2nd Followup \$50.00 fee

Retail Food Establishment Inspection Report City of Rockwalll

V	First aid kit
	Allergy policy
V	Vomit clean up
	Employee health

O:	3/1	4/	20	23	Time in: 2:50	Time out: 3:35	FS 0			74				5 CFM 1 on duty Page 1	of <u>2</u>
					tion: 1-Routine	2-Follow Up	3-Compla			4-Inv		tion			/SCORE
Est	tabli	ishn	nent i	Nan		(Contact/Owner		_					Number of Repeat Violations:	
		al A	ddre	ess:			ontrol : all 02/14-2023		H Na	ood		G	rease	e trap : Follow-up: Yes 70309/2023 100 gals No 7	8/A
		Con	ıpliaı	nce S	Status: Out = not in co	ompliance IN = in con	npliance N	$\mathbf{O} = \mathbf{n}\mathbf{o}$	t obse	erved		\ = n	ot ap	plicable COS = corrected on site R = repeat violation W	= Watch
									uire l	Imme	diate	Cor	recti	ox for IN, NO, NA, COS Mark an in appropriate box for In ive Action not to exceed 3 days	
O U	mpli I N	ianc N O	e Sta	tus C O		nperature for Food	Safety	R		Comp O I U N	liance N O	Stat N A	C O	Employee Health	R
T				S	(F = c) 1. Proper cooling time	and temperature				T			S	12. Management, food employees and conditional employees	;
		•			2 B C 11 W 11	(410E)	450E)		_	/				knowledge, responsibilities, and reporting	
	~				2. Proper Cold Holding See	g temperature(41°F/	43°F)			•	'			 Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Will post at hand sink 	n
		/			3. Proper Hot Holding	temperature(135°F)								Preventing Contamination by Hands	
		/			4. Proper cooking time					/	,			14. Hands cleaned and properly washed/ Gloves used proper	•
		/			5. Proper reheating pro Hours)	ocedure for hot holdi	ng (165°F in 2			•	'			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N Gloves	.)
		/			6. Time as a Public He Prepping navy	alth Control; proced	ures & records							Highly Susceptible Populations	
					Aŗ	oproved Source				~	,			16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
					7. Food and ice obtaine									Cooking thoroughly	
	~				good condition, safe, a destruction Dawn /		rasite							Chemicals	
	/				8. Food Received at pr To check	oper temperature				_	,			17. Food additives; approved and properly stored; Washing F & Vegetables	ruits
					Protection from Contamination					·	,			Water only for fruit 18. Toxic substances properly identified, stored and used	
	/				9. Food Separated & pr preparation, storage, di		luring food			1-				Water/ Plumbing	
	_				10. Food contact surface		; Cleaned and				,			19. Water from approved source; Plumbing installed; proper	
	V				Sanitized at 100		elv served or		_				i	backflow device City approved 20. Approved Sewage/Wastewater Disposal System, proper	
		'			reconditioned Disc					•	,			disposal	
0	I	N O	N	C				oints)		0 I	N	N	C	rective Action within 10 days	R
U T	N	0	A	o s	21. Person in charge pr	n of Knowledge/ Peresent, demonstration				U N T	0	A	o s	Food Temperature Control/ Identification	
	/				and perform duties/ Ce		er (CFM)			•				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	/										,			28. Proper Date Marking and disposition	
					5	inauthorized persons	/ personnel		٧	N V				Discussed date opened and date to discard	201/
					5	ordkeeping and Foo Labeling			V	N V	,			Discussed date opened and date to discard 29. Thermometers provided, accurate, and calibrated; Chemic Thermal test strips	cal/
	'				Safe Water, Reco	ordkeeping and Foo Labeling er available; adequate	d Package		V	V	,			Discussed date opened and date to discard 29. Thermometers provided, accurate, and calibrated; Chemi- Thermal test strips Dial Permit Requirement, Prerequisite for Operation	
	'				Safe Water, Reco	ordkeeping and Foo Labeling er available; adequate vailable (shellstock)	d Package		V					Discussed date opened and date to discard 29. Thermometers provided, accurate, and calibrated; Chemic Thermal test strips Dial	
	'				Safe Water, Reco 23. Hot and Cold Wate 24. Required records a destruction); Packaged	ordkeeping and Foo Labeling er available; adequate vailable (shellstock to Food labeled	e pressure, safe ags; parasite cedures		V					Discussed date opened and date to discard 29. Thermometers provided, accurate, and calibrated; Chemic Thermal test strips Dial Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit/Inspection Current/ insp p Posted Utensils, Equipment, and Vending	osted
	✓ ✓				Safe Water, Reco 23. Hot and Cold Wate 24. Required records a destruction); Packaged	ordkeeping and Foo Labeling er available; adequate vailable (shellstock of Food labeled with Approved Pro variance, Specialized e obtained for specia	e pressure, safe ags; parasite cedures Process, and lized							Discussed date opened and date to discard 29. Thermometers provided, accurate, and calibrated; Chemic Thermal test strips Dial Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit/Inspection Current/ insp p Posted	osted
	'				Safe Water, Reco 23. Hot and Cold Wate 24. Required records a destruction); Packaged Conformance 25. Compliance with V HACCP plan; Variance processing methods; m	ordkeeping and Foo Labeling er available; adequate vailable (shellstock of Food labeled with Approved Pro variance, Specialized e obtained for specia	e pressure, safe ags; parasite cedures Process, and lized							Discussed date opened and date to discard 29. Thermometers provided, accurate, and calibrated; Chemic Thermal test strips Dial Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit/Inspection Current/ insp p Posted 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	osted
	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \				Safe Water, Reco 23. Hot and Cold Wate 24. Required records a destruction); Packaged Conformance 25. Compliance with V HACCP plan; Variance processing methods; m	ordkeeping and Foo Labeling er available; adequate vailable (shellstock to Food labeled with Approved Pro variance, Specialized e obtained for special anufacturer instruction summer Advisory er Advisories; raw of	e pressure, safe ags; parasite cedures Process, and lized ons							Discussed date opened and date to discard 29. Thermometers provided, accurate, and calibrated; Chemic Thermal test strips Dial Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit/Inspection Current/ insp p Posted 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 Watch and avoid any residential 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	osted
	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \		•		23. Hot and Cold Water 24. Required records a destruction); Packaged Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consum foods (Disclosure/Rem Posted	ordkeeping and Foo Labeling er available; adequate vailable (shellstock to Food labeled with Approved Pro variance, Specialized e obtained for special anufacturer instruction sumer Advisory er Advisories; raw of inder/Buffet Plate)/	e pressure, safe ags; parasite cedures Process, and lized ons r under cooked Allergen Label		on No	V V V V V V V V V V V V V V V V V V V				Discussed date opened and date to discard 29. Thermometers provided, accurate, and calibrated; Chemic Thermal test strips Dial Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit/Inspection Current/ insp p Posted 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 Watch and avoid any residential 33. Warewashing Facilities; installed, maintained, used/	osted
OUT	IN	N O	N A	COS	Safe Water, Reco	ordkeeping and Foo Labeling er available; adequate vailable (shellstock to Food labeled with Approved Pro variance, Specialized e obtained for special nanufacturer instruction sumer Advisory er Advisories; raw on inder/Buffet Plate)/ of Food Contamina	e pressure, safe ags; parasite cedures Process, and lized ons r under cooked Allergen Label quire Corrective	e Actic	on Ne		Excee	N A	Da C O S	Discussed date opened and date to discard 29. Thermometers provided, accurate, and calibrated; Chemic Thermal test strips Dial Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit/Inspection Current/ insp p Posted 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 Watch and avoid any residential 33. Warewashing Facilities; installed, maintained, used/Service sink or curb cleaning facility provided Set up ys or Next Inspection, Whichever Comes First Food Identification	osted
OUT				О	Safe Water, Reco 23. Hot and Cold Wate 24. Required records a destruction); Packaged Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consum foods (Disclosure/Rem Posted Core Items (1 Point Prevention) 34. No Evidence of Insanimals No flies observations	ordkeeping and Foo Labeling er available; adequate vailable (shellstock to be provided and to be provided a	d Package e pressure, safe e pressure, safe eags; parasite cedures Process, and lized ons r under cooked Allergen Label quire Corrective ation		on Ne	V V V V V V V V V V V V V V V V V V V	N	N	C O	Discussed date opened and date to discard 29. Thermometers provided, accurate, and calibrated; Chemic Thermal test strips Dial Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit/Inspection Current/ insp p Posted 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 Watch and avoid any residential 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Set up ys or Next Inspection, Whichever Comes First	osted
W				О	Safe Water, Reco 23. Hot and Cold Wate 24. Required records a destruction); Packaged Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consum foods (Disclosure/Rem Posted Core Items (1 Poin Prevention 34. No Evidence of Insanimals No flies obsessions. Personal Cleanlines Watch beverage of	ordkeeping and Foo Labeling er available; adequate vailable (shellstock to Food labeled with Approved Pro variance, Specialized e obtained for special anufacturer instruction sumer Advisory ter Advisories; raw of inder/Buffet Plate)/ of Food Contamination, referved sse/eating, drinking of ontainer selection	e pressure, safe ags; parasite cedures Process, and lized ons r under cooked Allergen Label quire Corrective ation odent/other r tobacco use and storage	R	on No	oot to j	N	N	C O	Discussed date opened and date to discard 29. Thermometers provided, accurate, and calibrated; Chemic Thermal test strips Dial Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit/Inspection Current/ insp p Posted 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 Watch and avoid any residential 33. Warewashing Facilities; installed, maintained, used/Service sink or curb cleaning facility provided Set up ys or Next Inspection, Whichever Comes First Food Identification 41. Original container labeling (Bulk Food) Physical Facilities	osted
Т				О	Safe Water, Reco	ordkeeping and Foo Labeling er available; adequate vailable (shellstock to Food labeled with Approved Pro variance, Specialized to obtained for special transportation for special tran	e pressure, safe ags; parasite cedures Process, and lized ons r under cooked Allergen Label quire Corrective ation odent/other r tobacco use and storage	R	on Ne	oot to 1 ou N	N	N	C O	Discussed date opened and date to discard 29. Thermometers provided, accurate, and calibrated; Chemic Thermal test strips Dial Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit/Inspection Current/ insp p Posted 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 Watch and avoid any residential 33. Warewashing Facilities; installed, maintained, used/Service sink or curb cleaning facility provided Set up ys or Next Inspection, Whichever Comes First Food Identification 41. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean See	osted
W				О	23. Hot and Cold Water 24. Required records a destruction); Packaged Conformance 25. Compliance with V HACCP plan; Variance processing methods; modes (Disclosure/Rem Posted Core Items (1 Point Prevention 134. No Evidence of Insanimals No flies observed 155. Personal Cleanline Watch beverage constant of the Store in solution 137. Environmental control Watch watch 156.	prdkeeping and Foo Labeling er available; adequate vailable (shellstock to Food labeled with Approved Pro variance, Specialized e obtained for special nanufacturer instruction sumer Advisory er Advisories; raw on inder/Buffet Plate)/ of Food Contamination, re erved ss/eating, drinking of container selection on tamination	e pressure, safe ags; parasite cedures Process, and lized ons r under cooked Allergen Label quire Corrective ation odent/other r tobacco use and storage	R	Don No		N	N	C O	Discussed date opened and date to discard 29. Thermometers provided, accurate, and calibrated; Chemic Thermal test strips Dial Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit/Inspection Current/ insp p Posted 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 Watch and avoid any residential 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Set up ys or Next Inspection, Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean See 43. Adequate ventilation and lighting; designated areas used	osted y
W				О	Safe Water, Reco	ordkeeping and Foo Labeling er available; adequate vailable (shellstock to Food labeled with Approved Pro /ariance, Specialized e obtained for special nanufacturer instruction issumer Advisory mer Advisories; raw on inder/Buffet Plate)/ of Food Contamination, re erved sect contamination, re erved sect contamination, re erved option of Food Contamination perly used and store on itamination method	e pressure, safe ags; parasite cedures Process, and lized ons r under cooked Allergen Label quire Corrective ation odent/other r tobacco use and storage	R	on No	oot to i oo I N	N	N	C O	Discussed date opened and date to discard 29. Thermometers provided, accurate, and calibrated; Chemic Thermal test strips Dial Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit/Inspection Current/ insp p Posted 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 Watch and avoid any residential 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Set up ys or Next Inspection, Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean See 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintain Watch dumpster 45. Physical facilities installed, maintained, and clean	osted y
W				О	23. Hot and Cold Water 24. Required records a destruction); Packaged Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consum foods (Disclosure/Rem Posted Core Items (1 Point Prevention) 34. No Evidence of Insanimals No flies obsessing to the sum of the s	ordkeeping and Foo Labeling er available; adequate vailable (shellstock to Food labeled with Approved Pro /ariance, Specialized e obtained for special nanufacturer instruction issumer Advisory mer Advisories; raw on inder/Buffet Plate)/ of Food Contamination, reverved sect contamination method	d Package e pressure, safe ags; parasite cedures Process, and lized ons r under cooked Allergen Label quire Corrective ation odent/other r tobacco use n and storage d	R	on No	oot to 1	N	N	C O	Discussed date opened and date to discard 29. Thermometers provided, accurate, and calibrated; Chemic Thermal test strips Dial Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit/Inspection Current/ insp p Posted 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 Watch and avoid any residential 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Set up ys or Next Inspection, Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean See 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintain Watch dumpster 45. Physical facilities installed, maintained, and clean Watch areas under shelving etc 46. Toilet Facilities; properly constructed, supplied, and clean	R R
W				О	Safe Water, Reco	ordkeeping and Foot Labeling er available; adequate vailable (shellstock to Food labeled with Approved Production of Food labeled with Approved Production of Food Contamination or Food Contaminati	d Package e pressure, safe ags; parasite cedures Process, and lized ons r under cooked Allergen Label quire Corrective ation odent/other r tobacco use n and storage d	R	on No	oot to i oo I N	N	N	C O	Discussed date opened and date to discard 29. Thermometers provided, accurate, and calibrated; Chemic Thermal test strips Dial Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit/Inspection Current/ insp p Posted 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 Watch and avoid any residential 33. Warewashing Facilities; installed, maintained, used/Service sink or curb cleaning facility provided Set up ys or Next Inspection, Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean See 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintain Watch dumpster 45. Physical facilities installed, maintained, and clean Watch areas under shelving etc	R R

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Heather Roland	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Small cakes		Physical Address: 2455 ridge road		City/State: Rockwall		License/Permit # Page 2 Fs 0002774					
O.I.I.G.I	· cartos	2 100 1	TEMPERATURE OBSERVA								
Item/Loc	cation	Temp	Item/Location	Temp	Item/Locat	ion	Temp				
lce cream unit 6.6/0.0 Dipper well water 158		Upright cooler	38								
		158	Sourcream	38							
Up	oright freezer	-5.4									
		OB	SERVATIONS AND CORRECT	 IVE ACTION	NS						
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: temps taken in F										
	Restroom hot water										
	Hot water in kitchen. 1	14									
	Back door looks great closes tightly										
W	Do your part with keeping the dumpster area clean										
	Allergy policy posted of	on wall									
	Hand wash Sign posted on wall										
	Heated dipper well - change out water every 4 hours anyway										
	Watch storage of eggs to be low										
	Reminder to date mar										
	Raw eggs only used for		<u> </u>								
	Avoid having dry wipir		on surfaces								
	J , ,		ppm test strips within dat	<u> </u>							
			• • • • • • • • • • • • • • • • • • • •	<u>-</u>							
40	Using dial thermo - ap										
42	General cleaning of sl										
	All icings stores at room temps are shelf stable / sugar / commercially made for Smallcakes										
42	Minor cleaning needed		es etc								
	Tables are w r s as needed										
47	Avoid and watch floor storage of boxes										
Received (signature)	See ahov	 /e	Print:			Title: Person In Charge/	Owner				
Inspected	d by:		Print:								
(signature)		utríck	\mathcal{RS}			Samples: Y N #	11 . 1				