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
Employee health

Date: 09/29/2022	Time in: 12:48	Time out: 2:02	FS 000		79				Food handlers	Food managers	Page 1 of	f_2_
Purpose of Inspe	ection: 1-Routine	2-Follow Up	3-Complaint ontact/Owner Name:	4-	Inve	stig	atior	n	5-CO/Construction * Number of Repeat Violat	6-Other tions:	TOTAL/SC	ORE
Wild Daisy De	essert bar	De	enise Webb	T			1 _		✓ Number of Violations CO	OS:	7/93/	/Δ
Physical Address 103 San Jacinto		Pest co Need inf	O	Ho Na	od		No	rease grea	e trap/ waste oil:	Follow-up: Yes 🖊 No 🗆 Temb	17001	
Compliance Mark the appropria	Status: Out = not in the OUT box f	compliance IN = in comp for each numbered item	liance $NO = not$ Mark $\sqrt{\ }$ in a						plicable COS = corrected on s D, NA, COS Mark		lation W-Wa ate box for R	atch
	Pri		nts) violations Requ						ive Action not to exceed 3 day			
O I N N C U N O A C	Time and To	emperature for Food S	Safety	O		N O		C Employee Health				R
T S	1. Proper cooling time	degrees Fahrenheit) e and temperature		T				S 12. Management, food employees and conditional employees;				
					•			knowledge, responsibilities, and reporting				
3	2. Proper Cold Holdin	ng temperature(41°F/45 ding (turned)	down)		/			Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth			charge from	
	3. Proper Hot Holding	g temperature(135°F)				<u> </u>			Preventing Contamination by Hands			
	4. Proper cooking tim	ne and temperature			1				14. Hands cleaned and properl			
	5. Proper reheating pri	rocedure for hot holding	g (165°F in 2			./			15. No bare hand contact with alternate method properly follo			
	,	ealth Control; procedur	es & records		<u> </u>							_
	All refrigeration	- Common, procedum	os de recordo						Highly Susce	ptible Populations phibited food not off		
	A	approved Source					~		Pasteurized eggs used when rec			
		ned from approved sour and unadulterated; para							CI	. ,		
	destruction Manufac	turer self / bonafide Be	ettie's kitchen						Cn	emicals		
	8. Food Received at p	oroper temperature s and transpor	t safely				/		17. Food additives; approved a & Vegetables	nd properly stored;	Washing Fruits	;
	·	on from Contaminatio	,	۱۸/	'				18. Toxic substances properly	identified, stored an	d used	+
	9. Food Separated &	protected, prevented du		•		<u> </u>			Store chemicals low	/ N L		
	preparation, storage,	aces and Returnables;	Classed and						19. Water from approved source	/ Plumbing	adı propor	
	Sanitized at 100		Steamed and		~				backflow device City approved	e, r tumonig instan	eu, proper	
	11. Proper disposition reconditioned	of returned, previously	served or		/				20. Approved Sewage/Wastew disposal	ater Disposal System	m, proper	\top
	P	riority Foundation	Items (2 Points)	viola	tions	Rec	wire	Cor	rective Action within 10 days			\perp
O I N N C U N O A O		on of Knowledge/ Pers	R	O U	I N	N O		CO	Food Temperature	Control/ Identific	ation	R
T	21. Person in charge	present, demonstration of		Т				S	27. Proper cooling method use			
	1cfm	Certified Food Manager	` '		•				Maintain Product Temperature 28. Proper Date Marking and d			_
	1 employee and 1	unauthorized persons/ j to get it ASAP	personner		~				3 days 29. Thermometers provided, ac		ad: Chamical/	
	Safe Water, Rec	cordkeeping and Food Labeling	Package		~				Thermal test strips	curate, and canorat	eu, Chemical	
V	23. Hot and Cold Wa	ter available; adequate p	pressure, safe			<u> </u>			Permit Requirement,	Prerequisite for O	peration	
W	24. Required records	available (shellstock tag	gs; parasite		/				30. Food Establishment Pern	nit (Current/ insp s	ign posted)	
	destruction); Package Working on Conformance	labels e with Approved Proce	edures						Posted Utensils, Equir	oment, and Vendin	g	
	25. Compliance with	Variance, Specialized F	Process, and						31. Adequate handwashing fac supplied, used			Т
		manufacturer instruction			•				Equipped			
	Co	onsumer Advisory		V					32. Food and Non-food Contac designed, constructed, and used		e, properly	
		mer Advisories; raw or		-					Watch when purchasing to be 33. Warewashing Facilities; in:	stalled, maintained,		es
W	foods (Disclosure/Re To advise state for labe	minder/Buffet Plate)/ A eling allergens included	llergen Label d on labels now	2					Service sink or curb cleaning for Mon mon sink	acility provided		
0 I N N C		int) Violations Requ	ire Corrective Actio	n Not	-	N		<i>Da</i>	ys or Next Inspection , Which	ever Comes First		R
U N O A O		n of Food Contamination		U T		О	A	o s	Food Io 41.Original container labeling	dentification (Pulls Food)		
	animals	ess/eating, drinking or t			L	'			41.Original container labeling	(Bulk Food)		
		roperly used and stored	Souce use		T .				Physic 42. Non-Food Contact surfaces	al Facilities		
	Using dispose 37. Environmental co	able		<u> </u>	~				Watch 43. Adequate ventilation and li		areas used	+
				1					See attached 44. Garbage and Refuse proper			\dashv
	38. Approved thawin Serving frozen			<u>W</u>	<u> </u>	_		_	Watch dumpster 45. Physical facilities installed.			_ _
	-	per Use of Utensils ent, & linens; properly u	sed, stored.	1	┢	_	_	_	Watch flooring 46. Toilet Facilities; properly c			- -
		use utensils; properly u			~				Equipped employ	ee only	,a croun	
		single-use articles; prop	erly stored			/			47. Other Violations			\top
				1		ľ						

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Denise Webb	Print:	Title: Person In Charge/ Owner CFM/ OWNEr
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Wild Daisy dessert bar		Physical A	ddress: San Jacinto	City/Sta	nte: kwall	License/Permit # FS 1879	Page <u>2</u> of <u>2</u>	
	•		TEMPERATURE					
Item/Loc	ation	Temp F	Item/Location			ocation	Temp F	
Displa	y case	41.8						
Banana pudding just placed unit unit		44/43 F						
Bev	verage cooler	41						
vvr	nipped cream	41						
l D	eep freezer	-14						
		OI	CEDVATIONS AND	CODDECTIVE	CTIONS			
Item	AN INSPECTION OF YOUR ES		SSERVATIONS AND (ENT HAS BEEN MADE, Y			THE CONDITIONS OBSE	ERVED AND	
Number	NOTED BELOW: All temps F	LIGHT	DDDI MIDD. IV		J. GOTED IC	- III COMBINIONS OBOL	THE THE	
W	Labels for packaged iten	nsmore	inclusive still working	g on more — ad	lvised to rec	uest help from state	manufacturing	
02	Cooler for display is he	olding bo	rderline temps —	turned down to	o hold cold	er temps - just load	ded	
	Current kitchen floo					<u>'</u>		
43	Bulbs to be shielded of							
				od contact - c	heck lahel			
	Chlorox bleach to be used as it is approved for food contact - check label Hand sink in back room as well as 4 comp / May need splash guard between							
33	No mop sink at this tir		veli as 4 comp / ivi	ay need spias	ii guaiu be	tween		
W	'		, araa haa haan a	ubmitted and is	o in the pla	n o		
VV	Bid for pulling up carp			abmilled and is	s in the pia	.ns		
	Sink sanitizer 50-100							
	Using bonafide Bettie'							
	Discussed what is nee		•					
	Ice cream is Henry's home m					tainers with lids and han	ded to customers	
W	Using forth compartme	ent of 4 c	omp sink as hand	sink next to di	irty side			
	Advised always use n	sf approv	red appliances and	d food contain	ers			
45	Reminder to seal all w	ood						
	Hands washed prior to	cutting of	cake					
	Using 3 days for exp	date - vs	6 per state					
	Manufacturer license	posted in	back expires 2024	4				
·								
	Will check cooler at fo	llowup!						
		-						
	No public rostroom							
	No public restroom							
Received	Hot water 123 F		Print:			Title: Person In Charg	re/ Owner	
(signature)	See attac	ched				True, I croui in Charg	o onici	
Inspected	l by:		Print:					
(signature)	See attac Kelly kirkpo	itríck	rRS			Samples: Y N	# collected	