

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (Printed) Heather Roland	Print:	Title: Person In Charge/ Owner Owner / CFM
Inspected by: (signature) <i>Kelly kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Small cakes	Physical Address: 2455 Ridge Road	City/State: Rockwall	License/Permit # FS 0002774	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Ice cream case	7.4	Upright cooler	40		
Small cooler beverages	37	Sour cream	39		
Ice cream unit	7.9				

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 F
	Hot water in restroom 100 / equipped / selfClosing device needed
	Kitchen :
	Hot water in hand sink in kitchen 114
	Hand sink location is in rear and mop sink closer to front area therefore huge sign was posted to make sure employee wash AllThe way back to the one hand sink in the rear of the kitchen
	Discussed setting up sanitizer bucket for chlorine solution
	Discussed organizing shelving unit and having chemicals and tools below wiping cloths and boxes etc
	Also discuss storing dog treats
	Discussed setting up sanitizer bucket - confirmed at 100 ppm set up one for both areas
19	Three comp sink and drains ... currently no air gap in all three sinks due to adjustment when cleaning grease trap
	Odor when running sinks - referring to building inspections
	Best to remove shipping liner on the legs to the oven
	Heated dipper well 170 F
42/37	Watch spills in ice creams case ... time to defrost
	Using dial thermo and test strips on site
	All cupcakes displayed are non Tcs ... creamCheese icing is received at room temp ...temp 75 per label
	Using dial thermo
	Ice cream unit not on at insp
	Using sanitizer specific to ice cream unit
	All ingredients by request
37	Discussed switching shelves to have food related over clean containers
W	Discussed covering ice cream lightly with paper while storing in upright freezer with other items
W	Discussed moving opened canned items to nsf plastic containers
W	Discussed allowing for air flow in upright cooler / also storing employee food low
	Advised to adhere to all manufacturers guidelines in regards to choco fudge
42	Minor cleaning needed inside upright freezer

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