Or / 10/00/2-4       1.30       1.30       1.5       3.00       1.4       4.1       4.1       1.00	box for <b>R</b> ployees; rge from lish / Spanish properly
Establishment Name: Nothing bundt cakes       Contact/Owner Name: Rodemeyer       * Number of Repeat Violations: Number of Violations: Secondary in the OUT hose for each numbered in the OUT hose for each numbered in mapropriate Status:       Follow-up: Yes Mark the appropriate points in the OUT hose for each numbered in mapropriate Status:       Not = not applicable       Not = not applicable       Not = not applicable       COS = corrected on site Name and trapporpriate Status:       R = repeat violations of rN, No, No, COS       Mark the appropriate opints in the OUT hose for each numbered in mapropriate Status:       Not = not applicable       COS = corrected on site Name and trapporpriate Status:       R = repeat violations of rN, No, No, COS       Mark the appropriate Status:       R = repeat violations of rN, No, No, COS       Mark the appropriate Status:       R = repeat violations of rN, No, No, COS       Mark the appropriate Status:         0       1       N No	on box for R ployees; rge from lish / Spanish
Nothing bundt cakes Rodemeyer ✓ Number of Violations COS:   Physical Address: Pest control: For aces tray/ waste oil: Follow-up: Yes   Note appropriate points in the OUT hox for each numbered item Mark / in appropriate box for ANA = not applicable COS = corrected on site R = repeat violati   Mark the appropriate points in the OUT hox for each numbered item Mark / in appropriate box for ANA = not applicable COS = corrected on site R = repeat violati   Compliance Status: Out = not in compliance Mark / in appropriate box for ANA = not applicable COS = corrected on site R = repeat violati   Compliance Status: Out = not in compliance The and Temperature for Food Safety R   V N N S Compliance Status: Image: Compliance Status:   Compliance Status: Image: Compliance Status: Image: Compliance Status: Image: Compliance Status:   Compliance Status: Image: Compliance Status: Image: Compliance Status: Image: Compliance Status:   Compliance Status: Image: Compliance Status: Image: Compliance Status: Image: Compliance Status:   Compliance Status: Image: Compliance Status: Image: Compliance Status: Image: Compliance Status:   Compliance Status: Image: Compliance Status: Image: Compliance Status: Image: Compliance Status:   Compliance Status: Image: Compliance Status: Image: Compliance Status: Image: Compliance Status:   Compliance Status: Image: Compliance Status: Image: Compliance Status: Image: C	on box for R ployees; rge from lish / Spanish
By owner       Cleaned by Mater       Owner send trip Ticket       No Z Pics         Compliance Status:       Out = not in compliance       No = not observed       NA = not applicable       COS = corrected on site       R = repeat violat         Mark the appropriate box for IN, NO, NA, COS       See concerted on site       R = repeat violat       No = not observed       NA = not applicable       COS = corrected on site       R = repeat violat         Image: No = not observed       NA = not applicable       COS = corrective Action not to exceed 3 days         Compliance Status       Time and Temperature for Food Safety       R         Image: No = not observed       NA = 0       Employee Health         Image: No = not observed       NA = 0       Employee Health         Image: No = not observed       NA = 0       Employee Health         Image: No = not observed       NA = 0       Employee Health         Image: No = not observed       NA = 0       Employee Health         Image: No = not observed       NA = 0       Employee Health         Image: No = not observed       NA = 0       Employee Health         Image: No = not observed       NA = 0       Employee Health         Image: No = not observed       No = 0       Image: No = 0         Image: No = not obset hand not	on box for R ployees; rge from lish / Spanish
Mark in appropriate points in the OUT box for each numbered aterm     Mark an V in appropriate points in the OUT box for each numbered aterm     Mark an V in appropriate points in the OUT box for each numbered aterm       Compliance Status     Image and Temperature for Food Safety     R       V     N     C     Compliance Status       Image and Temperature for Food Safety     R       V     N     N     C       V     Image and Temperature for Food Safety     R       V     Image and Tempe and temporture for food fore fore	box for <b>R</b> ployees; rge from lish / Spanish properly
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days         Compliance Status         U       N       N       C       Time and Temperature for Food Safety (F = degrees Fahrenheit)       R         U       N       N       C       Time and Temperature for Food Safety (F = degrees Fahrenheit)       R         U       I       Proper cooling time and temperature (F = degrees Fahrenheit)       R       Compliance Status       Employee Health         U       I       Proper Cool fullogities and temperature (F = degrees Fahrenheit)       R       Compliance Status       Image: Status       Im	ployees; rge from lish / Spanish l properly
0       1       N	rge from lish / Spanish l properly
T       s       (1= a degrees Fahrenheit)         T       s       I. Proper cooling time and temperature         I. Proper Cold Holding temperature(41°F/45°F)       I. Annagement, food employees and conditional en knowledge, responsibilities, and reporting         I. Proper Cold Holding temperature(135°F)       I. Proper tooking time and temperature       I. Proper cooking time and temperature         I. Proper cooking time and temperature       I. Proper cooking time and temperature       I. Proper cooking time and temperature         I. Proper cooking time and temperature       I. Proper cooking time and temperature       I. Hands cleaned and properly washed/ Gloves use         I. Proper cooking time and temperature       I. Proper cooking time and temperature       I. Proper cooking time and temperature         I. Proper cooking time and temperature       I. Proper cooking time and temperature       I. Proper cooking time and temperature         I. Proper cooking time and temperature       I. Proper cooking time and temperature       I. Proper cooking time and temperature         I. Proper cooking time and temperature       I. Proper cooking time and temperature       I. Proper cooking time and temperature         I. Proper cooking time and temperature       I. Proper cooking time and temperature       I. Proper cooking time and temperature         I. Proper cooking time and temperature       I. Proper cooking time and temperature       I. Proper cooking time and temperature	rge from lish / Spanish l properly
Image: Construction of the construc	rge from lish / Spanish l properly
See       We       eyes, nose, and mouth To provide bilsters at each hand sink / emailed Eng Preventing Contamination by Hands         Image: See       Proper cooking time and temperature(135°F)       Preventing Contamination by Hands         Image: See       Preventing Contamination by Hands       Preventing Contamination by Hands         Image: See       Preventing Contamination by Hands       Preventing Contamination by Hands         Image: See       Preventing Contamination by Hands       Preventing Contamination by Hands         Image: See       Sec       Preventing Contamination       Preventing Contamination         Image: Sec / BEK       Protection from Contamination       Protection from Contamination       Prevented during food preparation, storage, display, and tasting Watch       Prevented during food preparatide, stored and testing watch         Image: Sec / Bex       Protection from Contamination       Protection from Contamination       Prevented during food preparatide, stored, and testing watch       Prevented during food preparatide, stored and testing watch         Image: Sec / Bex       Protection from Contamination       Protection from Contamination       Preventing Constact surfaces and Returnables ; Cleaned a	lish / Spanish
Image: Second secon	l properly
Image: Containing Containing Containing Only Principal Contact Surfaces and Returnables (Clause Only Principal Contai	
Image: Construction of the construc	
Image: Constraint of the second s	
Image: Por prep only     Approved Source     Approved Source     Approved Source     Image: Point of the prep only     Approved Source     Approved Source     Image: Point of the prep only     Approved Source     Protection from Contamination     Protection form	<u>(N_)</u>
Approved Source   7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Sysco / BEK   8. Food Received at proper temperature   To check always     9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Wateh     10. Food contact surfaces and Returnables ; Cleaned and     10. Food contact surfaces and Returnables ; Cleaned and     11. Food additives; approved source; Plumbing installed	
Image: System of the struction system of the structure system of th	d
8. Food Received at proper temperature To check always       17. Food additives; approved and properly stored; W & Vegetables         9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Watch       18. Toxic substances properly identified, stored and the Moved spray bottle         10. Food contact surfaces and Returnables ; Cleaned and       19. Water from approved source; Plumbing installed	
Protection from Contamination     3     18. Toxic substances properly identified, stored and Moved spray bottle       9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Watch     18. Toxic substances properly identified, stored and Moved spray bottle       10. Food contact surfaces and Returnables ; Cleaned and     19. Water from approved source; Plumbing installed	shing Fruits
Image: Solution of the contamination       Solution       Moved spray bottle         Image: Solution of the contamination       9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Watch       Image: Solution of the contamination       Image: Solution of the contamination         Image: Solution of the contamination       9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Watch       Image: Solution of the contamination       Image: Solution of the contamination         Image: Solution of the contamination       10. Food contact surfaces and Returnables ; Cleaned and       Image: Solution of the contamination       Image: Solution of the contamination	sed
Image: preparation, storage, display, and tasting Watch     Water/Plumbing       10. Food contact surfaces and Returnables ; Cleaned and     19. Water from approved source; Plumbing installed	
Sanitized at _200_ ppm/temperature     3     backflow device Sprayer       11. Proper disposition of returned, previously served or     20. Approved Sewage/Wastewater Disposal System,	
11. Proper disposition of returned, previously served or reconditioned Discarded       20. Approved Sewage/Wastewater Disposal System, disposal	jioper
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days           0         I         N         N         C	
U       N       O       A       O       Demonstration of Knowledge/ Personnel       U       N       O       A       O       Food Temperature Control/ Identification         T       S       S       S       S       S       S       S	on
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 3 27. Proper cooling method used; Equipment Adequ Maintain Product Temperature	te to
22. Food Handler/ no unauthorized persons/ personnel     28. Proper Date Marking and disposition       Within 3 shifts 17     Using cream cheese/sour cream etc within24 h	s of opening
Safe Water, Recordkeeping and Food Package Labeling       29. Thermometers provided, accurate, and calibrated Thermal test strips Found new test strips in site	Chemical/
23. Hot and Cold Water available; adequate pressure, safe     Confirmed     Permit Requirement, Prerequisite for Ope	ation
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	posted )
Image: Mail of Construction     Image: Mail of Construction     Image: Mail of Construction       Conformance with Approved Procedures     Utensils, Equipment, and Vending	
<ul> <li>25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Taking temps 2-3 times per day</li> <li>31. Adequate handwashing facilities: Accessible and supplied, used Equipped</li> </ul>	
Consumer Advisory     32. Food and Non-food Contact surfaces cleanable, r       designed, constructed, and used	roperly
See       26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Poster I. Kitchen/ ingredients by request	ed/
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First	
$ \begin{array}{c c c c c c c c c c c c c c c c c c c $	
W     34. No Evidence of Insect contamination, rodent/other animals Watch doors ( no light )and Maint and cleaning	
Image: Stored in own cooler     Physical Facilities	
W     36. Wiping Cloths; properly used and stored Cotton used -discussed wetting first     1     42. Non-Food Contact surfaces clean See carts etc	
37. Environmental contamination 43. Adequate ventilation and lighting; designated are	is used
VY Actively working on it (frost)	
38. Approved thawing method 44. Garbage and Refuse properly disposed; facilities	naintained
38. Approved thawing method 44. Garbage and Refuse properly disposed; facilities One needs new lid 45. Physical facilities installed maintained and clear	
38. Approved thawing method 44. Garbage and Refuse properly disposed; facilities One needs new lid	1

## **Retail Food Establishment Inspection Report**

## City of Rockwall

(Printed) Victoria Ramos	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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Establishment Name: Nothing bundt cakes		Physical Address: 1035 E I -30		City/State: Rockwall		License/Permit # Page 2		2 of <u>2</u>	
Item/Loc	ation	Temp F	TEMPERATURE OBSERV	ATIONS Temp F	Item/Locat	tion		Temp F	
	cake cooler	40-41	Wif	<u></u>	<u>Item Locu</u>			<u>remp r</u>	
		40-41	VVII						
	Wic								
	34/35/37								
Under counter cooler		38							
Egg product		39							
Cream cheese		40							
		OB	SERVATIONS AND CORRECT	ΓΙVΕ ΑCTIO	NS				
Item Number		-	ENT HAS BEEN MADE. YOUR ATTE			IE CONDITIONS OBSI	ERVED ANI	D	
Nulliber	NOTED BELOW: All temps F	t and alla	raioo						
	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 dai			2011 0990	<u>product;</u>	pactoanizod			
32/45									
W			ow to air dry -discussed w	ith Maint -v	vatch are	a			
	Sink sanitizer at 200 p	pm							
32	To address peeling pa	int on me	etal shelves where needed	d - new wh	ere possi	ble / clean dish	storage		
19/cos	Sprayer nozzles at thr	ee comp	sink should self retract at	ove the to	p of the s	ink			
18/cos	Utensils on cart are clo	ean to mo	ove degreaser from top sh	nelf /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 from	st around door / th	ird party company is going to access :/ new door or	gaskets refer or heat	er may be solution	/this is being addressedalong	g with the two ot	ther stores /	
32	To replace cart covers that are showing threads								
	Cream cheese is left of		•						
	Sanitizer in red bucket 84 f and at 200ppm								
	Using steramine tabs 200-400 allowed								
W			d three comp in stainless	- did used	with Mair	nt			
W 40	Missing one lid on one	aumpste	er						
42 W	To clean inside oven / Watch condition of cake pans - discard when badly caked with carbon - these are rotated by company								
vv	Annually - design is co	-		u with can	JOH - 1163		by comp	any	
W	Watch air vents condit								
	Comfirmed air curtain		0						
	Watch clutter and trash cans with stickers etc								
Received (signature)	See ahow	/6	Print:			Title: Person In Char	ge/ Owner		
Inspected			Print:						
(signature)	See abov <sup>Thy:</sup> Kelly kirkpo	ıtríck	$\mathcal{RS}$			Samples: Y N	# collected	1	
Form EH-06	6 (Revised 09-2015)					Samples, i 1	" concettu		