



# Retail Food Establishment Inspection Report

## City of Rockwall

Received by: (Printed) <b>Shannon Allred</b>	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>WildDaisy dessert bar</b>	Physical Address: <b>102 San Jacinto</b>	City/State: <b>Rockwall</b>	License/Permit # <b>FS 0001879</b>	Page 2 of 2
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Deep freezer	-17				
Glass front cooler	35-37				
Display case	38				

### 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
	Manufacturer license to use a commercial kitchen
	Labels reflect ingredients
33	No mop sink on site so using wet wipe mop inserts
32	Carpet to remove it in restroom and in front of sink
7	May not use home kitchen / is not an approved source / no products made at home can be sold using your food establishment license
	Hot water 122
W	Need to keep hot water at 145 in crock pot used for scoop
37	Time to defrost freezer
	Hand sink equipped with soap and towels / sinks flow to tight
40	Avoid reuse of plastic to go containers - these cannot be washed
	Using bleach for sanitizer - advised to store wiping cloth in bucket
	Gloves used to touch rte foods
32	SealWood where needed
	Discard old sponges where needed
35	Hair restraints -needed
	Coffee area served by staff
	Everything is washed in three comp
	Discussed handling straws
	Gloves used to handle foods etc and
	Ice in igloo would be drained / or using out of deep freezer
32	Reminder to replace fabric baskets with washable
47	Shelving to be 6 inches from floor / seal wood where needed
W	Advised to set up Sani bucket with bleach and water when in operation
07	May not sell any baked goods made at home
	Dial thermo on site appears to be calibrated
	Must use commercial kitchen to bake goods

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