Follow-up fee of \$50.00 is required after 1st 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

	ate: 9/2					mit # 01879				Food handlers Need	Food managers Need	Page 1 of	2			
_	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain										on	5-CO/Construction 6-Other ** Number of Repeat Violations:		TOTAL/SCO	RE	
	Establishment Name: Contact/Owner Name: Wild Daisy dessert bar Denise					Name:	ime:				✓ Number of Violations CC	OS:	16/84	/D		
		ysical Address: Pest control: 2 san jacinto To provide					Hood Grease Na To provi					Follow-up: Yes I O/O		/D		
M	Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W-Watch Mark the appropriate points in the OUT box for each numbered item NO = not observed NA = not applicable COS = corrected on site Mark an vin appropriate box for R										ch					
	amnl	iance	e Sta	tue	Prio	rity Items (3 Po	oints) violations	s Requi					tive Action not to exceed 3 days	S		Ī
O U	U N O A O Time and Temperature for Food Safety					R	U N O A O Employee Health						R			
Т		(F = degrees Fahrenheit) 1. Proper cooling time and temperature					12. Management, food employees and conditional employees and conditional employees and conditional employees and conditional employees.					employees;				
		2. Proper Cold Holding temperature(41°F/45°F)				+					13. Proper use of restriction and	charge from				
	~	Tcs foods in cooler			\perp	eyes, nose, and mouth Poster posted by hand sink Proventing Contemination by Hand										
		3. Proper Hot Holding temperature(135°F) 4. Proper cooking time and temperature			+	Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used										
	5. Proper reheating procedure for hot holding (165°F in 2			+					15. No bare hand contact with ready to eat foods or approve							
	Hours) 6. Time as a Public Health Control; procedures & records								alternate method properly followed (APPROVED Y N) Gloves and Utensils used							
		'			Not using	and Control, proced	ures & records						Highly Susce 16. Pasteurized foods used; pro	ptible Populations	fered	
					Ap	proved Source					V		Pasteurized eggs used when rec		icicu	
3					7. Food and ice obtaine good condition, safe, ar destruction No hom	nd unadulterated; pa	arasite		Chemicals				emicals			
	~				8. Food Received at pro						V		17. Food additives; approved a & Vegetables	nd properly stored;	Washing Fruits	
						n from Contaminat			18. Toxic substances properly identified.			identified, stored an	d used			
	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting				Wat				/ Plumbing							
٧					10. Food contact surfact Sanitized at Na	es and Returnables ppm/temperature	; Cleaned and Not set up			/			19. Water from approved source backflow device City approved	e; Plumbing install	ed; proper	
		/	,		11. Proper disposition or reconditioned					/			20. Approved Sewage/Wastew disposal	ater Disposal Syster	m, proper	
	Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days															
					Pri	ority Foundatio	on Items (2 Po	oints) v	riolat	ions R	equi	re Co	rrective Action within 10 days			
O U T	I N	N O	N A	C O S	Demonstration	n of Knowledge/ Pe	ersonnel	oints) v	violat O U T	I	equi	N C	rrective Action within 10 days Food Temperature	· Control/ Identific	ation	R
U	I N	N O	N A	C O S	Demonstration 21. Person in charge preand perform duties/ Cer Need one on dut	n of Knowledge/ Pe esent, demonstration rtified Food Manage Y	ersonnel n of knowledge, er (CFM)		O U	I	N N	N C A O	Food Temperature 27. Proper cooling method used Maintain Product Temperature	d; Equipment Adea		R
U T	I N	N O	N A	C O S	Demonstration 21. Person in charge properties of the person duties (Cereal Control of Cereal	n of Knowledge/ Pe esent, demonstration rtified Food Manage Y	ersonnel n of knowledge, er (CFM)		O U	I	N N	N C A O	Food Temperature 27. Proper cooling method used Maintain Product Temperature 28. Proper Date Marking and d To date mark if not using wi	d; Equipment Adec	quate to	
^U T	I N	N O	N A	C O S	21. Person in charge pr and perform duties/ Cer Need one on dut 22. Food Handler/ no u New on duty	n of Knowledge/ Pe esent, demonstration rtified Food Manage Y	ersonnel n of knowledge, er (CFM) s/ personnel		O U T	I	N N	N C A O	Food Temperature 27. Proper cooling method used Maintain Product Temperature 28. Proper Date Marking and d	d; Equipment Adec	quate to	
^U T	I	N O	N A	C O S	21. Person in charge pr and perform duties/ Cer Need one on dut 22. Food Handler/ no u New on duty Safe Water, Reco	n of Knowledge/Peesent, demonstration ritified Food Managery nauthorized persons rdkeeping and Food Labeling r available; adequate	ersonnel n of knowledge, er (CFM) s/ personnel od Package e pressure, safe		O U T	I	N N	N C A O	Food Temperature 27. Proper cooling method used Maintain Product Temperature 28. Proper Date Marking and d To date mark if not using with 29. Thermometers provided, as Thermal test strips Dial thermo Permit Requirement,	d; Equipment Adec isposition ithin 24 hrs all refr ccurate, and calibrat	quate to rigerated items ed; Chemical/ peration	
2	I N	N O	N A	C O S	Demonstration 21. Person in charge properties and perform duties/ Ceres Need one on dute of the control of the	n of Knowledge/Peesent, demonstration triffed Food Managery nauthorized persons rdkeeping and Food Labeling r available; adequate vailable (shellstock to Food labeled Detter / ingree	ersonnel n of knowledge, er (CFM) s/ personnel od Package e pressure, safe tags; parasite edients		O U T	I	N N	N C A O	Food Temperature 27. Proper cooling method used Maintain Product Temperature 28. Proper Date Marking and date mark if not using with 29. Thermometers provided, act Thermal test strips Dial thermo Permit Requirement, 30. Food Establishment Permit Posted	d; Equipment Adec isposition ithin 24 hrs all refrecurate, and calibrate Prerequisite for Ontic (Current/insp.s.)	quate to rigerated items ed; Chemical/ peration ign posted)	
2	·	N O	N A	COSS	Demonstration 21. Person in charge properties and perform duties of Cern Need one on dute of the Cern New on duty Safe Water, Reconsistency of the Cern New on duty 23. Hot and Cold Water of the Cern New Order of the C	n of Knowledge/Peesent, demonstration triffied Food Managery nauthorized persons rdkeeping and Food Labeling r available; adequate vailable (shellstock to Food labeled Detter / ingrewith Approved Programance, Specialized	ersonnel n of knowledge, er (CFM) s/ personnel od Package e pressure, safe tags; parasite edients occdures d Process, and		O U T	I	N N	N C A O	Food Temperature 27. Proper cooling method used Maintain Product Temperature 28. Proper Date Marking and date mark if not using with the model of the mark if not using with the model of the mark if not using with the model of the mark if not using with the model of the mark if not using with the mark if not using w	d; Equipment Adec isposition ithin 24 hrs all refr ccurate, and calibrate Prerequisite for O nit (Current/ insp soment, and Vendin	quate to rigerated items ed; Chemical/ peration ign posted)	
2	·	N O	N A	COSS	Demonstration 21. Person in charge properties and perform duties/ Cernol Need one on dute of the control of th	n of Knowledge/Peesent, demonstration riffied Food Managery/nauthorized persons rdkeeping and Food Labeling r available (shellstock Food labeled Detter / Ingrewith Approved Programance, Specialized e obtained for specia	ersonnel n of knowledge, er (CFM) s/ personnel od Package e pressure, safe tags; parasite edients ocedures d Process, and alized		O U T	I	N N	N C A O	Food Temperature 27. Proper cooling method used Maintain Product Temperature 28. Proper Date Marking and dong to date mark if not using with 29. Thermometers provided, as Thermal test strips Dial thermo Permit Requirement, 30. Food Establishment Permit Posted Utensils, Equip	d; Equipment Adec isposition ithin 24 hrs all refr ccurate, and calibrate Prerequisite for O nit (Current/ insp soment, and Vendin	quate to rigerated items ed; Chemical/ peration ign posted)	
2	·	N O	N A	COSS	Demonstration 21. Person in charge property and perform duties/ Ceres Need one on dution of the perform of the performance of the processing methods; many part of the processing methods; many part of the performance of the processing methods; many processing methods; many performance of the performance of the processing methods; many performance of the	n of Knowledge/Peesent, demonstration riffied Food Managery/nauthorized persons rdkeeping and Food Labeling r available (shellstock Food labeled Detter / Ingrewith Approved Programance, Specialized e obtained for specia	ersonnel n of knowledge, er (CFM) s/ personnel od Package e pressure, safe tags; parasite edients ocedures d Process, and alized		O U T	I	N N	N C A O	Food Temperature 27. Proper cooling method used Maintain Product Temperature 28. Proper Date Marking and d To date mark if not using with 29. Thermometers provided, as Thermal test strips Dial thermo Permit Requirement, 30. Food Establishment Permit Posted Utensils, Equip 31. Adequate handwashing fact supplied, used 32. Food and Non-food Contact designed, constructed, and used See	d; Equipment Adec isposition ithin 24 hrs all refr curate, and calibrate Prerequisite for O nit (Current/ insp soment, and Vendin ilities: Accessible and t surfaces cleanable	quate to rigerated items ed; Chemical/ peration ign posted) g nd properly	
2	·	NO	N A	C O S	Demonstration 21. Person in charge property and perform duties/ Ceres Need one on dution of the perform of the performance of the processing methods; many part of the processing methods; many part of the performance of the processing methods; many processing methods; many performance of the performance of the processing methods; many performance of the	esent, demonstration riffied Food Managery nauthorized persons rdkeeping and Foot Labeling r available; adequate vailable (shellstock Food labeled better / ingrewith Approved Programance, Specialized anufacturer instructions under the control of	ersonnel n of knowledge, er (CFM) s/ personnel od Package e pressure, safe tags; parasite edients ocedures d Process, and alized ions		2	I	N N	N C A O	Food Temperature 27. Proper cooling method used Maintain Product Temperature 28. Proper Date Marking and d To date mark if not using with 29. Thermometers provided, as Thermal test strips Dial thermo Permit Requirement, 30. Food Establishment Permit Posted Utensils, Equip 31. Adequate handwashing fact supplied, used	d; Equipment Adea isposition ithin 24 hrs all refu icurate, and calibrate Prerequisite for Ophit (Current/ insp soment, and Vendin ilities: Accessible and its surfaces cleanable in the surfaces clean	quate to rigerated items ed; Chemical/ peration ign posted) g nd properly e, properly used/	
2 2 W		N		S	21. Person in charge properties and perform duties/ Cer Need one on duties/ Safe Water, Reco 23. Hot and Cold Water 24. Required records as destruction): Packaged Labels look to Conformance of Conformance with Veriance processing methods; many conformance of Conformance with Veriance processing methods; many conformance of Conforman	esent, demonstration riffied Food Manage Ly nauthorized persons rdkeeping and Food Labeling ravailable; adequate vailable (shellstock to Food labeled Detter / Ingrewith Approved Programmers, Specialized e obtained for special anufacturer instruction sumer Advisory er Advisories; raw of inder/Buffet Plate)/	ersonnel n of knowledge, er (CFM) s/ personnel od Package e pressure, safe tags; parasite edients occdures d Process, and alized ions or under cooked Allergen Label	R	2 2	I N N N N N N N N N N N N N N N N N N N	NO A	90 DO	27. Proper cooling method used Maintain Product Temperature 28. Proper Date Marking and d To date mark if not using wide 29. Thermometers provided, and Thermal test strips Dial thermo Permit Requirement, 30. Food Establishment Permical Posted Utensils, Equip 31. Adequate handwashing fact supplied, used 32. Food and Non-food Contact designed, constructed, and used See 33. Warewashing Facilities; ins Service sink or curb cleaning factors or Next Inspection, Which	d; Equipment Adec isposition ithin 24 hrs all refrectionate, and calibrate Prerequisite for Opit (Current/ insp soment, and Vendin ilities: Accessible and the surfaces cleanable of the surfaces cleana	quate to rigerated items ed; Chemical/ peration ign posted) g nd properly e, properly used/	
2 2 - - -	<u></u>			S	21. Person in charge properties and perform duties / Cer Need one on duties / Cer Need on duties / Cer Need on labels / Cer Need on labels / Cer Items (1 Poir Prevention on labels / Cer Need	n of Knowledge/Peresent, demonstration retified Food Managery/nauthorized persons redkeeping and Food Labeling revailable (shellstock of Food labeled Detter / Ingrewith Approved Programance, Specialized anufacturer instruction sumer Advisory er Advisories; raw ceinder/Buffet Plate)/ nt) Violations Reconstructions of Food Contamina	ersonnel n of knowledge, er (CFM) s/ personnel od Package e pressure, safe tags; parasite edients ocedures d Process, and alized ions or under cooked Allergen Label quire Corrective ation	R R	2 2	to Exc	NO A	N C O S S	27. Proper cooling method used Maintain Product Temperature 28. Proper Date Marking and d To date mark if not using widen and the mark if not using widen are the market in	d; Equipment Adec isposition ithin 24 hrs all refrecturate, and calibrate Prerequisite for Onit (Current/ insp soment, and Vendin ilities: Accessible and satisfaces cleanable of the surfaces cleanable	quate to rigerated items ed; Chemical/ peration ign posted) g nd properly e, properly used/	
2 2 W		N		S	21. Person in charge properties and perform duties of Cere Need one on duting the Need one on duting the New on duty Safe Water, Reconstruction of Packaged Labels look to Conformance of Construction of Construction of Conformance of Construction of Cons	esent, demonstration riffied Food Managery nauthorized persons rakeeping and Food Labeling ravailable; adequate vailable (shellstock Food labeled better / ingrewith Approved Programance, Specialized to obtained for special anufacturer instruction sumer Advisory er Advisories; raw of inder/Buffet Plate)/ at) Violations Reconstruction of Food Contamination, reconstruction	ersonnel n of knowledge, er (CFM) s/ personnel od Package e pressure, safe tags; parasite edients ocedures d Process, and alized ions or under cooked Allergen Label quire Corrective ation	R R	2 2 2 0 U T	I N N N N N N N N N N N N N N N N N N N	NO A	90 Da	27. Proper cooling method used Maintain Product Temperature 28. Proper Date Marking and d To date mark if not using wi 29. Thermometers provided, and Thermal test strips Dial thermo Permit Requirement, 30. Food Establishment Perm Posted Utensils, Equip 31. Adequate handwashing fact supplied, used 32. Food and Non-food Contact designed, constructed, and used See 33. Warewashing Facilities; ins Service sink or curb cleaning factors or Next Inspection, Which Food Idea 41. Original container labeling of the supplied of the service of the ser	d; Equipment Adec isposition ithin 24 hrs all refi- ecurate, and calibrate Prerequisite for Op nit (Current/ insp soment, and Vendin illities: Accessible and et surfaces cleanable destabled, maintained, acility provided ap and san ever Comes First lentification (Bulk Food)	quate to rigerated items ed; Chemical/ peration ign posted) g nd properly e, properly used/	
2 2 W		N		S	21. Person in charge properties of the processing methods; methods in animals Watch 22. Food Handler/ no under the processing methods; methods in animals Watch 24. Required records and destruction); Packaged Labels look to Conformance with V HACCP plan; Variance processing methods; methods (Disclosure/Remionals (Disclosure/Rem	n of Knowledge/Peresent, demonstration retified Food Managery/nauthorized persons redkeeping and Food Labeling revailable (shellstock of Food labeled Detter / Ingrewith Approved Programance, Specialized anufacturer instruction sumer Advisory er Advisories; raw of inder/Buffet Plate)/ nt) Violations Red of Food Contaminated to contamination, reseleating, drinking of perly used and store perly used and sto	ersonnel n of knowledge, er (CFM) s/ personnel od Package e pressure, safe tags; parasite edients ocedures d Process, and alized ions or under cooked Allergen Label quire Corrective ation rodent/other or tobacco use	R R	2 2 2 0 U T	to Exc	NO A	90 Da	27. Proper cooling method used Maintain Product Temperature 28. Proper Date Marking and d To date mark if not using with 29. Thermometers provided, as Thermal test strips Dial thermo Permit Requirement, 30. Food Establishment Perm Posted Utensils, Equip 31. Adequate handwashing fact supplied, used 32. Food and Non-food Contact designed, constructed, and used See 33. Warewashing Facilities; ins Service sink or curb cleaning factors or Next Inspection, Which Food Id 41. Original container labeling to Physical 42. Non-Food Contact surfaces	d; Equipment Adec isposition ithin 24 hrs all refrecurate, and calibrate Prerequisite for Onit (Current/ insp soment, and Vendin illities: Accessible and stalled, maintained, accility provided an and sand sand ever Comes First lentification (Bulk Food)	quate to rigerated items ed; Chemical/ peration ign posted) g nd properly e, properly used/	
2 2 W		N		S	21. Person in charge properties and perform duties/ Cer Need one on duties and performed on duties and eastruction); Packaged Labels look in Conformance with Verification of Con	n of Knowledge/Peesent, demonstration ritified Food Managery nauthorized persons rdkeeping and Food Labeling ravailable; adequate vailable (shellstock to Food labeled Detter / Ingrediction of Food labeled cobtained for specialized anufacturer instruction sumer Advisory er Advisories; raw of inder/Buffet Plate)/ nt) Violations Read of Food Contamination, rescreening drinking of perly used and store intizer bucker amination.	ersonnel n of knowledge, er (CFM) s/ personnel od Package e pressure, safe tags; parasite edients ocedures d Process, and alized ions or under cooked Allergen Label quire Corrective ation rodent/other or tobacco use	R R	2 2 2 0 U T	to Exc	NO A	90 Da	27. Proper cooling method used Maintain Product Temperature 28. Proper Date Marking and d To date mark if not using wi 29. Thermometers provided, ac Thermal test strips Dial thermo Permit Requirement, 30. Food Establishment Perm Posted Utensils, Equip 31. Adequate handwashing fact supplied, used 32. Food and Non-food Contact designed, constructed, and used See 33. Warewashing Facilities; ins Service sink or curb cleaning factors or Next Inspection, Which Food Id 41. Original container labeling of Physice	d; Equipment Adecisposition ithin 24 hrs all refrecurate, and calibrate curate, and calibrate refrecurate, and calibrate refrecurate, and calibrate refrecurate, and Vendin ilities: Accessible and sand sand sand sand sand sand sand	quate to rigerated items ed; Chemical/ peration ign posted) g nd properly e, properly used/ itizer	
2 2 W		N		S	21. Person in charge properties and perform duties / Cer Need one on duties / Cer Need on duties / Cer Need on service / Cer Need on service / Cer Need on labels / Cer Items (1 Poir Prevention / S. Personal Cleanlines See	n of Knowledge/Pe esent, demonstration rtified Food Manage y nauthorized persons rdkeeping and Foo Labeling r available; adequate vailable (shellstock to Food labeled Detter / Ingre with Approved Pro ariance, Specialized cobtained for special anufacturer instructi sumer Advisory er Advisories; raw of inder/Buffet Plate)/ nt) Violations Rec of Food Contamina ect contamination, r is/eating, drinking of perly used and store litizer bucker amination st freezer	ersonnel n of knowledge, er (CFM) s/ personnel od Package e pressure, safe tags; parasite edients ocedures d Process, and alized ions or under cooked Allergen Label quire Corrective ation rodent/other or tobacco use	R R	2 2 2	to Exc	NO A	90 Da	27. Proper cooling method used Maintain Product Temperature 28. Proper Date Marking and d To date mark if not using wid 29. Thermometers provided, and Thermal test strips Dial thermo Permit Requirement, 30. Food Establishment Perm Posted Utensils, Equip 31. Adequate handwashing fact supplied, used 32. Food and Non-food Contact designed, constructed, and used See 33. Warewashing Facilities; ins Service sink or curb cleaning facturing dwith socrys or Next Inspection, Which Food Id 41. Original container labeling of the Physical Adequate ventilation and Ii 44. Non-Food Contact surfaces Watch 43. Adequate ventilation and Ii 44. Garbage and Refuse proper	d; Equipment Adecisposition ithin 24 hrs all refrecurate, and calibrate curate, and calibrate for Opit (Current/ insp soment, and Vendin ilities: Accessible and sarriage stalled, maintained, acility provided an and sand sand sand sand sand sand s	quate to rigerated items ed; Chemical/ peration ign posted) g nd properly used/ itizer	
2 2 W		N		S	21. Person in charge property and perform duties/ Cer Need one on dut 22. Food Handler/ no under New on duty Safe Water, Reconstruction): Packaged Labels look to Conformance videstruction): Packaged Labels look to Conformance videstruction videstr	n of Knowledge/Pe esent, demonstration rtified Food Manage y nauthorized persons rdkeeping and Foo Labeling r available; adequate vailable (shellstock to Food labeled Detter / Ingre with Approved Pro ariance, Specialized cobtained for special anufacturer instructi sumer Advisory er Advisories; raw of inder/Buffet Plate)/ nt) Violations Rec of Food Contamina ect contamination, r is/eating, drinking of perly used and store litizer bucker amination st freezer	ersonnel n of knowledge, er (CFM) s/ personnel od Package e pressure, safe tags; parasite edients ocedures d Process, and alized ions or under cooked Allergen Label quire Corrective ation rodent/other or tobacco use	R R	2 2 2 0 U T	to Exc	NO A	90 Da	27. Proper cooling method used Maintain Product Temperature 28. Proper Date Marking and d To date mark if not using widen and the mark if not using widen and the mark if not using widen are the market strips Dial thermo Permit Requirement, 30. Food Establishment Perm Posted Utensils, Equip 31. Adequate handwashing fact supplied, used 32. Food and Non-food Contact designed, constructed, and used See 33. Warewashing Facilities; ins Service sink or curb cleaning for Equipped with Society or Next Inspection, Which Food Idea (1. Original container labeling of the proper watch dumpster) 44. Garbage and Refuse proper Watch dumpster 45. Physical facilities installed,	d; Equipment Adec isposition ithin 24 hrs all refi curate, and calibrate Prerequisite for O it (Current/ insp s: oment, and Vendin ilities: Accessible and it surfaces cleanable it surfaces cleanab	quate to rigerated items ed; Chemical/ peration ign posted) g nd properly used/ itizer areas used es maintained	
2 2 W		N		S	21. Person in charge property and perform duties/ Cer Need one on dut 22. Food Handler/ no under New on duty Safe Water, Reconstruction): Packaged Labels look to Conformance videstruction): Packaged Labels look to Conformance videstruction videstr	n of Knowledge/Peresent, demonstration retified Food Managery/ nauthorized persons redkeeping and Food Labeling revailable; adequate vailable (shellstock of Food labeled Detter / Ingresentation of Food Ingresentation of Food Contamination of	ersonnel n of knowledge, er (CFM) s/ personnel od Package e pressure, safe tags; parasite edients ocedures d Process, and alized ions or under cooked Allergen Label quire Corrective ation rodent/other or tobacco use ed t y used, stored,	R R	2 2 2 W	to Exc	NO A	90 Da	27. Proper cooling method used Maintain Product Temperature 28. Proper Date Marking and d To date mark if not using wid 29. Thermometers provided, and Thermal test strips Dial thermo Permit Requirement, 30. Food Establishment Perm Posted Utensils, Equip 31. Adequate handwashing fact supplied, used 32. Food and Non-food Contact designed, constructed, and used See 33. Warewashing Facilities; ins Service sink or curb cleaning for the service s	d; Equipment Adec isposition ithin 24 hrs all refi curate, and calibrate Prerequisite for O it (Current/ insp soment, and Vendin ilities: Accessible and it surfaces cleanable	quate to rigerated items ed; Chemical/ peration ign posted) g nd properly used/ itizer areas used es maintained ean	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Shannon Allred	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: Daisy dessert bar	Physical Address: 102 San Jacinto		City/State: Rockw		License/Permit # Page 2 of 2 FS 0001879				
	,		TEMPERATURE	OBSERVATIONS						
Item/Loc		Temp F	Item/Location	Temp 1	<u>Item/Location</u>	Temp F				
Deep	freezer	-17								
Gla	ss front cooler	35-37								
		38								
	isplay case	30								
Tt	I		SERVATIONS AND			<u>.</u>				
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: All temps F	STABLISHME	ENT HAS BEEN MADE. YO	OUR ATTENTION IS DI	RECTED TO THE CONDIT	IONS OBSERVED AND				
	Manufacturer license to use a commercial kitchen									
	Labels reflect ingredients									
33	No mop sink on site so	o using w	et wipe mop inser	ts						
32	Carpet to remove it in	restroom	and in front of sir	nk						
7	May not use home kitchen /	is not an ap	pproved source / no pro	oducts made at home	can be sold using your	food establishment license				
	Hot water 122									
W	Need to keep hot water		in crock pot used	for scoop						
37	Time to defrost freezer									
40	Hand sink equipped with soap and towels / sinks flow to tight Avoid reuse of plastic to go containers - these cannot be washed									
40	Using bleach for sanit				+					
	Gloves used to touch		ised to store wipii	ig clotti ili bucke						
32	SealWood where need									
	Discard old sponges v		eded							
35	Hair restraints -neede									
	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 fa									
47	Shelving to be 6 inche									
W										
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									
	iviusi use commercial	KILCHEN T	o bake goods							
Received	by:		Print:		Title: Perso	on In Charge/ Owner				
(signature)	See abov	/e								
Inspecte	d by:		Print:							
(signature)	See abou	atríck	$ \mathcal{RS} $		Samples: Y	N # collected				
	•				j Samples. I	11 π COHECIEU				