

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

Date: 09/28/2024	Time in: 2:15	Time out: 3:32	License/Permit # Fs- 000940	Food handlers 3	Food managers 0	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine	<input type="checkbox"/> 2-Follow Up	<input type="checkbox"/> 3-Complaint	<input type="checkbox"/> 4-Investigation	<input type="checkbox"/> 5-CO/Construction	<input type="checkbox"/> 6-Other	TOTAL/SCORE
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Establishment Name: Sharetea	Contact/Owner Name: Angel	* Number of Repeat Violations: _____	<b>10/90/A</b>
Physical Address: 2675 market center		Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	

**Compliance Status:** Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation  
 Mark the appropriate points in the OUT box for each numbered item Mark  in appropriate box for IN, NO, NA, COS Mark an  in appropriate box for R

**Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days**

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
		<input checked="" type="checkbox"/>				<input checked="" type="checkbox"/>					
1. Proper cooling time and temperature <b>Using 6</b>						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					
2. Proper Cold Holding temperature(41°F/ 45°F) <b>See attached</b>						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth <b>Employee. Health poster on wall next to hand sink</b>					
		<input checked="" type="checkbox"/>				<b>Preventing Contamination by Hands</b>					
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					
3. Proper Hot Holding temperature(135°F) Using 6 for tapioca pearls after cooking						14. Hands cleaned and properly washed/ Gloves used properly					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
4. Proper cooking time and temperature						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N. )					
		<input checked="" type="checkbox"/>				<b>Highly Susceptible Populations</b>					
	<input checked="" type="checkbox"/>							<input checked="" type="checkbox"/>			
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required					
	<input checked="" type="checkbox"/>					<b>Chemicals</b>					
6. Time as a Public Health Control; procedures & records Using a sticker on tapioca pearls						17. Food additives; approved and properly stored; Washing Fruits & Vegetables					
	<input checked="" type="checkbox"/>							<input checked="" type="checkbox"/>			
<b>Approved Source</b>						18. Toxic substances properly identified, stored and used <b>Store q</b>					
	<input checked="" type="checkbox"/>					<b>Water/ Plumbing</b>					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction						3					
	<input checked="" type="checkbox"/>					19. Water from approved source; Plumbing installed; proper backflow device <b>Ice machine waste line should fall to drain</b>					
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					
8. Food Received at proper temperature <b>To check</b>						20. Approved Sewage/Wastewater Disposal System, proper disposal					
<b>Protection from Contamination</b>											
	<input checked="" type="checkbox"/>										
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Watch											
	<input checked="" type="checkbox"/>										
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature											
		<input checked="" type="checkbox"/>									
11. Proper disposition of returned, previously served or reconditioned											

**Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days**

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
2						<input checked="" type="checkbox"/>					
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) <b>Need a manager on duty at all times</b>						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					
22. Food Handler/ no unauthorized persons/ personnel 3						28. Proper Date Marking and disposition <b>Good</b>					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips <b>Digital / test strips in date</b>					
	<input checked="" type="checkbox"/>					<b>Permit Requirement, Prerequisite for Operation</b>					
23. Hot and Cold Water available; adequate pressure, safe 120						<input checked="" type="checkbox"/>					
			<input checked="" type="checkbox"/>			30. <b>Food Establishment Permit</b> (Current/ insp sign posted ) <b>Posted</b>					
24. Required records available (shellstock tags; parasite destruction): Packaged Food labeled <b>Packaged when ordered</b>						<b>Utensils, Equipment, and Vending</b>					
<b>Conformance with Approved Procedures</b>						<input checked="" type="checkbox"/>					
			<input checked="" type="checkbox"/>			31. Adequate handwashing facilities: Accessible and properly supplied, used <b>Supplied</b>					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions						2					
<b>Consumer Advisory</b>						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used					
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Poster posted in back						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided					

**Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First**

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
W						<input checked="" type="checkbox"/>					
34. No Evidence of Insect contamination, rodent/other animals Watch						41. Original container labeling (Bulk Food)					
1						<b>Physical Facilities</b>					
35. Personal Cleanliness/eating, drinking or tobacco use <b>Hats needed</b>						<input checked="" type="checkbox"/>					
						42. Non-Food Contact surfaces clean Watch					
1						<input checked="" type="checkbox"/>					
36. Wiping Cloths; properly used and stored Store in sanitizer / ones on counter						43. Adequate ventilation and lighting; designated areas used					
						<input checked="" type="checkbox"/>					
W						44. Garbage and Refuse properly disposed; facilities maintained Watch dumpster					
37. Environmental contamination Watch frost in ice cream freezer						1					
		<input checked="" type="checkbox"/>				45. Physical facilities installed, maintained, and clean To clean drains					
38. Approved thawing method						<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>				
<b>Proper Use of Utensils</b>						46. Toilet Facilities; properly constructed, supplied, and clean Equipped soap /Towels					
	<input checked="" type="checkbox"/>							<input checked="" type="checkbox"/>			
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Watch Storage and use						47. Other Violations					
	<input checked="" type="checkbox"/>										
40. Single-service & single-use articles; properly stored and used <b>Stored off floor</b>											

# Retail Food Establishment Inspection Report

## City of Rockwall

Received by: (Printed) <b>Audrey Garcia</b>	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Sharetea</b>	Physical Address: <b>2675 market center</b>	City/State: <b>Rockwall</b>	License/Permit # <b>FS-000940</b>	Page 2 of 2
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Glass front cooler		<b>Ice cream</b>	<b>-3</b>		
Limes for reference	<b>39</b>				
Yellow additive	<b>39</b>				
Cold top unit					
Egg pudding	<b>39</b>				
Boba	<b>39</b>				
Whipped cream	<b>39</b>				
Milk	<b>39</b>				

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: All temps F
	Hot water at hand sink 110 in women's /men's room
	Allergy posting
	Hot water at hand sink 114 /
	Sanitizer 200 ppm
	Extra thermo on bottom shelf in cooler
	Can opener blade looks great
45	Drains to be cleaned where needed
	Cold top unit - looks good
	Posting on menu for any allergies
	Using expiration time for tphc
W	Keep soap and food related items away from food related items / in containers under cabinets
	Digital thermo checked and test strips
	Using tphc for the Tampico pearls
45	Cleaning drains as needed / to clean those under Equipment
19	Need to adjust flow from ice machine - it turns up at the end therefore when pressing down on end it flows greater
32	All appliances to be nsf approved - replace those that badly dented or scored etc
W	To protect creamer that is open and out to use / storing handle out/ cover when not using - using while I was on site
W	Micro fiber wiping cloths are used for buckets - good and make sure you wet first
✓	Storing ice cream scoop clean in clean container on top of freezer -?washing every 4 hrs
✓	Storing ice scoop for drinks in container on top / also washing every. 4 hrs
W	Remind customers that pets are not allowed inside facility- service animals are allowed
35	Need hats / especially for male employees
Repeat	Small pipe coming from ice machine drain is still not flowing downhill to drain.. You have achieved
19'	the air gap but pipe should fall to Drain and have min 1 inch air gap
36	Keep wiping cloths in sanitizer avoid having them out on counters

Received by: (signature) <b>See above</b>	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly kirkpatrick RS</i>	Print:	Samples: Y N # collected

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