e q ı ollov	u i Nu	reo		of \$50.00 is after 1st				Ci	ity of	Roc	:kw			sp	ect	tion Report	ing				
	Date: Time in: Time out: License/Pe 03/30/2023 11:42 12:39 Fs 00									79				$\begin{array}{c c} Food Managers Food Handlers \\ 1 & 2 \end{array} Page \underline{1} of \end{array}$	2						
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner N											atio	n	5-CO/Construction 6-Other TOTAL/SCO * Number of Repeat Violations:	ORE						
Wild	Da	isy	des	sserts				Denis	e Webb					T		✓ Number of Violations COS: Q/Q1/	Δ'				
Physi 102's							Land	t contro			Ho Na	ood		(Na		ase trap / waste oil : Follow-up: Yes J No ☑ PiCS	Л				
Mark				Status: Out = not i e points in the OUT box	in comp x for ea	liance IN	= in c cred ite	complianc em	e N Mark	$\mathbf{O} = \mathbf{no}$						applicable $COS = corrected on site R = repeat violation W-Wa AO, NA, COS Mark an in appropriate box for R$	tch				
			-	-						-	ire Ir	nme	ediate	Co	rrec	ctive Action not to exceed 3 days	_				
Comp O I U N	I N N C Time and Temperature for Food Safety						y	R		Î	olianc N O	Ν		Employee Health							
T		O A O S $(F = degrees Fahrenheit)$ I. Proper cooling time and temperature						Т				š	12. Management, food employees and conditional employees;								
	V								~				knowledge, responsibilities, and reporting								
V	•			2. Proper Cold Holding temperature(41°F/ 45°F) See							V	•			13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth To move						
	V		3. Proper Hot Holding temperature(135°F)							-				Preventing Contamination by Hands							
	4. Proper cooking time and temperature								~	•		Г	14. Hands cleaned and properly washed/ Gloves used properly								
				5. Proper reheating Hours)	proced	lure for h	ot hol	lding (16	5°F in 2				~			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y, N,)	1				
	•		-	6. Time as a Public	Health	ı Control	; proc	edures &	د records		_	L				Gloves /tongs Highly Susceptible Populations					
				Prep only	Annr	oved Sor	irce									16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required					
	good cond				Approved Source										<u> </u>	Cooked Chemicals					
	destruction Using commercial kitchen 8. Food Received at proper temperature										17. Food additives; approved and properly stored; Washing Fruits										
				Transporting	g on	e bloo	ck					V	_			& Vegetables Water	_				
_		-	-			rom Con			6 1			~				18. Toxic substances properly identified, stored and used					
V		9. Food Separated & protected, prevented during food preparation, storage, display, and tasting											Water/ Plumbing								
V	•			10. Food contact su Sanitized at 100					ied and			~	•			19. Water from approved source; Plumbing installed; proper backflow device City approved					
	V	•		11. Proper dispositi reconditioned	ion of r	eturned,	previo	ously ser	ved or			~	•			20. Approved Sewage/Wastewater Disposal System, proper disposal					
0 1			С			- V				oints) R	0	I	N	Ν	С						
U N T	0) A	O S	Demonstra 21. Person in charge			0				U T		0	A	O S						
V				and perform duties/								~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
~	22. Food Handler/ no unauthorized persons/ personnel							~			28. Proper Date Marking and disposition Within 6 days of prep										
	Safe Water, Recordkeeping and Food Package Labeling							V	•			29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Watch dates									
V	/			23. Hot and Cold W See	Vater av	vailable;	adequ	ate press	ure, safe	T		-			1	Permit Requirement, Prerequisite for Operation					
2				24. Required record destruction); Packa	ds avail ged Fo	lable (she od labele	ellstoc ed	k tags; p	arasite			~	•			30. Food Establishment Permit (Current/ insp sign posted) Posted					
			<u> </u>	Labels Conforman	nce wit	h Appro	ved P	rocedur	es			<u> </u>			<u> </u>	Utensils, Equipment, and Vending	+				
		~	,	25. Compliance wit HACCP plan; Varia processing methods	ance oł	btained fo	or spe	cialized	ss, and			~				31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped					
			•	(Consu	mer Adv	isory				2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See					
•	•			26. Posting of Cons foods (Disclosure/F On labels or by r	Remind	ler/Buffet					2					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided No mop sink					
0 1	N	I N	C	Core Items (1 F	Point)	Violati	ons k	Require (Corrective	e Actio	n No.		Exce N	ed 9 N		Days or Next Inspection , Whichever Comes First	_				
O I U N T			o s			Food Co				K		N		A		Food Identification					
V	1			34. No Evidence of animals				·					~			41.Original container labeling (Bulk Food)					
1			L	35. Personal Cleanl					co use							Physical Facilities					
~			L	36. Wiping Cloths; In bucket			nd sto	ored				V	1			42. Non-Food Contact surfaces clean Watch	\downarrow				
1				37. Environmental See								~	'			43. Adequate ventilation and lighting; designated areas used					
	V	1		38. Approved thaw	ing me	thod					۷	~	•			44. Garbage and Refuse properly disposed; facilities maintained Watch					
						Use of U					1					45. Physical facilities installed, maintained, and clean Watch					
~	•			39. Utensils, equipr dried, & handled/ I Scoops washe	In use ı	utensils;	oropei		stored,		w	/				46. Toilet Facilities; properly constructed, supplied, and clean No customer restroom	T				
				40. Single-service &	& singl	e-use art	icles;	properly	stored	\uparrow	F	1	~		T	47. Other Violations	T				

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Denise Webb	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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	nent Name: Jaisy desserts	Physical A San ja	icinto	City/State: Rockwa	II	License/Permit # Page 1879		2 of 2			
Itom/I og	otion	Town E	TEMPERATURE OBSERV		Itom/I oco	tion		Town F			
Item/Loc	ont upright cheese cake	Temp F	Item/Location	<u>Temp F</u>	Item/Loca	<u>uon</u>		<u>Temp F</u>			
Glass II	on upright cheese cake	34/41									
Fron	t display desert	37									
С	heese cake	41									
	Freezer										
		OB	SERVATIONS AND CORRECT	FIVE ACTION	NS						
Item Number	AN INSPECTION OF FOOR LEFABLESHMENT HAS BEEN MADE. FOOR AFTENHON IS DIRECTED TO THE CONDITIONS OBSERVED AND										
Inullibel	NOTED BELOW: temps in F										
	Manufacturer license										
	All packages and unpacked are handed to customers Ingredients by request										
24	Working on ingredient		all / for self service								
<u> </u>	To include net Wt										
	Hot water 124										
	Sinks flow to right so h	nand sink	is on left								
W	To move poster to han										
	Gloves and utensils ar	e used									
	Sani bucket 100 ppm	as well a	s sink								
	Test strips on site - to	watch da	ites								
	Food thermo on site -	dial appe	ears calibrated								
33	No mop sink so using										
45	To address carpet aro	und toile	t								
45	To remove all carpet										
W	Butter cream icing does not require refrigeration per owner to provide info										
	All scoops for ice cream washed after each use										
37	Using Henry's ice cream — ingredients by request To defrost freezer — in plans										
37	Shelving to be 6 inches										
35	Hair restraints										
32	To seal wood where needed and work on removing carpet										
Received	bv:		Print:			Title: Person In Charg	ze/ Owner				
(signature)	^{by:} See abov Kelly kírkpa	/e									
Inspected	by:	~	Print:								
(signature)	Kellv kírkba	ıtríck	RS								
	<i>></i> 1					Samples: Y N	# collecte	d			