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: 07/21/2022			20	22	Time in:	Time out: <b>6:08</b>	FS 9							2
	07/21/2022 5:16 6:08 FS 9 <sup>-7</sup> Purpose of Inspection: ✓ 1-Routine 2-Follow Up 3-Complai							<b>4</b> -I	nvesti	gatic	n	5-CO/Construction 6-Other TOTAL/SCO	RE	
Es	Establishment Name: Contact/Owner N								* Number of Repeat Violations:					KE
-	Nothing bundt cakes Rodemeyer  Physical Address: Pest control:						I	Ноо	vd.	1	Treas	se trap//waste oil Follow-up: Yes 2/98//	Д	
I-30 Rockwall Terminix monthly								Lbs	,u			ed prior / teddy has copy		
M	Compliance Status: Out = not in compliance IN = in compliance  Mark the appropriate points in the OUT box for each numbered item  NO = not observed NA = not applicable COS = corrected on site R = repeat violation W-Watch Mark X in appropriate box for IN, NO, NA, COS  Mark an in appropriate box for R												ch	
									re Im	media	te Co	rrect	tive Action not to exceed 3 days	
0							R	О	Compliance Status O I N N C				R	
U T		N O A O Find and Temperature for Food Safety  (F = degrees Fahrenheit)					U N O A O Employee Health				• •			
		Proper cooling time and temperature					12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting							
		2. Proper Cold Holding temperature(41°F/ 45°F)					+		-	13. Proper use of restriction and exclusion; No discharge from				
	/	See				eyes, nose, and mouth Posted in RR				eyes, nose, and mouth Posted in RR				
		3. Proper Hot Holding temperature(135°F)				Preventing Contamination by Hands				Preventing Contamination by Hands				
		4. Proper cooking time and temperature				14. Hands cleaned and properly washed/ Gloves used pro			14. Hands cleaned and properly washed/ Gloves used properly	Т				
		5. Proper reheating procedure for hot holding (165°F in 2				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N					<del>                                     </del>			
		Hours)								alternate method properly followed (APPROVED Y. N. ) Gloves				
	/	6. Time as a Public Health Control; procedures & records Lab report to show icing non Tcs / prep only								Highly Susceptible Populations				
	Approved Source									16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required				
					7. Food and ice obtaine	d from approved s	source: Food in						Using egg product see thawing	-
	~	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction								Chemicals				
	~	8. Food Received at proper temperature To always check				П		~		17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
		Protection from Contamination				/			18. Toxic substances properly identified, stored and used Stored over a dirty dishes					
					Food Separated & pr preparation, storage, dis								Water/ Plumbing	
					Sysco				ı			1		
	~	10. Food contact surfaces and Returnables; Cleaned and Sanitized at 200 ppm/temperature				<b>/</b>			19. Water from approved source; Plumbing installed; proper backflow device  City approved					
		~			11. Proper disposition of reconditioned Disc	of returned, previo <b>arded</b>	ously served or			/			20. Approved Sewage/Wastewater Disposal System, proper disposal	
					Pri	ority Foundat	ion Items (2 P	oints) v	iolati	ons R	equir	e Cor	rrective Action within 10 days	
O U		N O	N A	C		ority Foundat of Knowledge/ l	`	oints) v	O U		I N	C		R
O U T	N	N O	N A	C O S		n of Knowledge/ l	Personnel ion of knowledge,	R	О	I	I N	С	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to	R
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## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: (signature) Printed /covid Leah Rodemeyer	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 Address:			City/State: Rockwall	License/Permit # FS 9151	Page 2 of 2				
				TURE OBSERVA			_				
Item/Loc		Temp F	Item/Location		Temp F Ite	m/Location	Temp 1				
Cake	case	39.3									
	Wic										
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Item		ESTABLISHME		AND CORRECTI ADE. YOUR ATTENT		D TO THE CONDITIONS OBSI	ERVED AND				
Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: ALL TEMPS TAKEN IN F										
	Restroom -equipped										
	Hot water 112 F										
	Lab documentation for		m company								
	Sanitizer in bucket 20										
	Avoid thawing eggs a										
W	Watch when storing cakes uncovered in WIF under boxes These are not for sale / allOthers are wrappe s										
	One light out in wif										
45	Minor cleaning of flooring in wif and kitchen and storage etc										
	Gloves on site										
	Using digital thermo										
	Test strips for quats of										
	Using quats in three	-	too								
	New parts to oven in										
	Using hairnets in pre	p bakery									
Received	by:		Print:			Title: Person In Charg	ge/ Owner				
(signature)	See abo	ve									
Inspected	l by:	•	Print:								
(signature)	See abo	atríck	$\mathcal{RS}$			Samples: Y N	# collected				