

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
- Vomit clean up
- Employee health

Date: 07/18/2024	Time in: 1:36	Time out: 3:10	License/Permit # Fs 9151	Food handlers 17	Food managers 3	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine	<input checked="" type="checkbox"/> 2-Follow Up	<input type="checkbox"/> 3-Complaint	<input type="checkbox"/> 4-Investigation	<input type="checkbox"/> 5-CO/Construction	<input type="checkbox"/> 6-Other	TOTAL/SCORE
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Establishment Name: Nothing bundt cakes	Contact/Owner Name: Rodemeyer	* Number of Repeat Violations: _____	10/90/A
Physical Address: 1035 I-30		✓ Number of Violations COS: _____	
Pest control : By owner		Hood Cleaned by Maint	Grease trap/ waste oil: Owner send tripTicket
Follow-up: Yes <input type="checkbox"/>		No <input checked="" type="checkbox"/> Pics	

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation
 Mark the appropriate points in the OUT box for each numbered item Mark ✓ in appropriate box for IN, NO, NA, COS Mark an ✓ in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓					✓				
	✓						W	✓			
		✓				Preventing Contamination by Hands					
		✓					✓				
		✓						✓			
	✓					Highly Susceptible Populations					
							✓			✓	
	✓					Chemicals					
	✓								✓		
						3				✓	
	✓					Water/ Plumbing					
	✓					3				✓	
		✓					✓				
		✓									

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓						✓				
	✓							✓			
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓						✓				
	✓					Utensils, Equipment, and Vending					
	✓						✓				
						2					
	✓						✓				

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
W							✓				
	✓					Physical Facilities					
W	✓					1					
W						W					
		✓				W					
Proper Use of Utensils						1					
W							✓				
	✓							✓			

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (Printed) Victoria Ramos	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Nothing bundt cakes	Physical Address: 1035 E I -30	City/State: Rockwall	License/Permit # 9151	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Front cake cooler	40-41	Wif			
Wic					
34/35/37					
Under counter cooler	38				
Egg product	39				
Cream cheese	40				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: All temps F
	Ingredients by request and allergies
	Hot water at hand sink - 100! Hot water at back hand sink 09 / hot water at three comp 120
	Using blue dri dek on floor to allow for storage to thaw frozen eggs product / pasteurized
	Pads are changed daily
32/45	Flooring pitted in various locations to address
W	Back area hanging mops to allow to air dry -discussed with Maint -watch area
	Sink sanitizer at 200 ppm
32	To address peeling paint on metal shelves where needed - new where possible / clean dish storage
19/cos	Sprayer nozzles at three comp sink should self retract above the top of the sink
18/cos	Utensils on cart are clean to move degreaser from top shelf /cos to bottom
18/cos the	Watch storage of clean and dirty dishes ... / not under degreaser
W/	One light out in wif still very bright /major frost around door / third party company is going to access / new door or gaskets refer or heater may be solution /this is being addressed ..along with the two other stores /
32	To replace cart covers that are showing threads
	Cream cheese is left out at room temp less that 1 hr
	Sanitizer in red bucket 84 f and at 200ppm
	Using steramine tabs 200-400 allowed
W	To fill small holes in wall behind three comp in stainless - did used with Maint
W	Missing one lid on one dumpster
42	To clean inside oven /
W	Watch condition of cake pans - discard when badly caked with carbon - these are rotated by company
	Annually - design is copyrighted
W	Watch air vents condition and cleaning
	Comfirmed air curtain in operation
	Watch clutter and trash cans with stickers etc

Received by: (signature) See above	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly kirkpatrick RS</i>	Print:	Samples: Y N # collected

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