Followup Fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

City of Rockwall

Date: 8/24/24		ļ	Time in: Time out: 1:57			License/Permit # FS-9504							2 CPFM	8 Page 1				
					tion: 1-Routine	2-Follow U		3-Compla			4-In	estig	atio	n	5-CO/Construction	6-Other	TOTAL/SCO	RE
	tabli opic				ne: hie cafe			t/Owner N In Leon	Name	:					Number of Repeat Violat ✓ Number of Violations CO		0/00/	^
	ysica 21 Ri				kwall, Tx	Mas	st control	/24		H N/s	ood a		Tri	imble	2/12/24 50g	Follow-up: Yes ✔ No ☐	8/92/	4 —
Ma					points in the OUT box for		tem	Mark '	√' a c		mark	in app	ropri	ate bo	plicable COS = corrected on s ox for IN, NO, NA, COS Mark ive Action not to exceed 3 day	k an 🗙 in appropriat		ch
Co	mpli	ance	Sta	tus C					R			pliano		atus				R
U T	N	0	A	o	(F = d)	nperature for Fo egrees Fahrenhei		y	K			O			Emplo	oyee Health		K
		~			1. Proper cooling time a	and temperature					v				12. Management, food employ knowledge, responsibilities, an		employees;	
	/				2. Proper Cold Holding See	temperature(41°	°F/ 45°F)				v				13. Proper use of restriction an eyes, nose, and mouth State Poaster at hand		charge from	
		~			3. Proper Hot Holding to	temperature(135°	°F)								Preventing Con	tamination by Han	nds	
		/			4. Proper cooking time	and temperature				Ī	V	1			14. Hands cleaned and properly	ly washed/ Gloves u	ised properly	
		~			5. Proper reheating prod Hours)	cedure for hot ho	olding (16	5°F in 2			v				15. No bare hand contact with alternate method properly follo Gloves			
	/				6. Time as a Public Hea	alth Control; proc	cedures &	records							Highly Susce	ptible Populations		
					Ap	proved Source					v				16. Pasteurized foods used; pro Pasteurized eggs used when red N/a		fered	
	~				7. Food and ice obtaine good condition, safe, ar destruction Sysco/E	nd unadulterated;		Food in							Ch	nemicals		
	~				8. Food Received at pro Checking	oper temperature					v				17. Food additives; approved a & Vegetables Anti microbial was		Washing Fruits	
					Protection	from Contamir	nation				V	1			18. Toxic substances properly Stored low		d used	
	/				9. Food Separated & pr preparation, storage, dis	· A	_	food								·/ Plumbing		
	/				10. Food contact surfact Sanitized at 200			ned and			V				19. Water from approved source backflow device City approved	ce; Plumbing installe	ed; proper	
	~				11. Proper disposition of reconditioned Disc	_	iously serv	ved or			v	1			20. Approved Sewage/Wastew disposal	rater Disposal System	m, proper	
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0					Pri	ority Founda	tion Ite	ms (2 Po				_	_		rective Action within 10 days			
O U T	I N	N O	N A	C O S	Demonstration	n of Knowledge/	Personne	el	ints)		ation O I U N T	N	n A	C C O S	rective Action within 10 days Food Temperature		ation	R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Nathan Leon	Print: Nathan Leon	Title: Person In Charge/ Owner Shift Manager
Inspected by: Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

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Item/Loca		Temp	Item/Location	Temp	Item/Loc	ation	7	Temp			
WIF an	mb htt	9.2	Below amb	38	De	essert coole	r				
	WIC amb	38	Finish line			Yogurt		38			
	Spinach	39	Blend cheese	39		Lettuce		39			
W	hole tomato	39	Slice tomatoes	38		Slice tom		40			
Che	eddar cheese	40	Lettuce	40		Below					
Smo	othie build line		Dice chicken	38		Lettuce		39			
iq2	nach /yogurt	39/38	Slice swiss	39		UC freezer		26			
•	Avocado	39	Below	36-38							
	, ,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,		SERVATIONS AND CORRECTI								
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND										
	Restrooms equipped temp greater than 102 in each room										
	Hand sinks equipped,	greater th	nan 102 throughout kitchen								
	3 comp sink set up. 12	24, using (quat sani 200ppm								
	Countertop can opene	er, blade i	s considered food contact	surface, v	ery dirt	у					
	Rear service door no gaps and air curtain confirmed operational										
45	General detail cleaning of floors under shelves in WIF										
37	Addressed frozen con	densatior	n from freezer ceiling vent								
32/42	,										
	Red sani buckets filled at 3 comp sink, cloth stored in solution										
	Fruit flies observed on smoothie build station										
1	Grout in kitchen in need of a deep clean										
	Detail cleaning underneath smoothie service equipment										
+	Watch nuts when scooping out over smoothie contents below										
			ad to drip dry over mop sin								
1			s/veggies tested within rang	ge							
	Time to sand or replace										
	Code requires a CFM			·k							
	Prepackaged snacks from manufacturer has labels on back										
Received I	hv.		Print:			Title: Person In Charge	Owner				
(signature)	See abou	/e	See ab	ove		Title: Person In Charge/	Owner				
Inspected (signature)			Print:								
\\		\T	Richard			Samples: Y N #	collected				

Form EH-06 (Revised 09-2015)