

Follow-up fee of \$50.00 is required after 1st Followup

Retail Food Establishment Inspection Report Virtual City of Rockwall

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

Date: 03/20/2024	Time in: 3:10	Time out: 3:47	License/Permit # fs 0002774	Food handlers 4	Food managers 1	Page <u>1</u> of <u>2</u>
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Purpose of Inspection:	<input checked="" type="checkbox"/> 1-Routine	<input 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: Smallcakes Rockwall	Contact/Owner Name: Heather Roland	* Number of Repeat Violations: <u> </u> ✓ Number of Violations COS: <u> </u>	3/97/A
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Physical Address: 2455 Ridge rd 127	Pest control : Tri county pest 3/19/2024	Hood	Grease trap / waste oil : Fatboy 1003/14/2024	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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Compliance Status: **Out** = not in compliance **IN** = in compliance **NO** = not observed **NA** = not applicable **COS** = corrected on site **R** = repeat violation **W** = Watch
Mark the appropriate points in the **OUT** box for each numbered item Mark

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

O	U	T	I	N	O	N	A	C	O	S	Compliance Status	R
											Time and Temperature for Food Safety <small>(F = degrees Fahrenheit)</small>	
											1. Proper cooling time and temperature	
											2. Proper Cold Holding temperature(41 °F/ 45°F) See attached	
											3. Proper Hot Holding temperature(135°F)	
											4. Proper cooking time and temperature	
											5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
											6. Time as a Public Health Control; procedures & records Prep only	
											Approved Source	
											7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Dawn / Costco	
											8. Food Received at proper temperature	
											Protection from Contamination	
											9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Eggs low	
											10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>100</u> ppm/temperature Cos	
											11. Proper disposition of returned, previously served or reconditioned Discarded	
											Employee Health	
											12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
											13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Posted at hand sink	
											Preventing Contamination by Hands	
											14. Hands cleaned and properly washed/ Gloves used properly	
											15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y . N .) Gloves	
											Highly Susceptible Populations	
											16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Cooking baked	
											Chemicals	
											17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water only	
											18. Toxic substances properly identified, stored and used On grease trap under sink / Sani bucket too strong	
											Water/ Plumbing	
											19. Water from approved source; Plumbing installed; proper backflow device Under each bin	
											20. Approved Sewage/Wastewater Disposal System, proper disposal	

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

O	U	T	I	N	O	N	A	C	O	S	Compliance Status	R
											Demonstration of Knowledge/ Personnel	
											21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 1	
											22. Food Handler/ no unauthorized persons/ personnel 4	
											Safe Water, Recordkeeping and Food Package Labeling	
											23. Hot and Cold Water available; adequate pressure, safe See	
											24. Required records available (shellstock tags; parasite destruction): Packaged Food labeled Handing to customers	
											Conformance with Approved Procedures	
											25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	
											Consumer Advisory	
											26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/ Buffet Plate)/ Allergen Label See attached.	
											Food Temperature Control/ Identification	
											27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
											28. Proper Date Marking and disposition Date mark or use with in 24 hrs	
											29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips In date 7/25 thermos red	
											Permit Requirement, Prerequisite for Operation	
											30. Food Establishment Permit (Current/ insp sign posted) Posted on wall	
											Utensils, Equipment, and Vending	
											31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped	
											32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used All new	
											33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped	

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

O	U	T	I	N	O	N	A	C	O	S	Compliance Status	R
											Prevention of Food Contamination	
											34. No Evidence of Insect contamination, rodent/other animals None observed	
											35. Personal Cleanliness/eating, drinking or tobacco use Stored low	
											36. Wiping Cloths; properly used and stored I'm n sanitizer	
											37. Environmental contamination Watch ice	
											38. Approved thawing method	
											Proper Use of Utensils	
											39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Dipper well 167	
											40. Single-service & single-use articles; properly stored and used Watch	
											Food Identification	
											41. Original container labeling (Bulk Food) Label containers	
											Physical Facilities	
											42. Non-Food Contact surfaces clean Watch	
											43. Adequate ventilation and lighting; designated areas used	
											44. Garbage and Refuse properly disposed; facilities maintained Nightly / dumpster clean today	
											45. Physical facilities installed, maintained, and clean Watch	
											46. Toilet Facilities; properly constructed, supplied, and clean See	
											47. Other Violations	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Heather Roland	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: Smallcakes	Physical Address: Ridge road	City/State: Rockwall	License/Permit # 2774	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Upright cooler 1 sour cream	37	Ice cream unit	6		
Upright freezer	HTT				
Small Bev	38				

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 taken in F
	Allergy policy posted for customers
	New one posted in kitchen
	First aid kit
	Restroom - toilet flushing / soap and towels
	Hot water - 112 f
	Kitchen.hand sink 118 / three comp 118
	Dipper well -162 f
	No gaps at back door
	Dry goods by sight
	Cleaning kitchen daily
18	Sanitizer stored off floor / Bucket tested it to be 10 ppm adjusted it to be over 200 ...cos made new to be 100 ppm
	Using chlorox bleach
	Cleaning drains when grease trap is done
	Secondary thermo / in both
	Ice cream unit just cleaned
	Sign for hand washing on wall
	Ingredients by request
	Gloves on wall to be worn to touch rte
	Sneeze guard higher than cake pans

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

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