Follow-up fee of \$50.00 is required after 1stRetail Food Establishment Inspection ReportImage: First aid kitFollowupCity of RockwallVomit clean up Employee health													
Date: 03/24/202			License/Permit		79				Food handlers Food managers 1 1 Page $\frac{1}{2}$ o	f_2_			
Purpose of Inspective Establishment Na			3-Complaint		Inve	stiga	atior	n	✓ 5-CO/Construction 6-Other TOTAL/SC * Number of Repeat Violations:	ORE			
Wild Daisy De		Denis		:					✓ Number of Violations COS:	2/2			
Physical Address 103 San Jacinto		Pest contro Landlord		Ho Na	od		G: Na		se trap : Follow-up: Yes V No	י ע			
Compliance Mark the appropria	• Status: Out = not in compl te points in the OUT box for eac	IN = In compliand	NO = nc						pplicable $COS = corrected on site O, NA, COS Mark an in appropriate box for R$	atch			
	Priority			uire In	nmea	liate	Cor	rect	tive Action not to exceed 3 days				
Compliance StatusOINNOUNOAO	C Time and Temperature for Food Safety R O						Compliance Status 0 I N N C U N O A O Employee Health						
				T			<u>А</u>	s	Employee Health 12. Management, food employees and conditional employees;				
	1. 1 roper cooling time and emperature				~		knowledge, responsibilities, and reporting						
~	2. Proper Cold Holding ten	nperature(41°F/45°F)			~	13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth							
	3. Proper Hot Holding temp	3. Proper Hot Holding temperature(135°F)			Ľ			Poster to move to hand sink Preventing Contamination by Hands					
	4. Proper cooking time and	4. Proper cooking time and temperature						14. Hands cleaned and properly washed/ Gloves used properly					
	5. Proper reheating procedu	ure for hot holding (16	5°F in 2	vv				Gloves and utensils / see 15. No bare hand contact with ready to eat foods or approved	_				
	Hours)					~			alternate method properly followed (APPROVED YN)				
	6. Time as a Public Health Prep only	Control; procedures &	k records						Highly Susceptible Populations				
	Appro	ved Source					~		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required				
	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Commercial kitchen								Chemicals				
	8. Food Received at proper				1				17. Food additives; approved and properly stored; Washing Fruits	3			
	To check temps						~		& Vegetables Not at this location				
		om Contamination			~				18. Toxic substances properly identified, stored and used Store low				
	9. Food Separated & protect preparation, storage, displa		food						Water/ Plumbing				
~	10. Food contact surfaces a Sanitized at <u>100</u> ppn		ned and	3					19. Water from approved source; Plumbing installed; proper backflow device At new sinks				
~	11. Proper disposition of re reconditioned	turned, previously ser	ved or	?					20. Approved Sewage/Wastewater Disposal System, proper disposal Plumbing inspector. On site				
		ty Foundation Ite	ms (2 Points)	violat 0		Req N	uire N	Cor	prrective Action within 10 days	F			
O I N N O U N O A O T - - S	Demonstration of	Knowledge/ Personn	el	U T	Ν	0	A	o s					
w	21. Person in charge preser and perform duties/ Certific Must be on duty 22. Food Handler/ no unau	ed Food Manager (CF	M)		~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature28. Proper Date Marking and disposition				
	One on duty Safe Water, Recordk				~	~		7 days on Tcs pies only 29. Thermometers provided, accurate, and calibrated; Chemica Thermal test strips					
2	23. Hot and Cold Water av	6	sure, safe		<u> </u>				On site Permit Requirement, Prerequisite for Operation				
	Not consistent 24. Required records availa	ble (shellstock tags; p	arasite						30. Food Establishment Permit (Current/ insp sign posted)	-			
W	destruction); Packaged Foo Still working on				~				Posted				
	25. Compliance with Varia								Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly				
	HACCP plan; Variance obt processing methods; manuf No specialized				~				supplied, used One in back 32. Food and Non-food Contact surfaces cleanable, properly				
	Consum	ici Auvisoi y		2					designed, constructed, and used See 45				
w	26. Posting of Consumer A foods (Disclosure/Reminde Allergens on label to m	r/Buffet Plate)/ Allerg		2					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided No mon sink				
		Violations Require	Corrective Actio						ays or Next Inspection , Whichever Comes First				
O I N N O U N O A O T S S	Prevention of F	ood Contamination	ĸ	O U T	Ν	N O	N A	C O S	Food Identification	F			
W	34. No Evidence of Insect of animals	,				~			41.Original container labeling (Bulk Food) No prep on site				
~	35. Personal Cleanliness/ea	ting, drinking or toba	cco use						Physical Facilities				
w	36. Wiping Cloths; properly Set up bucket and	y used and stored store wiping cl			~				42. Non-Food Contact surfaces clean				
	37. Environmental contami				~				43. Adequate ventilation and lighting; designated areas used Watch over food prep				
	38. Approved thawing meth	hod			~				44. Garbage and Refuse properly disposed; facilities maintained To monitor				
	Proper U	se of Utensils		1					45. Physical facilities installed, maintained, and clean See				
1	39. Utensils, equipment, & dried, & handled/ In use un Avoid storing tongs	in galvanized		1					46. Toilet Facilities; properly constructed, supplied, and clean Carpet will be removed				
~	40. Single-service & single and used Watch	-use articles; properly	stored			~			47. Other Violations				

Retail Food Establishment Inspection Report

City of Rockwall

(signature) Shannon Allred	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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Establishment Name: Wild dairy desserts		Physical Address: San jacinto		City/State: Rockwal		License/Permit # Page 2 of 1879		<u>2</u> of <u>2</u>	
		TEMPERATURE OBSERVA							
Item/Location		<u>Temp F</u>	Item/Location	<u>Temp F</u>	Item/Locat	ion		Temp F	
Ice cream freezer		2							
Cheese cake cooler		38/40							
Upright dessert cooler		36/38							
			GEDUATIONS AND CODDEC						
Item	AN INSPECTION OF YOUR ES		SERVATIONS AND CORRECT NT HAS BEEN MADE. YOUR ATTEI			IE CONDITIONS OBS	ERVED AT	ND	
Number	NOTED BELOW: All temps F								
W	Labeling products with ingredients watch NT WT / name search comes to website and location of Rockwall store								
	manuf foods / allergen				م والم والتر والم				
	Using 4 compartment sink first comp for hand washing / set up / need divider Hot water at new 4 comp sink 84 F								
22/00	Hot water at back hand sink 120								
23/00	Mush wash hands in back sink for today and May not wash dishes today May not use utensils today may only sell prepacked items and use hand sink in back hall way for hand washing								
	-							-	
	You may transfer hot water over to wash sink if needed to wash utensils as sanitizer sink should be cool water Sink sanitizer 100 ppm								
	Gloves used to touch								
45/32/CO									
	•								
	Need to seal wooden								
	Working on ingredient list for labels for ice cream / other								
	Washing ice cream scoop after each use								
	Coffee - washing coffee pots after using								
36	Advised to set up sanitizer bucket for bleach for front prep area and any prep surface wiping cloths								
	Plumbing inspector on site at time of insp and air gap is required								
	Using dial thermo - appears to be on site								
	Cake is sliced and hands are washed and gloves used to packaged slices in containers								
W	Pull a bucket from the three comp sink for sanitizer								
45	Work on finishes all to be washable								
23/CO									
	Soooop will have it fixed and will use back sink for hand washing and filling wash sink today only								
	Coffee desserts and ice cream - pre scooped and packaged and placed into deep freezer/								
	Finishes require moping								
Received	by:		Print:			Title: Person In Charg	ge/ Owner		
(signature)	See abov	/e							
(signature) See above Inspected by: (signature) Kelly kirkpatrick RS Samples: V. N. # collected									
						Samples: Y N	# collecte	ed	