

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
- Vomit clean up
- Employee health

Date: <b>03/30/2023</b>	Time in: <b>11:42</b>	Time out: <b>12:39</b>	License/Permit # <b>Fs 0001879</b>	Food Manager: <b>1</b>	Food Handlers: <b>2</b>	Page <u>1</u> of <u>2</u>
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**Purpose of Inspection:**  1-Routine  2-Follow Up  3-Complaint  4-Investigation  5-CO/Construction  6-Other  **TOTAL/SCORE**

Establishment Name: <b>Wild Daisy desserts</b>	Contact/Owner Name: <b>Denise Webb</b>	* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____	<b>9/91/A</b>
Physical Address: <b>102's San jacinto</b>	Pest control : Landlord	Hood Na	Grease trap / waste oil : Na
Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/> <b>Pics</b>			

**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 Mark ✓ in appropriate box for IN, NO, NA, COS Mark an ✓ in appropriate box for R

**Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days**

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
		✓				✓					
	✓					✓					
		✓				<b>Preventing Contamination by Hands</b>					
		✓				✓					
		✓					✓				
		✓				<b>Highly Susceptible Populations</b>					
		✓				✓					
	✓					<b>Chemicals</b>					
	✓					✓					
						✓					
	✓					<b>Water/ Plumbing</b>					
	✓					✓					
		✓				✓					

**Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days**

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓					✓					
	✓						✓				
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						<b>Permit Requirement, Prerequisite for Operation</b>					
	✓					✓					
2						<b>Utensils, Equipment, and Vending</b>					
			✓			✓					
<b>Consumer Advisory</b>						2					
	✓					2					

**Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First**

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
	✓						✓				
1						<b>Physical Facilities</b>					
	✓					✓					
1						✓					
		✓				W	✓				
<b>Proper Use of Utensils</b>						1					
	✓					W					
	✓						✓				

# Retail Food Establishment Inspection Report

## City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Wild daisy desserts</b>	Physical Address: <b>San jacinto</b>	City/State: <b>Rockwall</b>	License/Permit # <b>1879</b>	Page 2 of 2
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Glass front upright cheese cake	34/41				
Front display desert	37				
Cheese cake	41				
Freezer					

### 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: temps in F
	Manufacturer license
	All packages and unpacked are handed to customers
	Ingredients by request
24	Working on ingredients lists for all / for self service
	To include net Wt
	Hot water 124
	Sinks flow to right so hand sink is on left
W	To move poster to hand sink
	Gloves and utensils are used
	Sani bucket 100 ppm as well as sink
	Test strips on site - to watch dates
	Food thermo on site - dial appears calibrated
33	No mop sink so using wet wipes
45	To address carpet around toilet
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
	Using Henry's ice cream — ingredients by request
37	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 by: <b>See above</b> <small>(signature)</small>	Print:	Title: Person In Charge/ Owner
Inspected by: <i>Kelly kirkpatrick RS</i> <small>(signature)</small>	Print:	Samples: Y   N   # collected

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