## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 11/14&11/15/2024		024	Time in: 3:10	Time out: <b>4:05</b>	Licens FS-	e/Perm		ļ1	02	02			Est. Type Risk Category Page 1	of <u>2</u>				
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain									_		Inves		tion	1	5-CO/Construction 6-Other TOTAL/S	CORE		
Establishment Name: Contact/Owner N Nekter Juice Bar Asma Ziade								ame:						* Number of Repeat Violations:  Vumber of Violations COS:				
Pł	iysic	al A	ddre	ess:		P	est control :			Нос	od		Gı	reas	se trap: Follow-up: Yes 7	3/B		
1053 E I-30 Rockwall, TX   Enviro/11-15-2024   n/a   Fatboy/6-6-202										<u> </u>								
Compliance Status: Out = not in compliance IN = in compliance Mark the appropriate points in the OUT box for each numbered item  NO = not observed NA = not applicable COS = corrected on site R = repeat violation W-Watch Mark 'v' a checkmark in appropriate box for IN, NO, NA, COS Mark an in appropriate box for R												√atch						
C	Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days  Compliance Status Compliance Status																	
O U									_	O		N N C			Employee Health	R		
T	11	N O A O S (F = degrees Fahrenheit)  1. Proper cooling time and temperature								T				Š	12. Management, food employees and conditional employees;			
	~				Trioper cooming time	and temperature	~				~				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	5°F)								Proventing Contemination by Hands			
		,			4. Proper cooking time	and temperatur	·e			_				Preventing Contamination by Hands  14. Hands cleaned and properly washed/ Gloves used properly				
		4. Proper cooking time and temperature					2		3					15. No bare hand contact with ready to eat foods or approved				
		5. Proper reheating procedure for hot holding (165°F in 2 Hours)					2			~				alternate method properly followed (APPROVED Y. N.	)			
	~				6. Time as a Public He	alth Control; pro	ocedures & recor	ds							Highly Susceptible Populations			
					Ар	proved Source	<u>.</u>				~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required NO EGGS			
					7. Food and ice obtaine good condition, safe, a													
	~				destruction Sysco		u, parasite								Chemicals			
					8. Food Received at pr	oper temperatur	re		1						17. Food additives; approved and properly stored; Washing Frui	ts		
	~				check at rece	eipt					~				& Vegetables USING Fit			
					Protection	n from Contam	ination				~				18. Toxic substances properly identified, stored and used			
	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting					Water/ Plumbing					Water/ Plumbing							
3					10. Food contact surface Sanitized at			1			~				19. Water from approved source; Plumbing installed; proper backflow device			
	11. Proper disposition of returned, previously served or reconditioned discarded						20. Approved Sewage/Wastewater Disposal Syst disposal						20. Approved Sewage/Wastewater Disposal System, proper disposal					
					3.00	<b>U U. U.</b>												
							ation Items (2	Points	s) vi			Req	uire	Cor	rrective Action within 10 days			
O U	I N	N O	N A	COS	Pr			Points R		O U		Req	uire N A	C 0	rrective Action within 10 days  Food Temperature Control/ Identification	R		
O U T	I	N O	N A	C O S	Pr	n of Knowledge	e/ Personnel	R		0	I	N	N	С		R		
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Received by: (signature) Asma Ziadeh	Print: Asma Ziadeh	Title: Person In Charge/ Owner OWNEr
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Eat-1.1' 1	went Name	Dk: 1 4	1dangar	C;/C; ·		License /De 'e !!	Page <u>2</u> of <u>2</u>		
	er Juice Bar	Physical Act 1053		City/State: Rockwa	ity/State:   License/Permit #   FS-0004102   I				
			TEMPERATURE OBSER						
Item/Loca	ation	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp F		
	cold top/Almond butter	41	to go cooler self ser	ve 36					
unde	er/chia pudding	41							
under	counter freezer ambient	7							
under	counter cooler/ambient	38							
WIC/p	ineapple for reference	36							
strawb	erry jam for reference	37							
W	IF ambient	-5							
to go	freezer ambient	7							
		OB	SERVATIONS AND CORRE	CTIVE ACTIO	NS				
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR AT	TENTION IS DIRE	ECTED TO TI	HE CONDITIONS OBSE	RVED AND		
23/14/33	No hot water throughout at orio	inal inspection	on (11-14-2024) COS, temp hand	d wash and ware	wash until p	lumber repaired hot wa	ater tank		
	Hot water restored				<u> </u>				
	Fruit flies	at 5. 15p	111 11/13/2024						
			/\/\DO_    '						
	Juicer rinsed after e		e/WRS daily						
	Ingredients upon re	quest							
	Cashew milk made	on site/4	48 hour shelf life only	// discarde	d if not i	used per Nekto	er		
	Using separate sco	ops for o	cashews in bulk stor	age					
10/33	<u> </u>	•	ectly at dispenser/looks li	_ <del></del>	l a new ca	p for sani source	bucket		
10			50 ppm quats/COS,			•			
10			nd test until dispense			<i>,</i>			
42		•	s, some spilled food	·					
	All bottled juices pro		·	, 0.0					
		• •	nade on site with ing	redients la	bels un	der			
	Gloves used for all			10410111010	10010 411	<del> </del>			
				1					
	Hand sinks all at 104+F equipped on 11/15/2024								
0.4	3 comp sink 113F on 11/15/2024								
34	A few fruit flies								
Received (signature)	Asma Ziadeh		Asma	Ziade	eh	Title: Person In Charge Owner	;e/ Owner		
Inspected	by:		Print:						
(signature)	by: Christy Cor	tez, F	Christy	Cortez,	RS	Samples: Y N	# collected		