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

## Retail Food Establishment Inspection Report City of Rockwall

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

07/	02	2/2	02	21	Time in: 10:54	12:03		se/Permit # <b>915</b> 1						Bakery Low Page 1 of 2	2	
Purj	pose	e of l	lnsp	pect	tion: 1-Routine	2-Follow U	p 3-Cor	nplaint		-Inv	estig	atior	ı	5-CO/Construction 6-Other TOTAL/SCOI	RE	
Establishment Name: Contact/Owner Nothing Bundt cakes Leah					ner Name:						* Number of Repeat Violations:   Number of Violations COS:   At ran : Eollow-up: Ves   4/96/	Λ				
Phys I-30						Hood Owner			Grease trap : Emailed to me and tedo		ronow-up. res	4				
Mark	C	ompl	lian	ce St	tatus: Out = not in cor points in the OUT box for	mpliance IN = in	compliance	NO = not fark ✓ in a						plicable COS = corrected on site R = repeat violation W-Watco	ch	
									ire Ir	mme	diate	Cor	recti	ive Action not to exceed 3 days		
0 1	I me and Temperature for Food Safety					R	_	Comp O I J N	N	e Star N A	C O	Employee Health				
Т	(F = degrees Fahrenheit)  1. Proper cooling time and temperature					T	T			S	12. Management, food employees and conditional employees;					
_ ·		A D					~				knowledge, responsibilities, and reporting					
v	2. Proper Cold Holding temperature(41°F/ 45°F) See					13. Proper use of restriction and exclusion; No discherges, nose, and mouth										
	3. Proper Hot Holding temperature(135°F)						Preventing Contamination by Hands									
	•	4. Proper cooking time and temperature					/	1	14. Hands cleaned and properly washed/ Gloves used properly							
	5. Proper reheating procedure for hot holding (165°F in 2 Hours)			. 2		_	,			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N )						
<u> </u>	6. Time as a Public Health Control; procedures & records			rds		Gloves										
					Softening butter	· *								Highly Susceptible Populations  16. Pasteurized foods used; prohibited food not offered		
						proved Source				~				Pasteurized eggs used when required Cooking / receiving pasteurized egg product		
	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite			n						Chemicals						
Ľ					destruction Sysco	nor tomporeture				T				17. Food additions approved and proporty stored. Weshing Emits		
	/				8. Food Received at pro Checking at arriv			00				~		17. Food additives; approved and properly stored; Washing Fruits & Vegetables		
		<u> </u>			Protection	from Contamin	nation		3	3			~	18. Toxic substances properly identified, stored and used See attached		
					9. Food Separated & propreparation, storage, dis									Water/ Plumbing		
H				-	10. Food contact surface			d		Т			-	19. Water from approved source; Plumbing installed; proper		
					Sanitized at 200				٧	<b>\</b>				backflow device Small Ice machine		
	·				11. Proper disposition o reconditioned	f returned, previ	iously served or						20. Approved Sewage/Wastewater Disposal System, proper disposal Watch drains			
_		_			Pric	ority Founda	tion Items (2							rective Action within 10 days		
O I U I			N A	C O S	Demonstration	of Knowledge/	Personnel	R	U T		N O	N A	C O S	Food Temperature Control/ Identification	R	
l					21. Person in charge pre and perform duties/ Cer	tified Food Man	tion of knowled ager (CFM)	lge,		/	,			27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature		
				-	One on duty at al 22. Food Handler/ no ur		ons/ personnel				•			28. Proper Date Marking and disposition	+	
					All illiandidition	naamornzea pers								Using within 24 hrs 29. Thermometers provided, accurate, and calibrated; Chemical/		
,	1				All within 60 days /	•	Food Package				,					
	1		1		All within 60 days / Safe Water, Recon	rdkeeping and I Labeling	_	6	٧	<b>√</b>	,			Thermal test strips On site to find		
V	1		1		Safe Water, Recor 23. Hot and Cold Water 122	rdkeeping and I Labeling	uate pressure, sa		٧	\ <b>\</b>	•			Thermal test strips On site to find  Permit Requirement, Prerequisite for Operation		
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## Retail Food Establishment Inspection Report

## City of Rockwall

Received by: Gignature) Brent Rodemeyer	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Nothing Bundt cakes		Physical A	ddress:	City/State: Rockwall		License/Permit # FS 9151	Page 2 of 2				
			TEMPERATURE	OBSERVATIONS	8						
Item/Loc	ation	Temp F	Item/Location	<u>Ter</u>	np F Item/I	<u>Location</u>	Temp I				
Front	case	31									
	\ <i>\/</i> :f										
	Wif	-11									
	Wic	32/34									
			SERVATIONS AND				L				
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temps F	STABLISHME	ENT HAS BEEN MADE. Y	OUR ATTENTION IS	S DIRECTED T	O THE CONDITIONS OBSE	ERVED AND				
	Restroom- 122 F hot v	water									
	Watch chemical storage										
	New hand sink to adju		valve - as hot wa	ter is 122 F el:	sewhere						
	-					store will address a	nir gap				
	Small ice machine is for personal use only currently and when using for store will address air gap  New red tubs allow for draining clean dishes										
	Sink sanitizer -200 pp										
18			er three comp ne	xt to any clean	n dishes						
45	Watch storage of chemicals over three comp next to any clean dishes  Clean flooring in wif and area under shelving										
	Dri dek on floor in wic allows for storage cleaning underneath when required										
	This is done daily										
	Still working on dumpster area!!!										
	Replace cooking trays	when ne	eded								
W	Softening salted butte	r within 4	hrs or less prior t	o baking / disc	ussed fda	position for new co	de change				
	Taylor digital thermo										
	Using frozen egg prod	luct									
	Keep an eye on plastic used for freezing - single use										
			·								
Doggivad	hve		Print:			Title: Dargen In Charge	ro/ Owner				
Received (signature)	"Spa ahou	/ <b>D</b>	rim.			Title: Person In Charg	GWHEI				
T	JEE ADU	<i>,</i> <del>C</del>	n t t								
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