## Followup fee of \$50.00 after initial Followup

## Retail Food Establishment Inspection Report City of Rockwall

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

Date: 10/17/2022		22	Time in: Time out: License/Peri 9:00 2:30 Food									Food handlers Food managers Page 1 of _			2_		
				3-Complai				tion		5-CO/Construction 6-Other		TOTAL/SCO					
Establishment Name:  Walmart 259 bakery  Valuation Section 1												* Number of Repeat Violations:     ✓ Number of Violations COS:					
Physical Address: Pest control:							Hood Grease t			e trap : Follow	Follow-up: Yes		Ά				
									To add See grocery No $\square$ not observed NA = not applicable COS = corrected on site R = repeat violation						tch		
Ma	rk tl	he ap	prop	riate	points in the OUT box for	r each numbered item	Mark •				box fo	or IN,	, NO	, NA, COS Mark an ve Action not to exceed 3 days	√in appropria		
0	Î	pliance Status    N N C   Time and Temperature for Food Safety					R	C	ompl	iance N	e Status					R	
U T	N	0	A	o s	(F = d)		U N O A O Employee Health T 12. Management, food employees and conditional emp						-1				
		<b>/</b>			Proper cooling time and temperature					~	4   1   1   1   1   1   1   1   1   1					employees;	
	~				2. Proper Cold Holding temperature(41°F/ 45°F) See					~				13. Proper use of restriction and exceyes, nose, and mouth	charge from		
		<b>/</b>			3. Proper Hot Holding temperature(135°F)			$\Box$		Preventing Contamination by Hands							
		/			4. Proper cooking time					14. Hands cleaned and properly washed/ Gloves us Gloves					1 1 3		
		/			5. Proper reheating procedure for hot holding (165°F in 2 Hours)					15. No bare hand contact with ready to eat foods or a alternate method properly followed (APPROVED)						r approved Y N )	
	-	. /	H	-	6. Time as a Public Hea	alth Control; procedur	res & records	$\mathbb{H}$		Highly Susceptible Populations							
		<u> </u>				•				Τ,				16. Pasteurized foods used; prohibite	ed food not off	ered	
						oproved Source				~				Pasteurized eggs used when required			
	~	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction											Chemic	eals			
	~				8. Food Received at pro	oper temperature						~		17. Food additives; approved and pre & Vegetables	roperly stored;	Washing Fruits	
				Protection from Contamination										18. Toxic substances properly identi Watch	ified, stored and	d used	
	~				9. Food Separated & pr preparation, storage, dis	ring food							Water/ Plu	mbing			
	~				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature				19. Water from approved source; Plumbing installed; backflow device City approved								
		~			11. Proper disposition of returned, previously served or reconditioned Discarded					/				20. Approved Sewage/Wastewater Disposal System, proper disposal			
ш	_	_		Priority Foundation Items (2 Po													
	I	N		C				ints) 1	0	I	N	N	C				R
O U T	I N	N O	N A	C O S	Demonstration	n of Knowledge/ Pers	sonnel			I				Food Temperature Con			R
U	I N	N O				n of Knowledge/ Pers	sonnel of knowledge,		O U	I	N	N	C O				R
U	I N	N O			Demonstration 21. Person in charge preand perform duties/ Cer	n of Knowledge/ Pers resent, demonstration of critified Food Manager mauthorized persons/	of knowledge, (CFM)		O U	IN	N	N	C O	Food Temperature Con  27. Proper cooling method used; Editable Maintain Product Temperature  28. Proper Date Marking and dispose	quipment Adec	quate to	R
U	I N	N O			Demonstration  21. Person in charge properties of the person of the pers	resent, demonstration of criffied Food Manager inauthorized persons/ pal training ordkeeping and Food Labeling	of knowledge, (CFM) personnel Package		O U	IN	N	N	C O	Food Temperature Con  27. Proper cooling method used; Editation Product Temperature	equipment Adec	quate to	R
U	I N	N O			Demonstration  21. Person in charge properties of the control of t	resent, demonstration of triffied Food Manager amauthorized persons/ pal training ordkeeping and Food Labeling er available; adequate p	of knowledge, (CFM)  personnel  Package  pressure, safe		O U T	IN	N	N	C O	Food Temperature Con  27. Proper cooling method used; Editarian Product Temperature  28. Proper Date Marking and dispos  29. Thermometers provided, accurate Thermal test strips  Spark system with blue  Permit Requirement, Present	equipment Adec sition te, and calibrate tooth equisite for Op	quate to ed; Chemical/	R
U		N O			Demonstration  21. Person in charge properties and perform duties / Ceres 3  22. Food Handler / no under All employees internormal Safe Water, Reconstruction   Safe Water   See    24. Required records and destruction   Packaged Allergens incompared to the service of the servi	resent, demonstration of critified Food Manager inauthorized persons/ pal training ordkeeping and Food Labeling er available; adequate par available (shellstock tag Food labeled CIUCEC	of knowledge, (CFM) personnel  Package pressure, safe gs; parasite		O U T	IN	N	N	C O	Food Temperature Con  27. Proper cooling method used; Edital Maintain Product Temperature  28. Proper Date Marking and dispose  29. Thermometers provided, accurate Thermal test strips  Spark system with blue  Permit Requirement, Prerection  30. Food Establishment Permit (Consted)	equipment Adec sition te, and calibrate tooth equisite for Op Current/ insp si	quate to ed; Chemical/ peration gn posted )	R
U	I N	N O			21. Person in charge properties of the propertie	resent, demonstration of triffied Food Manager mauthorized persons/ mal training ordkeeping and Food Labeling or available; adequate provailable (shellstock tag Food labeled Cluded with Approved Proced/ariance, Specialized Proceding Proced/ariance, Specialized Proceding Proce	personnel  Package  pressure, safe gs; parasite  edures  Process, and		O U T	IN	N	N	C O	Food Temperature Con  27. Proper cooling method used; Edmaintain Product Temperature  28. Proper Date Marking and dispos  29. Thermometers provided, accurate Thermal test strips  Spark system with blue  Permit Requirement, Prerection  30. Food Establishment Permit (Control Posted)  Utensils, Equipment  31. Adequate handwashing facilities	Equipment Adection  te, and calibrate  tooth  equisite for Op  Current/ insp si	quate to ed; Chemical/ peration ign posted )	R
U		N O			21. Person in charge properties of the processing methods; many person of the processing processing methods; many processing methods; many person of the processing methods and person of the processing methods are person of the processing methods and person of the processing methods are person of the person	resent, demonstration of the triffed Food Manager mauthorized persons/ mal training produced by triffed Food Labeling and Food Labeling are available; adequate provide the triffed Food labeled by the triffed Food labeled with Approved Proced ariance, Specialized Personal contractor of the triffed Food labeled ariance of the triffed Food labeled ariance, Specialized Personal contractor of the triffed Food labeled for specialized Personal contractor of the triffed Food labeled for specialized Personal contractor of the triffed Food labeled for specialized Personal contractor of the triffed Food Manager in the tri	personnel  Package  Process, and zed		O U T	IN	N	N	C O	Food Temperature Con  27. Proper cooling method used; Edmaintain Product Temperature  28. Proper Date Marking and dispos  29. Thermometers provided, accurate Thermal test strips  Spark system with blue  Permit Requirement, Prerection of the Proof of Establishment Permit (Consted)  Utensils, Equipment  31. Adequate handwashing facilities supplied, used  Equipped	equipment Adec sition te, and calibrate e tooth equisite for Op Current/ insp si	quate to  ed; Chemical/  peration ign posted )  g  nd properly	R
U		N O			21. Person in charge properties and perform duties / Cer 3 22. Food Handler / no under All employees internormal Safe Water, Reconstruction of the Allergens Incomplete (Conformance volume). Packaged Allergens Incomplete (Conformance volume). Packaged Allergens Incomplete (Conformance volume). Conformance volume (Conformance volume). Conformance volume (Conformance volume). Conformance volume (Conformance volume). Conformance volume (Conformance volume).	resent, demonstration of triffied Food Manager mauthorized persons/ pal training ordkeeping and Food Labeling er available; adequate par available (shellstock tag Food labeled with Approved Proce Variance, Specialized Personal panufacturer instruction issumer Advisory	personnel  Package  pressure, safe ggs; parasite  edures  Process, and zed ns		O U T	IN	N	N	C O	Food Temperature Con  27. Proper cooling method used; Edmaintain Product Temperature  28. Proper Date Marking and dispos  29. Thermometers provided, accurate Thermal test strips  Spark system with blue  Permit Requirement, Prerection  30. Food Establishment Permit (Context)  Utensils, Equipment  31. Adequate handwashing facilities supplied, used  Equipped  32. Food and Non-food Contact surf designed, constructed, and used  Watch condition of broadsers.	equipment Adection  te, and calibrate  tooth  equisite for Op  Current/ insp si  at, and Vending  s: Accessible ar  faces cleanable.	quate to  ed; Chemical/  peration  ign posted )  g  nd properly  , properly	R
U		NO			21. Person in charge properties of the processing methods; methods of Consumer foods (Disclosure/Remillor).	resent, demonstration of criffied Food Manager imauthorized persons/ inal training ordkeeping and Food Labeling or available; adequate parallel in the control of the contr	personnel  Package  Pressure, safe gs; parasite  edures  Process, and zed ns  under cooked  ellergen Label  ting	R	2		V	N A	COSS	27. Proper cooling method used; Edmaintain Product Temperature  28. Proper Date Marking and dispose  29. Thermometers provided, accurate Thermal test strips  Spark system with blue  Permit Requirement, Prerection  30. Food Establishment Permit (Composed)  Utensils, Equipment  31. Adequate handwashing facilities supplied, used  Equipped  32. Food and Non-food Contact surf designed, constructed, and used  Watch condition of brush was a ware washing Facilities; installed Service sink or curb cleaning facility Confirmed high temps	equipment Adection  te, and calibrate  tooth  equisite for Op  Current/ insp si  at, and Vending  E. Accessible ar  faces cleanable.  Cead pans d, maintained, by provided  O	quate to  ed; Chemical/  peration  ign posted )  g  nd properly  , properly	R
V		N	A	S	21. Person in charge properties of the processing methods; many construction; Packaged Allergens inc.  23. Hot and Cold Water See  24. Required records addestruction); Packaged Allergens inc.  Conformance with V HACCP plan; Variance processing methods; many construction of the processing methods of the processing of Consumers of the processing of the processing of Consumers of the processing of the processing of Consumers of the processing of the	resent, demonstration of critified Food Manager innauthorized persons/ pal training ordkeeping and Food Labeling er available; adequate provide labeled ciluCeC with Approved Proce of a contained for specialized Personal desired for specialized Personal for special for spec	personnel  Package  Pressure, safe gs; parasite  edures  Process, and zed ns  under cooked Illergen Label ting  tire Corrective	R	2 2	t to E	N O	N A A N N N N N N N N N N N N N N N N N	C O S	27. Proper cooling method used; Edmaintain Product Temperature 28. Proper Date Marking and dispos 29. Thermometers provided, accurate Thermal test strips Spark system with blue Permit Requirement, Prerection of Establishment Permit (Composted)  Utensils, Equipment 31. Adequate handwashing facilities supplied, used Equipped  32. Food and Non-food Contact surf designed, constructed, and used Watch condition of brown of the product of the p	equipment Adec sition te, and calibrate tooth equisite for Op Current/ insp si at, and Vending s: Accessible ar faces cleanable equipment Adec equisite for Op Current/ insp si at, and Vending s: Accessible ar faces cleanable.	quate to  ed; Chemical/  peration  ign posted )  g  nd properly  , properly	R
V	ン ン ン		A	S	21. Person in charge properties of the processing methods; methods of the processing methods; methods (Disclosure/Remilligredients are available).  Demonstration  21. Person in charge properties of the processing method with the processing methods; methods (Disclosure/Remilligredients are available).	resent, demonstration of the principle o	personnel  Package  Pressure, safe gs; parasite  edures  Process, and zed ns  under cooked Illergen Label ting tire Corrective ion	Action	2 2	t to E	N O	N A A N N N N N N N N N N N N N N N N N	Coss	27. Proper cooling method used; Edmaintain Product Temperature  28. Proper Date Marking and dispose  29. Thermometers provided, accurate Thermal test strips  Spark system with blue  Permit Requirement, Prerection  30. Food Establishment Permit (Composed)  Utensils, Equipment  31. Adequate handwashing facilities supplied, used  Equipped  32. Food and Non-food Contact surf designed, constructed, and used  Watch condition of brown as well as wel	equipment Adec sition te, and calibrate e tooth equisite for Op Current/ insp si at, and Vending s: Accessible ar faces cleanable ead pans d, maintained, by provided Occurrent/	quate to  ed; Chemical/  peration  ign posted )  g  nd properly  , properly	
V		N	A	S	21. Person in charge properties of the processing methods; marked processin	resent, demonstration of critified Food Manager inauthorized persons/ pal training ordkeeping and Food Labeling er available; adequate provided in the control of the contr	personnel  Of knowledge, (CFM)  personnel  Package  pressure, safe gs; parasite  edures  Process, and zed ns  under cooked allergen Label ting  tire Corrective ion  dent/other	Action	2 2 0 0 0 U	t to E	N O	N A A N N N N N N N N N N N N N N N N N	Day	27. Proper cooling method used; Edmaintain Product Temperature  28. Proper Date Marking and dispose  29. Thermometers provided, accurate Thermal test strips  Spark system with blue Permit Requirement, Prerection of Stablishment Permit (Control Posted)  Utensils, Equipment  31. Adequate handwashing facilities supplied, used Equipped  32. Food and Non-food Contact surf designed, constructed, and used Watch condition of brown of the Service sink or curb cleaning facility Confirmed high temporary or Next Inspection, Whichever  Food Identify 41. Original container labeling (Bulk	equipment Adec sition te, and calibrate tooth equisite for Op Current/ insp si at, and Vending s: Accessible ar faces cleanable read pans d, maintained, in y provided October First fication	quate to  ed; Chemical/  peration  ign posted )  g  nd properly  , properly	
V		N	A	S	21. Person in charge properties of the processing methods; many designed of Consumer foods (Disclosure/Remillingredients are available). Personal Cleanlines and perform duties/ Cer 3  22. Food Handler/ no under the processing method water. Safe Water, Reconstruction and Cold Water. See  23. Hot and Cold Water. See  24. Required records and destruction); Packaged Allergens InC  Conformance with V  HACCP plan; Variance processing methods; many construction of Consumers o	resent, demonstration of critified Food Manager inauthorized persons/ pal training ordkeeping and Food Labeling or available; adequate provide a variable (shellstock tag Food labeled CluCeC) with Approved Proced Variance, Specialized Presentation of the obtained for specialization and for specialization and for specialization of the obtained for specialization of	personnel  Of knowledge, (CFM)  personnel  Package  pressure, safe gs; parasite  edures  Process, and zed ns  under cooked allergen Label ting  tire Corrective ion  dent/other	Action	2 2 0 0 0 U	t to E	N O	N A A N N N N N N N N N N N N N N N N N	Day	27. Proper cooling method used; Edmaintain Product Temperature  28. Proper Date Marking and dispos  29. Thermometers provided, accurate Thermal test strips  Spark system with blue  Permit Requirement, Prerection  30. Food Establishment Permit (Corporated)  Utensils, Equipment  31. Adequate handwashing facilities supplied, used  Equipped  32. Food and Non-food Contact surf designed, constructed, and used  Watch condition of brown and was a warewashing Facilities; installed Service sink or curb cleaning facility confirmed high temps are Next Inspection, Whichever  Food Identification of Contact surf designed in the properties of the pro	equipment Adec sition te, and calibrate tooth equisite for Op Current/ insp si at, and Vending s: Accessible ar faces cleanable read pans d, maintained, my provided Occurrent/ fication c Food)	quate to  ed; Chemical/  peration  ign posted )  g  nd properly  , properly	
W O U T		N	A	S	21. Person in charge properties of the processing methods; methods of the processing methods; methods (Disclosure/Remilingredients are available). Personal Cleanlines 36. Wiping Cloths; programs of the processing methods; processing methods of the processing of the processing methods of the processing m	resent, demonstration of the principal food Manager in authorized persons/ polar training or deeping and Food Labeling or available; adequate principal food labeled of the process of the	personnel  Of knowledge, (CFM)  personnel  Package  pressure, safe gs; parasite  edures  Process, and zed ns  under cooked allergen Label ting  tire Corrective ion  dent/other	Action	2 2 0 U T	t to E	N O	N A A N N N N N N N N N N N N N N N N N	Day	27. Proper cooling method used; Edmaintain Product Temperature  28. Proper Date Marking and dispose  29. Thermometers provided, accurate Thermal test strips  Spark system with blue  Permit Requirement, Prerection of Stablishment Permit (Composed)  Utensils, Equipment  31. Adequate handwashing facilities supplied, used  Equipped  32. Food and Non-food Contact surf designed, constructed, and used  Watch condition of brown of Stablishment Permit (Composed)  33. Warewashing Facilities; installed Service sink or curb cleaning facility Confirmed high temposers or Next Inspection, Whichever  Food Identification of Contact surfaces cleaned the See See See See See See See See See S	equipment Adec sition te, and calibrate tooth equisite for Op Current/ insp si at, and Vending s: Accessible ar faces cleanable tead pans d, maintained, sy provided October First fication a Food)	quate to  ed; Chemical/  peration  ign posted )  g  nd properly  properly  caked  used/	
V		N	A	S	21. Person in charge properties of the processing methods; maintained to the processing methods of the processing methods; maintained to the processing methods of the process	resent, demonstration of critified Food Manager imauthorized persons/ inal training produced in the produced i	personnel  Of knowledge, (CFM)  personnel  Package  pressure, safe gs; parasite  edures  Process, and zed ns  under cooked allergen Label ting  tire Corrective ion  dent/other	Action	2 2 0 U T	t to E	N O	N A A N N N N N N N N N N N N N N N N N	Day	27. Proper cooling method used; Edmaintain Product Temperature  28. Proper Date Marking and dispos  29. Thermometers provided, accurate Thermal test strips  Spark system with blue  Permit Requirement, Prerection  30. Food Establishment Permit (Coposted)  Utensils, Equipment  31. Adequate handwashing facilities supplied, used  Equipped  32. Food and Non-food Contact surf designed, constructed, and used  Watch condition of brown as well as a warewashing Facilities; installed Service sink or curb cleaning facility  Confirmed high temporary or Next Inspection, Whichever  Food Identification of Contact surfaces of See  42. Non-Food Contact surfaces clear See  43. Adequate ventilation and lighting Watch	equipment Adecesition  te, and calibrate  tooth  equisite for Op  Current/ insp si  at, and Vending  E Accessible ar  faces cleanable  faces cleanable  Cad pans  d, maintained, by provided  Comes First  fication  a Food)  acilities  In  In Ing; designated a	quate to  ed; Chemical/  peration  ign posted )  g  nd properly  , properly  s / caked  used/	
W O U T		N	A	S	21. Person in charge properties of the processing methods; methods (Disclosure/Remilligredients are available)  22. Food Handler/ no under the processing methods (Disclosure/Remilligredients are available)  23. Hot and Cold Water See  24. Required records as destruction); Packaged Allergens incommence with V HACCP plan; Variance processing methods; methods (Disclosure/Remilligredients are available)  26. Posting of Consume foods (Disclosure/Remilligredients are available)  27. Personal Cleanlines  36. Wiping Cloths; prousing spray both places of the processing spr	resent, demonstration of critified Food Manager imauthorized persons/ inal training produce produced in training p	personnel  Of knowledge, (CFM)  personnel  Package  pressure, safe gs; parasite  edures  Process, and zed ns  under cooked allergen Label ting  tire Corrective ion  dent/other	Action	2 2 0 U T	t to E	N O	N A A N N N N N N N N N N N N N N N N N	Day	27. Proper cooling method used; Edmaintain Product Temperature  28. Proper Date Marking and dispose  29. Thermometers provided, accurate Thermal test strips  Spark system with blue  Permit Requirement, Prerection of Stablishment Permit (Composted)  Utensils, Equipment  31. Adequate handwashing facilities supplied, used  Equipped  32. Food and Non-food Contact surful designed, constructed, and used  Watch condition of brown of Salving Facilities; installed Service sink or curb cleaning facility  Confirmed high temperature of the Service of Servi	equipment Adecisition te, and calibrate tooth equisite for Op Current/ insp si et, and Vending s: Accessible ar faces cleanable faces cleanable cead pans d, maintained, by provided Comes First fication c Food) ficilities fin fines; designated a sposed; facilitie	peration gn posted )  gn posted )  gn poperly , properly s / caked used/	
W O U T		N	A	S	21. Person in charge properties of the propertie	resent, demonstration of the principal of the principal of the proof the principal of the p	personnel  of knowledge, (CFM)  personnel  Package  pressure, safe gs; parasite  edures  Process, and zed ns  under cooked llergen Label ting tire Corrective ion dent/other stobacco use	Action	2 2 0 U T	t to E	N O	N A A N N N N N N N N N N N N N N N N N	Day	27. Proper cooling method used; Edmaintain Product Temperature  28. Proper Date Marking and dispose  29. Thermometers provided, accurate Thermal test strips  Spark system with blue Permit Requirement, Prerection of Stablishment Permit (Composed S	equipment Adection te, and calibrate te, and calibrate tooth equisite for Operation tt, and Vending s: Accessible ar faces cleanable tead pans d, maintained, in ty provided Comes First fication to Food) the comes first fication to Food the comes first fication the comes first fication to Food the comes first fication to Food the comes first fication the comes first	peration ign posted )  g ind properly properly properly properly s/caked used/	
W O U T		N	A	S	21. Person in charge properties of the processing methods; methods (Disclosure/Remilligredients are available)  22. Food Handler/ no under the processing methods (Disclosure/Remilligredients are available)  23. Hot and Cold Water See  24. Required records as destruction); Packaged Allergens incommence with V HACCP plan; Variance processing methods; methods (Disclosure/Remilligredients are available)  26. Posting of Consume foods (Disclosure/Remilligredients are available)  27. Personal Cleanlines  36. Wiping Cloths; prousing spray both places of the processing spr	resent, demonstration of critified Food Manager imauthorized persons/ pal training produced in a variable; adequate provide a variable; adequate provide a variable; adequate provide a variable (shellstock tag food labeled colluded with Approved Procedian anufacturer instruction assumer Advisory are Advisories; raw or a variable / allergy post anufacturer instruction assumer Advisory are Advisories; raw or a variable / allergy post anufacturer instruction assumer Advisories; raw or a variable / allergy post ant) Violations Requires of Food Contamination are contamination or the poperly used and stored of the stamination method are Use of Utensils at t, & linens; properly use utensils; properly use utensils; properly use	personnel  Package  pressure, safe gs; parasite  edures  Process, and zed ns  under cooked allergen Label ting  tire Corrective ion  dent/other stobacco use	Action	2 2 0 U T	t to E	N O	N A A N N N N N N N N N N N N N N N N N	Day	27. Proper cooling method used; Edmaintain Product Temperature  28. Proper Date Marking and dispos  29. Thermometers provided, accurate Thermal test strips  Spark system with blue  Permit Requirement, Prerection  30. Food Establishment Permit (Corporated)  Utensils, Equipment  31. Adequate handwashing facilities supplied, used  Equipped  32. Food and Non-food Contact surf designed, constructed, and used  Watch condition of brown and washing Facilities; installed Service sink or curb cleaning facility  Confirmed high temporary or Next Inspection, Whichever  Food Identiff  41. Original container labeling (Bulk Physical Face)  42. Non-Food Contact surfaces clear See  43. Adequate ventilation and lighting Watch  44. Garbage and Refuse properly dis  45. Physical facilities installed, main	equipment Adection te, and calibrate te, and calibrate tooth equisite for Operation tt, and Vending s: Accessible ar faces cleanable tead pans d, maintained, in ty provided Comes First fication to Food) the comes first fication to Food the comes first fication the comes first fication to Food the comes first fication to Food the comes first fication the comes first	peration ign posted )  g ind properly properly properly properly s/caked used/	

## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: Mary Carranza	Print:	Title: Person In Charge/ Owner Team lead
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: part 259 bakery	Physical Address:			City/State: Rockwa	<u> </u>	License/Permit # Page 2 of 2 5062				
	iait 200 baitory	1.00	TEMPERA	TURE OBSERVAT		••	1000				
Item/Loc	ation	Temp F	Item/Location		Temp F	Item/Loca	<u>ntion</u>	Temp I			
Cake	case 1	Defrost									
Che	esecake case	37-40									
Fro	ozen cake rif	-4.5									
	Wic	37-38									
	Wif	4-5 F									
T.				AND CORRECTI							
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temps F	STABLISHME	NT HAS BEEN MA	ADE. YOUR ATTENT	TION IS DIRE	ECTED TO T	THE CONDITIONS OBS	ERVED AND			
	Allergy notice on self	service a	rea and ingre	edients by requ	uest - to p	ost ingre	edients page				
	Tongs to be washed d			<u> </u>							
	Boxed Chess pie indic	ates refr	gerate after o	ppening for ad	ditional 4	8 hrs of	life				
	Bakery manager has	documen	tation regard	ing shelf stabl	e for crer	ne pies					
W	Cake case in defrost will Followup										
	Washable wicker is us	ed for dis	splay								
	Pastry case - prepacked now										
Hot water at 111											
42/45	Minor cleaning under	behind ar	nd around eq	uipment							
42/45 Minor cleaning of air vents where											
	Watch placement of b										
	Bread received frozen and baked off and packaged and labeled										
42/45	3 3										
	•	prep areas - kquats product is used									
	Hot water at hand sink			1-11							
40	Sink sanitizer 200 ppn		- as required	to test							
42	To clean around Dishr										
W Will Followup on Dishmachine Watch for stickers on plastic curtains into wic											
45				<u> </u>							
45	,										
37/45											
42/45											
37	Watch condensation in wif around door and on ceiling (raindrop )										
29											
	Confirmed surface at 160 pan in Dishmachine										
		•									
Received (signature)		/e	Print:				Title: Person In Char	ge/ Owner			
Inspected	l by:		Print:								
(signature)	Kelly kírkpa	ıtrick	rRS				Samples: Y N	# collected			