obtained from a good condition, safe, and unadd destruction | | | | good condition, safe, an | | | | | | | | | | Ch | emicals | | | |
| | ~ | | | | 8. Food Received at pro | proper temperature | | | | | | | | 17. Food additives; & Vegetables | ditives; approved and properly stored; Washing Fruits es | | | iits |
| | | | | | Protection | from Contamina | tion | | | V | 1 | | | 18. Toxic substance Satires and La | | dentified, store | d and used | |
| | 9. Food Separated & protected, prevented during food preparation, storage, display, and tasting | | | | d | | | | | | Oddines and Ed | | / Plumbing | | | | | |
| | / | | | | 10. Food contact surface Sanitized at _200_ | | ; Cleaned | and | | V | | | | 19. Water from app backflow device | | | stalled; proper | |
| | | •/ | | | 11. Proper disposition or reconditioned Disa | of returned, previou | isly served | or | | v | | | İ | Watch / city 20. Approved Sewa disposal | rge/Wastewa | ater Disposal S | ystem, proper | |
| | | | | | Disa | carded | | | | | | | | | | | | |
| | | | | | | | on Items | (2 Point | s) vio | lation | ıs Reg | uire | Cor | rrective Action with | in 10 days | | | |
| O U | I N | N I O | N A | CO | Pric | | | (2 Point | | O I U N | N | | C 0 | rective Action with | | Control/ Iden | tification | R |
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Retail Food Establishment Inspection Report

City of Rockwall

| Received by: (signature) Leah Rodemyer | Print: | Title: Person In Charge/ Owner |
|---|--------|--------------------------------|
| Inspected by: Kelly Kirkpatrick RS | Print: | Business Email: |

Form EH-06 (Revised 09-2015)

| | nent Name: ng bundt cakes | Physical A | Address: | | City/State: Rockwall | License/Permit # FS 9151 | Page 2 of 2 | | | | | |
|----------------|---|--------------|----------------------|--------------|----------------------|--------------------------|----------------|--|--|--|--|--|
| 1400111 | ing bariat cance | 1 00 | TEMPERATUR | | | 100101 | | | | | | |
| Item/Loc | ation | Temp F | Item/Location | 000011111 | | n/Location | Temp 1 | | | | | |
| Cake | cooler | 37 | | | | | | | | | | |
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| Ttom | | | BSERVATIONS AND | | | | | | | | | |
| Item Number | AN INSPECTION OF YOUR NOTED BELOW: | ESTABLISHM | ENT HAS BEEN MADE. | YOUR ATTENT | TION IS DIRECTED | TO THE CONDITIONS OBS | ERVED AND | | | | | |
| | Hot water at 116 F | | | | | | | | | | | |
| | Restroom looks goo | d | | | | | | | | | | |
| | Discussed peroxide | product ar | nd labeling etc | | | | | | | | | |
| | Fly observed | | | | | | | | | | | |
| | Using bar netting / dri dek on floor to store items. And be able to clean under | | | | | | | | | | | |
| | Using netting to thaw egg product | | | | | | | | | | | |
| | Minor cleaning needed under netting | | | | | | | | | | | |
| | Time to remove the original shipping liner on shelving under prep tables | | | | | | | | | | | |
| | QUATS sanitizer - be | elow 100 p | pm in bucket | | | | | | | | | |
| 45 | Seal panel holes in v | wif on floor | • | | | | | | | | | |
| 37 | Watch condensation | | ng in wif and cak | es | | | | | | | | |
| | Very minor cleaning | | | | | | | | | | | |
| 39 | Store ice scoop with | | it of ice | | | | | | | | | |
| | Sanitizer in sink 200 | | | | | | | | | | | |
| | Dirty dishes stored u | | nicals | | | | | | | | | |
| | Thermo - digital use | <u>d</u> | | | | | | | | | | |
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| Covid | Shields at POS/ limiti | ina custom | ers inside / social | distancing | / employees a | are screened at arriva | I /temns taken | | | | | |
| JUVIU | Using a peroxide pro | | | | | | | | | | | |
| | osnig a poroxido pre | | a .abo. Willi 000110 | ., , doing q | aato do Woll/ | | | | | | | |
| Received | by: | | Print: | | | Title: Person In Char | ge/ Owner | | | | | |
| (signature) | See abo | ve | | | | | | | | | | |
| Inspected | See abo | | Print: | | | | | | | | | |
| (signature) | Kelly Kíri | khatr | íck | | | | | | | | | |