Followup Fee of																		
•	\$50.00 after       Retail Food Establishment Inspection Report       Image: First aid kit         First Followup       Image: Allergy policy																	
		Ũ			P			_		_		_			Vomit cle			
Date:         Time in:         Time out:         License/Per           2/4/25         11:40         12:30         FS-95								CPFM 3	Food handlers $Page \underline{1} \text{ of } \underline{2}$		2							
	Purpose of Inspection:			spec		2-Follow Up	3-Compla		_	Inve	stiga	atio	n	5-CO/Construction	6-Other	TOTAL/SCO	RE	
Establishment Name: Contact/Owner N Tropical smoothie cafe Nathan Leon												Number of Repeat Viol						
Physical Address: Pest control :						Hood Grease trap :/ waste oil Follow-up: Yes				6/94//	4							
	3021 Ridge Rd Rockwall, Tx     Massey monthly       Compliance Status:     Out = not in compliance     IN = in compliance					$\mathbf{O} = \operatorname{not} \mathbf{O}$		ved	N	4			site $\mathbf{R}$ = repeat vio	lation W= Wat	ch			
Mar	k th	e ap	prop	riate	points in the OUT box for Prio									bx for IN, NO, NA, COS Ma ive Action not to exceed 3 da	urk an 🗙 in appropriat Avs	e box for R		
0	Compliance Status							R								R		
U T	N	0	A					U T		0	A	O S						
		/		1. Proper cooling 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 t			Employee health form posted     Preventing Contamination by Hands										
					4. Proper cooking time and temperature									14. Hands cleaned and prope				
$\vdash$					<ol> <li>Froper reheating procedure for hot holding (165°F in 2</li> </ol>				-				-	15. No bare hand contact with				
					Hours)					~				alternate method properly fol Gloves & utensils	Y N )			
	/				6. Time as a Public Hea	6. Time as a Public Health Control; procedures & records								Highly Susceptible Populations				
					Ap	proved Source				~				16. Pasteurized foods used; p Pasteurized eggs used when r		fered		
					7. Food and ice obtained					<u> </u>			L	N/a				
					good condition, safe, an destruction Sysco/E	Brothers	e							C	Chemicals			
					8. Food Received at pro Checking	oper temperature				~				<ul><li>17. Food additives; approved</li><li>&amp; Vegetables</li></ul>		Washing Fruits		
						from Contamination			-					Anatomical wash 18. Toxic substances properly	y identified, stored ar	d used		
					9. Food Separated & pro	otected, prevented durin	g food			•				Stored low and separa			-	
					preparation, storage, dis		anad and								er/ Plumbing			
					10. Food contact surface Sanitized at <u>200</u>		aned and			~				19. Water from approved sou backflow device <b>City approved</b>	rce; Plumbing install	ea; proper		
	<ul> <li>11. Proper disposition of returned, previously served or reconditioned Discard</li> </ul>						~				20. Approved Sewage/Waste disposal	water Disposal Syste	m, proper	-				
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days																		
O     I     N     N     C       U     N     O     A     O       T     Image: Signal				R	O U T	Ν	N O	N A	C O S	Food Temperatu	re Control/ Identific	cation	R					
				5	21. Person in charge pro and perform duties/ Cer					~			5	27. Proper cooling method us Maintain Product Temperatur		quate to		
	/				3 22. Food Handler/ no un	nauthorized persons/ per	sonnel		2	-				28. Proper Date Marking and Missing date labels				
					Safe Water, Reco			~				29. Thermometers provided, Thermal test strips	accurate, and calibrat	ed; Chemical/				
					23. Hot and Cold Water			<b>•</b>				Digital thermo, stri						
H					128, good press 24. Required records av		parasite							Permit Requirement 30. Food Establishment Per	· •	•	_	
					destruction); Packaged	Food labeled				~				Posted and curre	ent			
	Т				25. Compliance with Va		cess, and		_				1	31. Adequate handwashing fa	ipment, and Vendin acilities: Accessible a		-	
					HACCP plan; Variance processing methods; ma	anufacturer instructions	1			~				supplied, used Equipped				
					Temps recorded	d 3x daily sumer Advisory			<u> </u>	$\left  \right $				32. Food and Non-food Conta		e, properly		
L_					26. Posting of Consume	ar Advisories, row or	ler cooked		2					designed, constructed, and us <b>Rust shelves/cutt</b> 33. Warewashing Facilities; i	ina board	used/	*	
						inder/Buffet Plate)/ Alle				~				Service sink or curb cleaning Equipped		300d/		
	I	N	N	С	Core Items (1 Poin	nt) Violations Require	e Corrective	Action	Not		XCee N	ed 90 N	0 Da	uys or Next Inspection , Whic	chever Comes First		R	
	N	0	N A	o s		of Food Contamination		ĸ	U T	Ν	0	A	o s		Identification		ĸ	
					34. No Evidence of Inse animals	,				1				41.Original container labeling	g (Bulk Food)			
	4				35. Personal Cleanlines		acco use								ical Facilities			
					36. Wiping Cloths; prop Stored in solut 37. Environmental cont	ion			1					42. Non-Food Contact surfac		arang wood	★	
										~				<ul><li>43. Adequate ventilation and</li><li>44. Garbage and Refuse prop</li></ul>			<u> </u>	
					38. Approved thawing r Refrigerator					~				<ul><li>44. Garbage and Refuse prop</li><li>45. Physical facilities installe</li></ul>			_	
<b> </b>	_				Prope 39. Utensils, equipment	er Use of Utensils	d stored		1					<ul><li>45. Physical facilities installe</li><li>46. Toilet Facilities; properly</li></ul>	, ,			
					dried, & handled/ In us					~				Equipped	construction, supplied	., und civali		
					40. Single-service & sin and used	ngle-use articles; properl	y stored	[ ]			~			47. Other Violations <b>N/a</b>				
											-			IN/d				

## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: (signature) William Godwin	<sup>Print:</sup> William Godwin	Title: Person In Charge/ Owner Shift Manager
Inspected by: (signature) Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: Cal smoothie cafe	Physical A <b>3021</b>	Ridge Rd	City/State: Rockwal	l, Tx	License/Permit # P FS-9504	age <u>2</u> of <u>2</u>				
Item/Loc	ation	Temp	TEMPERATURE OBSERVA Item/Location	TIONS Temp							
WIF a		-6.6	Below amb			ssert cooler	Тетр				
	WIC amb	34	Finish line		Yogurt		38				
	Spinach	39	Cheddar cheese	e 39		38					
То	mato/yogurt	40/38	Slice tomatoes	38		39					
Blen	d cheese / parm	38/38	Lettuce	39	Slaw		39				
Smoo	othie station cooler		Dice chicken	40	Below						
Spi	nach /yogurt	39/38	Slice swiss	39	Lettuce/slice Tom		<b>)</b> 337/37				
	Avocado	39	Below amb	37		JC freezer	21.2				
OBSERVATIONS AND CORRECTIVE ACTIONS           Item         AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND											
Number	NOTED BELOW: all temperatures are taken in F										
	Restrooms equipped temp greater than 104 in each room										
	Hand sinks equipped, greater than 105 throughout kitchen										
	3 comp sink set up,128, using quat sani 200ppm Rear service door no gaps observed, air curtain operational										
42	Observed dirty fan guards in wic										
32/42											
28	Observed no date labels on blended or parm cheese open bags										
	Great practice hanging mop head to drip dry over mop sink										
	Using anatomical wash for fruits/veggies tested within range										
32	Observed rough white & green cutting boards, code requires smooth, options include resurfacing or replacement										
	Using red digital therm										
14/	Kitchen and equipment look very good, keeping up with general cleaning										
W			over smoothie contents be								
	•		nanufacturer with labels on Ish and then wrapping in pl		a to prote	oct for consumer					
45	• • •		nd corners in prep area ab	-	-						
10	Using gloves to touch		• •								
	Filling red sani buckets										
Received (signature)	See abov	/e	See ab	ove		Title: Person In Charge/ Ow	ner				
Inspected (signature)	$(\mathcal{A})$	ST	<b>Richard</b>	d Hill		Samples: Y N # coll	ected				
Form EH-06	(Revised 09-2015)		· · · · ·			-					