

# Retail Food Establishment Inspection Report

- First aid kit
- Allergy policy
- Vomit clean up
- Employee health

|                     |                   |                   |                               |           |               |                           |
|---------------------|-------------------|-------------------|-------------------------------|-----------|---------------|---------------------------|
| Date:<br>11/19/2024 | Time in:<br>12:20 | Time out:<br>1:40 | License/Permit #<br>FS2023-17 | Est. Type | Risk Category | Page <u>1</u> of <u>2</u> |
|---------------------|-------------------|-------------------|-------------------------------|-----------|---------------|---------------------------|

|  |                                      |                                      |  |  |                                  |             |
|--|--------------------------------------|--------------------------------------|--|--|----------------------------------|-------------|
| 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 |
|--|--------------------------------------|--------------------------------------|--|--|----------------------------------|-------------|

|  |                                       |                                       |               |
|--|---------------------------------------|---------------------------------------|---------------|
| Establishment Name:<br>Sugar Llamas            | Contact/Owner Name:<br>Mike Ridgeway  | * Number of Repeat Violations: _____  | <b>5/95/A</b> |
| Physical Address:<br>6601 Horizon Rockwall, TX | Pest control :<br>Spiderman/11-7-2024 | Grease trap :<br>Fatboy/1500/9-5-2024 |               |

**Compliance Status:** Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch  
 Mark the appropriate points in the OUT box for each numbered item Mark '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an X 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><br>(F = degrees Fahrenheit) |    |    |    |     |   | <b>Employee Health</b>  |  |    |    |     |  |   |
|   | ✓  |    |    |     |   | 1. Proper cooling time and temperature  |  | ✓  |    |     |  | 12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting            |
|   | ✓  |    |    |     |   | 2. Proper Cold Holding temperature(41°F/ 45°F)  |  | ✓  |    |     |  | 13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth                            |
|   |    | ✓  |    |     |   | 3. Proper Hot Holding temperature(135°F)  | <b>Preventing Contamination by Hands</b> |    |    |     |  |   |
|   |    | ✓  |    |     |   | 4. Proper cooking time and temperature  |  | ✓  |    |     |  | 14. Hands cleaned and properly washed/ Gloves used properly   |
|   |    | ✓  |    |     |   | 5. Proper reheating procedure for hot holding (165°F in 2 Hours)  |  | ✓  |    |     |  | 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  | <b>Highly Susceptible Populations</b>    |    |    |     |  |   |
| <b>Approved Source</b>  |    |    |    |     |   |   | ✓  |    |    |     | 16. Pasteurized foods used; prohibited food not offered<br>Pasteurized eggs used when required<br><b>no eggs</b> |   |
|   | ✓  |    |    |     |   | 7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction<br><b>US Foods</b> | <b>Chemicals</b>                         |    |    |     |  |   |
|   | ✓  |    |    |     |   | 8. Food Received at proper temperature<br><b>check at receipt</b>   |  | ✓  |    |     |  | 17. Food additives; approved and properly stored; Washing Fruits & Vegetables                                   |
| <b>Protection from Contamination</b>                                    |    |    |    |     |   |   | ✓  |    |    |     | 18. Toxic substances properly identified, stored and used  |   |
|   | ✓  |    |    |     |   | 9. Food Separated & protected, prevented during food preparation, storage, display, and tasting   | <b>Water/ Plumbing</b>                   |    |    |     |  |   |
| 3   |    |    |    | ✓   |   | 10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature  |  | ✓  |    |     |  | 19. Water from approved source; Plumbing installed; proper backflow device                                      |
|   | ✓  |    |    |     |   | 11. Proper disposition of returned, previously served or reconditioned<br><b>discarded</b>  |  | ✓  |    |     |  | 20. Approved Sewage/Wastewater Disposal System, proper disposal   |

### 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>  |   |    |    |     |  |  |
|  | ✓  |    |    |     |   | 21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted                                       |   | ✓  |    |     |  | 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature                       |
|  | ✓  |    |    |     |   | 22. Food Handler/ no unauthorized persons/ personnel   |   | ✓  |    |     |  | 28. Proper Date Marking and disposition  |
| <b>Safe Water, Recordkeeping and Food Package Labeling</b> |    |    |    |     |   |  | ✓   |    |    |     | 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips<br><b>digital</b> |  |
|  | ✓  |    |    |     |   | 23. Hot and Cold Water available; adequate pressure, safe  | <b>Permit Requirement, Prerequisite for Operation</b> |    |    |     |  |  |
|  | ✓  |    |    |     |   | 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled  |   | ✓  |    |     |  | 30. <b>Food Establishment Permit</b> (Current/insp report sign posted)<br><b>12/31/2024</b>              |
| <b>Conformance with Approved Procedures</b>                |    |    |    |     |   | <b>Utensils, Equipment, and Vending</b>  |   |    |    |     |  |  |
|  | ✓  |    |    |     |   | 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions |   | ✓  |    |     |  | 31. Adequate handwashing facilities: Accessible and properly supplied, used                              |
| <b>Consumer Advisory</b>                                   |    |    |    |     |   |  | ✓   |    |    |     | 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used           |  |
|  | ✓  |    |    |     |   | 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label                                   |   | ✓  |    |     |  | 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>   |                            |    |    |     |  |  |
|   | ✓  |    |    |     |   | 34. No Evidence of Insect contamination, rodent/other animals  |                            | ✓  |    |     |  | 41. Original container labeling (Bulk Food)                      |
|   | ✓  |    |    |     |   | 35. Personal Cleanliness/eating, drinking or tobacco use   | <b>Physical Facilities</b> |    |    |     |  |  |
| 1                                       |    |    |    |     |   | 36. Wiping Cloths; properly used and stored  | 1                          |    |    |     |  | 42. Non-Food Contact surfaces clean                              |
|   | ✓  |    |    |     |   | 37. Environmental contamination  |                            | ✓  |    |     |  | 43. Adequate ventilation and lighting; designated areas used     |
|   | ✓  |    |    |     |   | 38. Approved thawing method  |                            | ✓  |    |     |  | 44. Garbage and Refuse properly disposed; facilities maintained  |
| <b>Proper Use of Utensils</b>           |    |    |    |     |   |  | ✓                          |    |    |     | 45. Physical facilities installed, maintained, and clean |  |
| W                                       |    |    |    |     |   | 39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used |                            | ✓  |    |     |  | 46. Toilet Facilities; properly constructed, supplied, and clean |
|   | ✓  |    |    |     |   | 40. Single-service & single-use articles; properly stored and used   |                            | ✓  |    |     |  | 47. Other Violations   |

