\$50.00 reinspection fee 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		0/2	21	Time in: 9:30	Time out: 3:22	FS 90							Grocery Risk Category Page 1 of 2	2
Pur	pose	of In	spec	tion: 1-Routine	2-Follow Up	3-Complai	int	_	Inve	stig	ation	n	5-CO/Construction 6-Other TOTAL/SCOR	КE
		ment um k		ne: 64 Bakery	Т	Contact/Owner Nom Thumb	Name:						* Number of Repeat Violations: Viumber of Violations COS: a tran : Follow up: Vas 4/96/F	\
Phys N Go		Addr	ess:		Grocer			Hoo 09/2				reas	ronow-up. Tes	1
Marl				Out = not in co	ompliance IN = in con	npliance NO	O = not o						plicable COS = corrected on site R = repeat violation W-Watch	h
Wair	tile	арргој	Jiiac					e Im	ımed	liate	Cor	rect	ive Action not to exceed 3 days	
0	Î N		C O	Time and Ten	nperature for Food	Safety	R	O U	ompli I N	ianco N O	e Sta N A	C	Free Love World	R
T	N C	A	s	(F = d	legrees Fahrenheit)			T	N	U	A	o s	Employee Health 12. Management, food employees and conditional employees;	
	V			1. Froper cooling time	and temperature				~				knowledge, responsibilities, and reporting]
·	/			2. Proper Cold Holding See attached	g temperature(41°F/	45°F)			~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Policy	
	V	1		3. Proper Hot Holding	temperature(135°F)								Preventing Contamination by Hands	
	V	1		4. Proper cooking time	and temperature			14. Hands cleaned and properly washed/ Gloves used				14. Hands cleaned and properly washed/ Gloves used properly		
		/		5. Proper reheating pro Hours)	cedure for hot holding	ng (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 He	alth Control; proced	ures & records							Gloves	
	V	<u> </u>		Prep only									Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered	
				Ар	proved Source				~				Pasteurized eggs used when required]
·				7. Food and ice obtaine good condition, safe, a destruction									Chemicals	
	8. Food Received at proper temperature At receiving								~		17. Food additives; approved and properly stored; Washing Fruits & Vegetables			
				Protection	n from Contaminat	ion			/				18. Toxic substances properly identified, stored and used Stored sep	
	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting										Water/ Plumbing			
	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature 160 SP					/				19. Water from approved source; Plumbing installed; proper backflow device				
	Samtized at 200 ppm/temperature 160 SR 11. Proper disposition of returned, previously served or									City approved 20. Approved Sewage/Wastewater Disposal System, proper	 			
	V			reconditioned					•				disposal	
	I N	I N	C				ints) vi	0	I	N	N	С	rective Action within 10 days	R
T	N C	A	O S	21. Person in charge pr		n of knowledge,		U T	N	0	A	O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to	
·				and perform duties/ Ce 1 plus					•				Maintain Product Temperature	
·				22. Food Handler/ no u All	nauthorized persons	s/ personnel				/			28. Proper Date Marking and disposition Used within 24 hrs	
					ordkeeping and Foo Labeling	_			~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital	
·	/			23. Hot and Cold Wate	r available; adequate	e pressure, safe							Permit Requirement, Prerequisite for Operation	
·	/			24. Required records a destruction); Packaged Labels printe	Food labeled	tags; parasite			/				30. Food Establishment Permit (Current/ insp sign posted) Posted	
		1	l	Conformance via 25. Compliance with V	with Approved Pro								Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly	
·				HACCP plan; Variance processing methods; m					~				supplied, used	
				Con	sumer Advisory				/				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
·				26. Posting of Consum foods (Disclosure/Rem On labels or by req	inder/Buffet Plate)/				/				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Confirmed both	
0	I N	I N	C	Core Items (1 Poin	nt) Violations Req	quire Corrective	Action R	Not O		xcee	ed 90 N	<i>Da</i>	ys or Next Inspection , Whichever Comes First	R
U T	N C		o s	Prevention 34. No Evidence of Ins	of Food Contamina			U T	N	0	A	o s	Food Identification 41.Original container labeling (Bulk Food)	
•	4			animals						'			41.Original container labering (bulk rood)	
P	1			35. Personal Cleanlines									Physical Facilities 42. Non-Food Contact surfaces clean	
P				36. Wiping Cloths; pro Using spray bo 37. Environmental com	ottles	u		1					See	
14	1			See					~				43. Adequate ventilation and lighting; designated areas used	
	_			38. Approved thawing			1 1	1	•				44. Garbage and Refuse properly disposed; facilities maintained	i
				11 0	method								45 Discolaring facilities in the facilities in t	<u> </u>
-	1			1	er Use of Utensils			1					45. Physical facilities installed, maintained, and clean See	
1				Prop 39. Utensils, equipmen dried, & handled/ In us See	er Use of Utensils t, & linens; properly			1	·					

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Rhonda Neal	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishmen Tom Th	numb 2964 bakery	Physical A		City/State: Rockwall	License/Permit # FS 9054	Page <u>2</u> of <u>2</u>						
	·		TEMPERATURE OBSI									
Item/Location	on	Temp F	Item/Location		tem/Location	Temp I						
Island		30/40	Wic	32/33								
	Freezer	-9										
	Cupcake	39										
	Tcs case	27/33										
	Wic	-12										
			BSERVATIONS AND CORR			l						
	AN INSPECTION OF YOUR <mark>ES</mark> NOTED BELOW: all temps F	STABLISHMI	ENT HAS BEEN MADE. YOUR A	ATTENTION IS DIRECT	ED TO THE CONDITIONS OBS	SERVED AND						
A	Allergy warning on cu	stomer se	elf service case for pas	stries / ingredient	ts by request							
Т	issues for handling s	elf servic	e									
F	Pies shelf stable in floor case											
F	lot water at hand sinl	k 111										
F	ood safety station wi	th thermo	test strips etc									
G	Gloves used											
37 C	Condensation around	door in v	wif / rain drop as well									
			along wall in back prep)								
	Clean wall behind dirty											
Three compartment sink sanitizer												
N												
42/39 S	Store rack cart clean -	spills et	2									
42 N	linor cleaning of shel	ving in w	ic / fan guards too									
WK	Geep paper liner char	nged on t	ray under but hen bloc	k table								
Watch condition of scale not used												
39 Time to de-lime Dishmachine												
С	Dishmachine tested to											
39 Store baking pans clean (watch)												
W Discussed using washable wicker												
Received by (signature)	See abov	/e	Print:		Title: Person In Char	ge/ Owner						
Inspected by (signature)	See abou	utríck	Print:									
ĺ					Samples: Y N	# collected						