\$50.00 reinspection fee required after 1st Followup Retail Food Establishment Inspection Report Image: First aid kit City of Rockwall Image: Vomit clean up Employee health												3						
Date: Time in: Time out: License/Per 10/06/2022 2:03 2:40 FS 00								02	20				Food handlers Food Managers 11 2 Page $\frac{1}{2}$ of $\frac{2}{2}$	-				
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner N								4-I	nves	tiga	tior	1 [5-CO/Construction 6-Other TOTAL/SCOR * Number of Repeat Violations:	Ξ				
Tiff's Treats Bakery Manager Ben													✓ Number of Violations COS: 2/09/∧					
Physical Address: Pest control : 2071 summer lee terminix 08//2022								Hoo Na	d				se trap: waste oil : Follow-up: Yes Z/90/A 1/3/2022 No Z					
								bserv propri					plicable $COS = corrected on site R = repeat violation W- Watch, NA, COS Mark an in appropriate box for R$					
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days																		
0 U	N 0 A 0							O U	Î	nce N O	N A		Employee Health	R				
Т	s (r = degrees ranrenneit) 1. Proper cooling time and temperature							Т				S	12. Management, food employees and conditional employees;	_				
		2. Proper Cold Holding temperature(41°F/ 45°F)							~				knowledge, responsibilities, and reporting 13. Proper use of restriction and exclusion; No discharge from					
	~		2. Proper Cold Holding temperature(41°F/ 45°F)						~				eyes, nose, and mouth Posted at hanndsinks					
		~	3. Proper Hot Holding temperature(135°F)							Preventing Contamination by Hands								
		4. Proper cooking time and temperature							~				14. Hands cleaned and properly washed/ Gloves used properly					
		S. Proper reheating procedure for hot holding (165°F in 2 Hours)							~		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 Health Control; procedures & records Prep only						Highly Susceptible Populations							
					Approved Source						~		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required					
		7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Commercial										Dough is received frozen Chemicals						
					8. Food Received at proper temperature								17. Food additives; approved and properly stored; Washing Fruits					
					Night drop - have company provide temp				_		~		& Vegetables 18. Toxic substances properly identified, stored and used					
					Protection from Contamination 9. Food Separated & protected, prevented during food								10. Toxic substances property identified, stored and used	_				
	preparation, storage, display, and tasting										Water/ Plumbing							
	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature						~				19. Water from approved source; Plumbing installed; proper backflow device							
	11. Proper disposition of returned, previously served or reconditioned								~				City approved 20. Approved Sewage/Wastewater Disposal System, proper disposal					
0	Priority Foundation Items (2 Poil 0 I N C					oints R		olati 0		Req N	uire N	Cor C		R				
Ŭ T	Ň	Õ	A	O Demonstration of Knowledge/ Personnel				Ŭ T	N	Õ	A	Ö S	Food Temperature Control/ Identification					
	~	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)							~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	22. Food Handler/ no unauthorized persons/ personnel								/			28. Proper Date Marking and disposition Frozen until cooked						
Safe Water, Recordkeeping and Food Package Labeling													29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips					
	23. Hot and Cold Water available; adequate pressure, safe								<u> </u>		Permit Requirement, Prerequisite for Operation							
	~	24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Per order							~	30. Food Establishment Permit (Current/ insp sign posted Posted								
	П	Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and						- T					Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly					
		 HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions 							~				supplied, used Equipped					
	Consumer Advisory							~				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used						
	26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Posting							~	33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped									
0	Core Items (1 Point) Violations Require Corrective . 0 I N C							Not i		cee N	<i>d 90</i> N) Da C		R				
U T	N	0	A	O S	Prevention of Food Contamination			U T	N	0	Α	O S	Food Identification					
	/				34. No Evidence of Insect contamination, rodent/other animals Watch35. Personal Cleanliness/eating, drinking or tobacco use		_		•				41.Original container labeling (Bulk Food)					
_					36. Wiping Cloths: properly used and stored		-						Physical Facilities 42. Non-Food Contact surfaces clean					
-					<u>37. Environmental contamination</u>	-	-						43. Adequate ventilation and lighting; designated areas used					
\vdash		. /			28. Approved thawing method		-			_			44. Garbage and Refuse properly disposed; facilities maintained					
		~			Cooking Proper Use of Utensils			1	~	-			Watch dumpster 45. Physical facilities installed, maintained, and clean					
					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used			-	~				See attached 46. Toilet Facilities; properly constructed, supplied, and clean See attached escutcheons					
	~				40. Single-service & single-use articles; properly stored and used				•	/			47. Other Violations					

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Benjamin Buchanan	Print:	Title: Person In Charge/ Owner Store manager
Inspected by: (signature) Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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	nent Name: reats bakery	Physical A 2071	^{ddress:} Summer lee	City/State: Rockwall			License/Permit # Page 2 of 2 FS 0001020				
	-	TEMPERATURE OBSERVA			ONS						
Item/Loca		<u>Temp F</u>	Item/Location		<u>Temp F</u>	Item/Locati	on		<u>Temp F</u>		
Milk co	ooler	40	Upright cooler 2 door mi	ilk	39						
	lce cream	6.2	Two door upright F/	С	41/7						
Up	right slacker	23									
	WIF										
	-6/-5.4										
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										
	Allergy posting at front counter										
	Restrooms equipped - host water at 107 F										
45	Still need to seal around escutcheons under sinks										
Cos	Need to store roll of paper towels over chemical spray bottles in cabinet										
	Hot water at hand sink up front 105 F										
	Using quats wipes for surfaces up frotnb										
	Hot water 110 in kitchen										
	Watch floor storage in dry storage										
37	Wif - condensation / possible leak issues from pipes and around those into fan box										
	Evidence on pipes and etc have checked / also frost around door										
	Sanitizer buckets 200 ppm										
			ree comp sink temporary	onl	у						
	Gloves to touch rte foo					<u> </u>					
	Watch freezer and cooler combo door on top - To make sure it stays closed										
45	Minor cleaning of air vents where needed										
	VERY VERY CLEAN kitchen!!!										
Received (signature)	See abov	/e	Print:				Title: Person In Charge/ ()wner			
Inspected	by:	-	Print:								
(signature)	See abov ^{by:} Kelly kirkpa	ıtríck	(RS				Samples: Y N # d	collecte	d		
	(Deviced 00 2015)										