\$50.00 reinspection fee required after 1st Followup

Retail Food Establishment Inspection Report City of Rockwall

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

	ite: 9/2	26/	20	23	Time in: 2:47	Time out: 3:16	FS 0			74				Food handlers Food Managers Page 1 of _	2	
	_			_	tion: 1-Routine	2-Follow U	p 3-Compla	nint	_	-Inve	stiga	tion		5-CO/Construction 6-Other TOTAL/SCO * Number of Repeat Violations:	RE	
Establishment Name: Smallcakes Rockwall				Ro			Contact/Owner Name: Roland							✓ Number of Violations COS:	5/95/A	
	Physical Address: 2455 ridge road Pest control: Walthall 09/20/2023 Compliance Status: Out = not in compliance NO											se trap: waste oil : Follow-up: Yes 09/05/2023 100 gals No V				
Ma					points in the OUT box for	each numbered it	tem Mark		pprop	riate b	ox fo	or IN,	NO	plicable $COS = corrected on site NA, COS $	ch	
	mpli		e Sta		Prio	ority Items (3	Points) violation.		C	ompli	ance	Stat	us	ive Action not to exceed 3 days	R	
O U T	N O A O Time and Temperature for Food Safety				R	U T	N	N O	A	C O S	r .V					
		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) See											13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	-			
					3. Proper Hot Holding	temperature(135°	°F)	+						Posted		
		\ \			4. Proper cooking time	_								Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly		
	5. Proper reheating procedure for hot holding (165°F in 2							. /			Gloves 15. No bare hand contact with ready to eat foods or approved	-				
	Hours)			6. Time as a Public Hea	alth Control: proc	Control annual and Sanagada				•	Ш		alternate method properly followed (APPROVED YN.)			
		'			o. Time as a rubile free	and Control, proc	ecuaics & records							Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered		
						proved Source				~				Pasteurized eggs used when required Cooking shelled eggs		
	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Dawn / Costco walmart / using insulated bag									Chemicals						
	8. Food Received at proper temperature						~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water only					
	Protection from Contamination				٧	1				18. Toxic substances properly identified, stored and used Low / watch bleach solution in sinks						
	/	Food Separated & protected, prevented during food preparation, storage, display, and tasting									Water/ Plumbing					
3				~	10. Food contact surfact Sanitized at High	ees and Returnabl ppm/temperature	les; Cleaned and Cos to 100			~			-	19. Water from approved source; Plumbing installed; proper backflow device City approved		
		/			11. Proper disposition of reconditioned Disc	of returned, previ	iously served or			/				20. Approved Sewage/Wastewater Disposal System, proper disposal		
														rective Action within 10 days		
0	I	N	N	C	Demonstration	n of Knowledge/	Personnel	R	U T	N	N O	A	C O S	Food Temperature Control/ Identification	R	
Ŭ T	N	Ö	A	S					1						4	
	N /	Ö		S	21. Person in charge pr and perform duties/ Cer				1	/				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature		
	N /	o		S	21. Person in charge pr	rtified Food Man	ager (CFM)			'				Maintain Product Temperature 28. Proper Date Marking and disposition		
	N /	o		S	21. Person in charge pr and perform duties/ Cer 1 22. Food Handler/ no u Safe Water, Reco	rtified Food Man nauthorized perso rdkeeping and I Labeling	ons/ personnel Food Package			\ \ \				Maintain Product Temperature		
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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: Smallcakes		Physical Address: 2455 ridge road			y/State: Ockwall	License/Permit # FS 00027	License/Permit # Page 2 of 2 FS 0002774					
		2433	TEMPERATURE OBSER			1 3 000277		7				
Item/Loc	ation	Temp F	Item/Location			tem/Location		Temp				
Upright cooler		40	Upright freezo	ρr	4.4							
			oprignt nocz		7.7			_				
<u> </u>	Sour cream	39										
Ice (cream freezer	2.2										
		Ol	BSERVATIONS AND CORRE	CTIVE	ACTIONS							
Item			ENT HAS BEEN MADE. YOUR AT			ED TO THE CONDITIONS OF	BSERVED A	AND				
Number	NOTED BELOW: all temps F											
	Restrooms - door to se	elf close	- hot water 120									
	Kitchen hot water 112											
	•	o sink ov	ver 100 ppm to dilute to 1	100 /								
34	Fly in kitchen											
	Employee items on bottom in cooler good											
	Using digital thermo											
	Heated dipper well just refilled -temp 135 F / owner confirmed 159 at exit											
	Watch ice in freezer for ice cream / keep defrosted when needed											
45	Minor detailed cleaning needed under equipment / and in corner under white buckets											
	Keep an eye on dumpster											
	Discussed new allergy	poster										
Received	bv:		Print:			Title: Person In Ch	arge/ Owne	er				
Received (signature)	See ahov	/ <u>P</u>	Print:			Title: Person In Ch	arge/ Owne	r				
	See abov	re	Print:			Title: Person In Ch	arge/ Owne	er .				