Follow-up fee of \$50.	.00 is
required after	1st [*]
Followup	Followup

11/04/21

Retail Food Establishment Inspection Report

City of Rockwall

See pg 2

	First aid kit
$\overline{\mathbf{V}}$	Allergy policy/training
	Allergy policy/training Vomit clean up Employee health
	Employee health

License/Permit # Time in: Est. Type Risk Category Date: Page $\underline{1}$ of $\underline{2}$ 09/24/21 11:45 12:44 Need food permit Dessert Med 3-Complaint 4-Investigation Purpose of Inspection: 1-Routine 2-Follow Up TOTAL/SCORE 5-CO/Construction **★** Number of Repeat Violations: _ ✓ Number of Violations COS: __ Establishment Name: Contact/Owner Name: Wild daisy dessert bar Denise 14/86/B Grease trap : Refer to Craig Physical Address: Pest control: Hood Follow-up: Yes To provide Out = not in compliance IN = in compliance NA = not applicableW-Watch **Compliance Status:** NO = not observed**COS** = corrected on site \mathbf{R} = repeat violation the appropriate points in the **OUT** box for each numbered item Mark 🗸 Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days mpliance Status N O N A C I N N O N A Time and Temperature for Food Safety N (F = degrees Fahrenheit) 1. Proper cooling time and temperature 12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting Proper Cold Holding temperature(41°F/ 45°F) 13. Proper use of restriction and exclusion; No discharge from See eyes, nose, and mouth Posted 3. Proper Hot Holding temperature(135°F) **Preventing Contamination by Hands** 14. Hands cleaned and properly washed/ Gloves used properly Gloves to follow hand washing 4. Proper cooking time and temperature 5. Proper reheating procedure for hot holding (165°F in 2 15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N) 6. Time as a Public Health Control; procedures & records Prep only **Highly Susceptible Populations** 16. Pasteurized foods used; prohibited food not offered Approved Source Pasteurized eggs used when required 7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite Chemicals destruction 8. Food Received at proper temperature 17. Food additives; approved and properly stored; Washing Fruits & Vegetables To check 18. Toxic substances properly identified, stored and used **Protection from Contamination** 3 Watch where you store this 9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Water/ Plumbing 10. Food contact surfaces and Returnables ; Cleaned and Sanitized at $\underline{\ Na}\ \ ppm/temperature$ 19. Water from approved source; Plumbing installed; proper 3 ? Need to have city approve 11. Proper disposition of returned, previously served or reconditioned 20. Approved Sewage/Wastewater Disposal System, proper ? Need to have city approve Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days O O N O Demonstration of Knowledge/Personnel **Food Temperature Control/Identification** 21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Equipment or to Should be on duty 22. Food Handler/ no unauthorized persons/ personnel All employee 30 days 28. Proper Date Marking and disposition W date to To date mark Tcs rte - 6 days out

29. Thermometers provided, accurate, and calibrated: Chemical Chemi Safe Water, Recordkeeping and Food Package See attached Provided 2 Labeling Permit Requirement, Prerequisite for Operation 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite 30. Food Establishment Permit (Current/ insp sign posted) ? destruction); Packaged Food labeled Need to post permit **Conformance with Approved Procedures** Utensils, Equipment, and Vending 25. Compliance with Variance, Specialized Process, and 31. Adequate handwashing facilities: Accessible and properly supplied, used Back sink HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions 32. Food and Non-food Contact surfaces cleanable, properly Consumer Advisory designed, constructed, and used
See 2 See See attached
33. Warewashing Facilities; installed, maintained, used/ 26. Posting of Consumer Advisories; raw or under cooked Service sink or curb cleaning facility provided
See 10 - need regular bleach foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First N O N A N O N A C O S I N N **Prevention of Food Contamination Food Identification** 34. No Evidence of Insect contamination, rodent/other 41.Original container labeling (Bulk Food) 1 35. Personal Cleanliness/eating, drinking or tobacco use **Watch Physical Facilities** Wiping Cloths; properly used and stored 42. Non-Food Contact surfaces clean 37. Environmental contamination Condensation 43. Adequate ventilation and <u>lighting</u>; designated areas used 1 38. Approved thawing method 44. Garbage and Refuse properly disposed; facilities maintained WV 45. Physical facilities installed, maintained, and clean See finish wall etc **Proper Use of Utensils** 1 39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Toilet Facilities; properly constructed, supplied, and clear 1 NO public restroom / remove carpet 40. Single-service & single-use articles; properly stored 47. Other Violations and used Protect in back

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: WildDaisy desserts			Physical Address: San jacinto		City/State: Rockwall		License/Permit # FS need		Page 2 of 2	
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34	Fruit flies observed	/ 5 - 11000	Iligi ediento	<u>Л </u>	IUC G	pon re.	quest			
U-,	To remove carpet in restrooms etc Not addressed									
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	Need proper sanitizer today On site Commercial candy must be labeled Need to discuss what is being repackaged and prepacked and etc - need ingredients for prepackaged customer selfService									
29	To provide test strips		Addross							
29			ovide thermo for the food	k	-	-				
	Using hand sink in back hallway as hand sink for now Need to label sinks for use									
	, ineed to take sinks for use									
	All baking currently is being done in a commercial kitchen and transported to facility									
	Unclear on what equipment is going to be needed - to determine with owner r									
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