	Retail Food Establishment Inspection Report First aid kit Allergy policy Allergy policy 															
	Vomit clean up Employee health															
Date: Time in: Time out: License/Per 11/19/2024 12:20 1:40 FS20							ermit #)23-17						Est. Type Risk Category Page <u>1</u> of <u>2</u>			
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner Na									stiga	ntior	n	5-CO/Construction 6-Other TOTAL/SCORE * Number of Repeat Violations:			
Sugar Llamas Mike Ridge								eway					✓ Number of Violations COS: 5/95/∆			
Physical Address: Pest control : 6601 Horizon Rockwall, TX Spiderman/11-7-20							Hood Grease t 2024 need Fatboy				G Fa	atbc	e trap : Follow-up: Yes OTOOTT by/1500/9-5-2024 No ☑			
Ma	Compliance Status:Out = not in complianceIN = in complianceNOMark the appropriate points in the OUT box for each numbered itemMark \checkmark												plicable $COS = corrected on site R = repeat violation W- Watch ox for IN, NO, NA, COS Mark an X in appropriate box for R$			
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days																
	I I N	N O	N A	C O	Time and Temperature for Food Safety	R							Employee Health			
Т				S	(F = degrees Fahrenheit) 1. Proper cooling time and temperature								12. Management, food employees and conditional employees;			
	~				2. Proper Cold Holding temperature(41°F/45°F)		_		~				knowledge, responsibilities, and reporting 13. Proper use of restriction and exclusion; No discharge from			
	~				2. Proper Cold Holding temperature(41 F/ 43 F)				~				eyes, nose, and mouth			
		~			3. Proper Hot Holding temperature(135°F)	\square							Preventing Contamination by Hands			
		~			4. Proper cooking time and temperature				~				14. Hands cleaned and properly washed/ Gloves used properly			
		~			5. Proper reheating procedure for hot holding ($165^{\circ}F$ 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	+							Highly Susceptible Populations			
	•					H							16. Pasteurized foods used; prohibited food not offered			
					Approved Source 7. Food and ice obtained from approved source; Food in								Pasteurized eggs used when required NO EGGS			
	~				good condition, safe, and unadulterated; parasite destruction US Foods								Chemicals			
	<				8. Food Received at proper temperature	Π			~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables			
_					check at receipt Protection from Contamination	Η			~				18. Toxic substances properly identified, stored and used			
			9. Food Separated & protected, prevented during food						•				Water/Demking			
	~				preparation, storage, display, and tasting 10. Food contact surfaces and Returnables ; Cleaned and	Н							Water/ Plumbing 19. Water from approved source; Plumbing installed; proper			
3				~	Sanitized at ppm/temperature				~				backflow device			
	~				11. Proper disposition of returned, previously served or reconditioned discarded				~				20. Approved Sewage/Wastewater Disposal System, proper disposal			
0	I	N	Priority Foundation Items (2 Po) vio	0	Ι	N	Ν	С	F			
U T	N	0	A	O S	Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowledge,			U T	N	0	A	O S	Food Temperature Control/ Identification			
	~				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			
				I	Safe Water, Recordkeeping and Food Package Labeling				~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital			
	~				Ш							Permit Requirement, Prerequisite for Operation				
	~				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled				~				30. Food Establishment Permit (Current/insp report sign posted) 12/31/2024			
		Conformance with Approved Procedures										 	Utensils, Equipment, and Vending			
	~				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			
		Consumer Advisory							~				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/Buffet Plate)/ Allergen Label				-		~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided			
0	I	N	NT	C	Core Items (1 Point) Violations Require Corrective	Actio	on N	Vot i	to E:	xcee N	ed 90 N		ys or Next Inspection , Whichever Comes First			
U T	I N	N O	N A	C O S	Prevention of Food Contamination	A		U T	I N	N O	N A	C O S	Food Identification			
	~				34. No Evidence of Insect contamination, rodent/other animals	Ш			~				41.Original container labeling (Bulk Food)			
	~				35. Personal Cleanliness/eating, drinking or tobacco use	Ш							Physical Facilities			
1					36. Wiping Cloths; properly used and stored	Ш	-	1	_				42. Non-Food Contact surfaces clean			
	~				37. Environmental contamination	\parallel	-		~				43. Adequate ventilation and lighting; designated areas used			
	38. Approved thawing method				Ц			~				44. Garbage and Refuse properly disposed; facilities maintained45. Physical facilities installed, maintained, and clean				
					Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored,		-		~				45. Physical facilities installed, maintained, and clean 46. Toilet Facilities; properly constructed, supplied, and clean			
w					dried, & handled/ In use utensils; properly used				~				to, rober admites, property constructed, supplied, and clean			
	~				40. Single-service & single-use articles; properly stored and used				~				47. Other Violations			

Received by: (signature) Mike Ridgeway	^{Print:} Mike Ridgeway	Title: Person In Charge/ Owner Owner
Inspected by: (signature) Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	ar Llamas	Physical A 6601	^{ddress:} Horizon	City/State: Rockwa	all, TX	License/Permit # Page 2 of _ FS2023-17		of <u>2</u>			
Item/Loo	eation	Temp F	TEMPERATURE OBSERV	ATIONS Temp F	Item/Loca	tion	nr.	emp F			
				тетр ғ	Item/Loca	uon	16	етр г			
	in cooler/ambient	37									
	n in freezer/ambient	-5									
under	counter cooler/ boba	40									
unde	r counter cooler/milk	40									
		0.0									
Item	AN INSPECTION OF YOUR ES		SERVATIONS AND CORRECT ENT HAS BEEN MADE. YOUR ATTE			HE CONDITIONS OBSERV	ED AND				
Number	NOTED BELOW:		ad								
10	Line hand sink 107		DEC eed to change every 2 to 3 hours or a	s needed to kee	on at require	hppm/COS to 200ppm que	ats				
10	Test strips on site	Spin quals/ile	io onango every 2 to 3 nouis of a				410				
W	•	be runni	ng/haven't served ice c	ream yet a	and is tu	Irned on once se	rved				
	warewash sink 110		0	y							
	Warewash hand sir	ık 100+l	-								
		k, crean	n, ice cream, Almond,	oat milks	;						
	No eggs, meat, etc										
			all for it be held at 70F/								
	Tongs WRS daily	ices bo	wls (non TCS) covered	a when ho	ot in use	and overnight					
	Soda nozzles WRS	daily									
	Donuts fried to orde										
42	Need to clean vent	hood fil	ters								
36	To store wiping clot	hs in sa	ni buckets/particularly	under es	presso	machines					
	Vent hood hasn't been cleaned yet/to schedule										
Received			Print:	• •		Title: Person In Charge/	Owner				
(signature)	Mike Ridgeway		Mike R	idgev	vay	Owner					
Inspecte (signature)		ten, 1	RS Christy C	Cortez	RS						
Form FH-0	6 (Revised 09-2015)	<i>U</i> z, 1		, , ,		Samples: Y N #	collected				