

Followup Fee of  
\$50.00 after  
First Followup

**Retail Food Establishment Inspection Report**

**City of Rockwall**

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

Date: <b>1/30/25</b>	Time in: <b>1:55</b>	Time out: <b>2:58</b>	License/Permit # <b>FS-9170</b>	CPFM <b>1</b>	Food handlers <b>7</b>	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: <b>Sweet Frog</b>	Contact/Owner Name:	Number of Repeat Violations: <b>X</b> _____	<b>10/90/A</b>
Physical Address: 1067 E Interstate 30 #105, Rockwall, TX		Number of Violations COS: _____	

Pest control : To provide	Hood N/a	Grease trap / waste oil To provide	Follow-up: Yes <input checked="" type="checkbox"/> No <input checked="" type="checkbox"/>
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**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								
O	U	T	I	N	C	R	Compliance Status	R
							<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)	
							1. Proper cooling time and temperature <b>No leftovers</b>	
							2. Proper Cold Holding temperature(41°F/ 45°F) <b>See</b>	
							3. Proper Hot Holding temperature(135°F)	
							4. Proper cooking time and temperature	
							5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
							6. Time as a Public Health Control; procedures & records	
							<b>Approved Source</b>	
							7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction <b>To provide</b>	
							8. Food Received at proper temperature <b>To verify by mod</b>	
							<b>Protection from Contamination</b>	
							9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
							10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature	
							11. Proper disposition of returned, previously served or reconditioned <b>Discard</b>	
							<b>Employee Health</b>	
							12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
							13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth <b>Employee health form posted</b>	
							<b>Preventing Contamination by Hands</b>	
							14. Hands cleaned and properly washed/ Gloves used properly	
							15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N ) <b>Gloves</b>	
							<b>Highly Susceptible Populations</b>	
							16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
							<b>Chemicals</b>	
							17. Food additives; approved and properly stored; Washing Fruits & Vegetables <b>Water</b>	
							18. Toxic substances properly identified, stored and used <b>Chemicals are stored low and separated</b>	
							<b>Water/ Plumbing</b>	
							19. Water from approved source; Plumbing installed; proper backflow device <b>City approved</b>	
							20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days								
O	U	T	I	N	C	R	Compliance Status	R
							<b>Demonstration of Knowledge/ Personnel</b>	
							21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) <b>0</b>	
							22. Food Handler/ no unauthorized persons/ personnel <b>7</b>	
							<b>Safe Water, Recordkeeping and Food Package Labeling</b>	
							23. Hot and Cold Water available; adequate pressure, safe <b>120, good pressure</b>	
							24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled <b>Commerical labels</b>	
							<b>Conformance with Approved Procedures</b>	
							25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions <b>Hershey's syrup</b>	
							<b>Consumer Advisory</b>	
							26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Allergen awareness poster	
							<b>Food Temperature Control/ Identification</b>	
							27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature <b>No leftovers</b>	
							28. Proper Date Marking and disposition <b>Get date labels</b>	
							29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips <b>Black digital thermo, strips current</b>	
							<b>Permit Requirement, Prerequisite for Operation</b>	
							30. Food Establishment Permit/Inspection Current/ insp posted <b>Posted and current</b>	
							<b>Utensils, Equipment, and Vending</b>	
							31. Adequate handwashing facilities: Accessible and properly supplied, used <b>Equipped</b>	
							32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used <b>See</b>	
							33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided <b>Equipped</b>	

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First								
O	U	T	I	N	C	R	Compliance Status	R
							<b>Prevention of Food Contamination</b>	
							34. No Evidence of Insect contamination, rodent/other animals	
							35. Personal Cleanliness/eating, drinking or tobacco use	
							36. Wiping Cloths; properly used and stored <b>Stored in solution</b>	
							37. Environmental contamination <b>See</b>	
							38. Approved thawing method <b>Refrigerator</b>	
							<b>Proper Use of Utensils</b>	
							39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
							40. Single-service & single-use articles; properly stored and used	
							<b>Food Identification</b>	
							41. Original container labeling (Bulk Food)	
							<b>Physical Facilities</b>	
							42. Non-Food Contact surfaces clean <b>See</b>	
							43. Adequate ventilation and lighting; designated areas used	
							44. Garbage and Refuse properly disposed; facilities maintained	
							45. Physical facilities installed, maintained, and clean <b>See</b>	
							46. Toilet Facilities; properly constructed, supplied, and clean <b>Clean and stocked</b>	
							47. Other Violations <b>N/a</b>	

**Retail Food Establishment Inspection Report**

**City of Rockwall**

Received by: (signature) <b>Lane Nelson</b>	Print: <b>Lane Nelson</b>	Title: Person In Charge/ Owner <b>MOD</b>
Inspected by: (signature) <i>Richard Hill</i>	Print: <b>Richard Hill</b>	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>SweetFrog</b>	Physical Address: <b>1067 E Interstate 30 #105</b>	City/State: <b>Rockwall, Tx</b>	License/Permit # <b>FS-9170</b>	Page 2 of 2
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**TEMPERATURE OBSERVATIONS**

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
WIC amb	<b>36</b>	6/coconut&cotton candy	36/35	Beverage cooler	<b>34</b>
Strawberries as red	<b>38</b>	7/mango&cake batter	38/39	Hershey syrup	<b>76</b>
Yogurt machines		Chest freezer	<b>8.1</b>	Hersheys hot fudge	<b>111</b>
1/vanilla& choc	37/34	Toppings cooler		Hersheys caramel	<b>112</b>
2/cokkies&crm & Tart	34/34	Cookie dough	<b>38</b>		
3/vanilla ice&rasp	35/36	Perals	<b>38</b>		
4/chzcake&strawberry	38/39	Below			
5/pineapple&orange rasb	38/37	Whip	<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 temperatures are taken in F
	Restrooms equipped, temp was greater than 106
	Hand sink equipped greater than 106
	3 comp sink set up, 125, quat sani 200ppm, strips expired
45/34	To address holes around water and drain lines under restroom sinks to prevent pest activity
	Good practice hanging mop head to drip dry over mop sink
42/45	Minor detail cleaning of shelves and floor under racks in wic
	Cleaning supplies are stored low and separate
37	Frozen condensation observed in chest freezer, to address
	No tcs foods stored in lobby beverage coolers
	Disposable spoons inverted with handles up
	Allergen toppings peanuts, almonds and walnuts are positioned closest to consumer so as not to cross contaminate
	Remaining toppings have their own utensils on opposite side, good practice to keep allergen's separated
	Utensils and all food surfaces w/r/s every 4 hours or as needed
25	Observed Hershey syrup topping in a squeeze bottle sitting on countertop stored at room temp. Manufacturer recommends
	refrigerate after opening
21	Food code requires CFM to be onsite during open business hours
25	Observed Hershey syrup topping in a hand pump dispenser at room temp, manufacturer requires
	product to be refrigerated after opening on box, to discard
	May contact manufacturer to request product assessment in writing if refrigerator is required for
	quality or safety requirements
32	Observed rough green cutting boards, code requires smooth, options include resurfacing and/or replacement
32	Observed oxidized shelves underneath toppings cooler, to address to make cleanable

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

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