| | Retail Food Establishment Inspection Report Image: First aid kit City of Rockwall Allergy policy Vomit clean up Employee health | | | | | | | | | | | | | | | | | |
|--|--|---|--|--|--|---|--|--------|-----------|---|--|---|--|---|--|--|--|--|
| Date: Time in: Time out: License/Permit # Food handlers CFM 03/13/2025 10:42 11:55 Fs-'0000940 5 1 Page 1 of 2 | | | | | | | | | | _ | | | | | | | | |
| Purpose of Inspection: I-Routine 2-Follow Up 3-Complaint Establishment Name: Contact/Owner Name: | | | | | | | | 4-] | Inve | stiga | atio | n | 5-CO/Construction 6-Other TOTAL/SCOR | E | | | | |
| | Sharetea Angel Physical Address: Pest control : | | | | | | Hood | | | | Grease | | Violations COS: 5/95 | | | | | |
| | 2676 market center Dr Lake zone monthly | | | | | | NA Fatboy 3/11/2025 50 gallon (inside in the floor in the back room No | | | | Fatb | 2025 50 gallon (inside in the floor in the back room No Pics — | | | | | | |
| Compliance Status: Out = not in compliance In Compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W= W Mark the appropriate points in the OUT box for each numbered item Mark '+' a checkmark in appropriate box for IN, NO, NA, COS Mark and in appropriate box for R Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days | | | | | | | | | | | | | | | | | | |
| Compliance Status | | | | | R | Compliance Status R O I N N C | | | | | | | R | | | | | |
| U T | N O A O | | | | | | U T | N | 0 | A | O S | Employee Health 12. Management, food employees and conditional employees; | | | | | | |
| | | ~ | | | | | | | ~ | | | | knowledge, responsibilities, and reporting Posted at all hand sinks | | | | | |
| | ~ | | | | 2. Proper Cold Holding temperature(41°F/ 45°F) See attached | | | | ~ | | | | 13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth | | | | | |
| | | ~ | | | 3. Proper Hot Holding temperature(135°F) | | | | | | | | Preventing Contamination by Hands | | | | | |
| | | ~ | | | 4. Proper cooking time and temperature5. Proper reheating procedure for hot holding (165°F in 2 | | | | ~ | | | | 14. Hands cleaned and properly washed/ Gloves used properly15. No bare hand contact with ready to eat foods or approved | | | | | |
| | | ~ | | | Hours) | | | | ~ | | | | alternate method properly followed (APPROVED Y_N_) Gloves and utensils | | | | | |
| | ~ | | | | 6. Time as a Public Health Control; procedures & records Using after boiling tapioca pestles | | | | | | Highly Susceptible Populations | | | | | | | |
| | | | | | Approved Source | | | | ~ | | | | 16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Yes pasteurized milk | | | | | |
| | ~ | | | | 7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Commercial grocery | | | | | | | <u> </u> | Chemicals | | | | | |
| | 8. Food Received at proper temperature Tsc foods transported in cooler per owner. | | | | | | | | ~ | | 17. Food additives; approved and properly stored; Washing Fruits & Vegetables | | | | | | | |
| | | | | | Protection from Contamination | | | | | | | | 18. Toxic substances properly identified, stored and used Stored low watch | | | | | |
| | ~ | 9. Food Separated & protected, prevented during food preparation, storage, display, and tasting | | | | | | | | | Water/ Plumbing | | | | | | | |
| | ~ | | | | 10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature | | | 3 | | | | | 19. Water from approved source; Plumbing installed; proper backflow device | _ | | | | |
| | Interference of the second seco | | | | - | ~ | | | | New Pull out faucets in front prep 20. Approved Sewage/Wastewater Disposal System, proper disposal Fatboys | | | | | | | | |
| 0 | Ι | Priority Foundation Items (2 Po | | oints R |) via | 0 | ions I | Ν | uire N | Con | rective Action within 10 days | R | | | | | | |
| U T | N | | | Food Temperature Control/ Identification | | | | | | | | | | | | | | |
| | ~ | | | | and perform duties/ Certified Food Manager (CFM) | | | | ~ | | | | 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Tapioca pearls discard after 4 hours | | | | | |
| | 22. Food Handler/ no unauthorized person | | 5 | | W | | | | | | 28. Proper Date Marking and disposition Reminder to date soy milk when opening 6 days out 29. Thermometers provided, accurate, and calibrated; Chemical/ | | | | | | | |
| | Safe Water, Recordkeeping and Food Labeling | | Safe Water, Recordkeeping and Food Package Labeling | Thermal test strips | | | | | · · · · · | | | | | | | | | |
| | ~ | | | | 23. Hot and Cold Water available; adequate pressure, safe See attached | | | | | | | | Permit Requirement, Prerequisite for Operation | | | | | |
| | ~ | | | | 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled | | | | ~ | | | | 30. Food Establishment Permit/Inspection Current/ insp posted Posted | | | | | |
| | ~ | | | | Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Tphc form filled at city | | | | ~ | | | | Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped | | | | | |
| | | | | | Consumer Advisory | | | W | ~ | | | | 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 Ingredients by request allergy posted at POS | | | | ~ | | | | Watch condition of flooring and shelving 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped | | | | | |
| 0 | I | N | N | C | Core Items (1 Point) Violations Require Corrective | R Acti | ion i | 0 | Ι | Ν | N | С | | R | | | | |
| U T | N | 0 | A | O S | Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other | | | U T | N | 0 | A | O S | Food Identification 41.Original container labeling (Bulk Food) | | | | | |
| ⊢ | ~ ~ | | | | animals Back door looks good 35. Personal Cleanliness/eating, drinking or tobacco use | | | | | • | | | Physical Facilities | | | | | |
| ╞ | · / | | | | 36. Wiping Cloths; properly used and stored Stored in solution | | | W | ~ | | | | 42. Non-Food Contact surfaces clean | | | | | |
| | | ~ | | | 37, Environmental contamination Watch ice in freezer | | | | ~ | | | | 43. Adequate ventilation and lighting; designated areas used | | | | | |
| | | ~ | | | 38. Approved thawing method | | | | ~ | | | | 44. Garbage and Refuse properly disposed; facilities maintained Looks good | | | | | |
| | | | | | Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored, | | | W | | | | | 45. Physical facilities installed, maintained, and clean Watch condition of floor 46. Toilet Facilities; properly constructed, supplied, and clean | | | | | |
| | ~ | | | | 40. Single-service & single-use articles; properly used | | | 1 | | | | | | ★ | | | | |
| 1 | | | | | and used Reuse of cardboard | | | | ~ | ~ | | | | | | | | |

Retail Food Establishment Inspection Report

City of Rockwall

| Received by: (signature) Angel HU | Print: | Title: Person In Charge/ Owner |
|---|--------|--------------------------------|
| Inspected by: (signature) Kelly Kirkpatrick RS | Print: | Business Email: |

Form EH-06 (Revised 09-2015)

| Establishn Share | nent Name: Ptea | Physical A 2675 r | ^{ddress:} narket center street | City/State: Rockwa | | License/Permit # Page <u>2</u> of <u>2</u> | | | | | | | |
|---|--|----------------------|--|-----------------------|---------------|--|-------------|--|--|--|--|--|--|
| | • | | TEMPERATURE OBSERV | | | | | | | | | | |
| Item/Loca | | Тетр | Item/Location | Temp | Item/Location | | Temp | | | | | | |
| Cold top 1 | able/ egg pudding upper temp | 35 | | | | | | | | | | | |
| So | y milk below | 40 | | | | | | | | | | | |
| Up right | glass front/egg pudding | 38 | | | | | | | | | | | |
| | Milk | 40 | | | | | | | | | | | |
| | | | | | | | | | | | | | |
| | | | | | | | | | | | | | |
| | | | | | | | | | | | | | |
| | | | | | | | | | | | | | |
| | | | SERVATIONS AND CORREC | TIVE ACTIO | NC | | | | | | | | |
| Item | | TABLISHME | NT HAS BEEN MADE. YOUR ATTE | | | DITIONS OBSER | RVED AND | | | | | | |
| Number | | | | | | | | | | | | | |
| 40 | Need self closers on the bathroom doors. | | | | | | | | | | | | |
| 46 | Hot water in kitchen is 112 | | | | | | | | | | | | |
| 19 | New Residential pull out faucets in front prep front do not self retract. | | | | | | | | | | | | |
| 19 | New Residential pull out faucets in front prep front do not self retract.Reminder to use NSF approved equipment. | | | | | | | | | | | | |
| W | | | | | | | | | | | | | |
| vv | Keep an eye on ice build up in deep freeze | | | | | | | | | | | | |
| COS | Digital fold up thermometer | | | | | | | | | | | | |
| 000 | Need date mark when opened 6 days out soy milk Keep an eve on use of residential containers | | | | | | | | | | | | |
| | Keep an eye on use of residential containers Keep an eye on flooring. Looks like it's becoming unwashable | | | | | | | | | | | | |
| 40 | Keep an eye on flooring. Looks like it's becoming unwashable Any storage of any cardboard should be original product. | | | | | | | | | | | | |
| | Any storage of any cardboard should be original product. Watch storage of dish soap next to three comp | | | | | | | | | | | | |
| | Watch storage of dish soap next to three compTphc used for tapioca pearls. She will discard on time written on pan | | | | | | | | | | | | |
| | Using milk after openi | · · · | | | | | | | | | | | |
| · · · | | | for storage. Keep an eye on Storage containers | | | | | | | | | | |
| 19COS Reminder to keep fall proper while maintaining air gap at ice machine drains pipe | | | | | | | | | | | | | |
| | | | | | | | | | | | | | |
| | (At inspection pipes were slightly raised at the end and were tilted towards the drain for proper drainThere is a back flow prevention device at sprayer attached to pipe behind ice machine | | | | | | | | | | | | |
| | | | | | | | | | | | | | |
| W | Watch tape on ice mad | chine | | | | | | | | | | | |
| | Chemical bulk are sto | red on flo | oor. Reminder to move to | clean that | area | | | | | | | | |
| | Two lids on dumpster | dumpster | r area looks good | | | | | | | | | | |
| | Two lids on dumpster dumpster area looks good Keep an eye on floor storage in back | | | | | | | | | | | | |
| | Floor in back kitchen starting to peel where it meets floor tile | | | | | | | | | | | | |
| | Allergy chart posted at the front counter and at register | | | | | | | | | | | | |
| | | | | | | | | | | | | | |
| | | | | | | | | | | | | | |
| Received by: | | | Print: | | Title• F | Person In Charge | / Owner | | | | | | |
| (signature) | | 'e | | | Thue. I | in Charge | | | | | | | |
| Inspected | by: | _/ | Print: | | | | | | | | | | |
| (signature) | A John Co | - Al | \mathcal{O} | | Sample | s: Y N a | # collected | | | | | | |
| Form FH-06 | orm EH-06 (Revised 09-2015) | | | | | | | | | | | | |