

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

Date: 6/24/2025		Time in: 11:55		Time out: 1:05		License/Permit #: FS-9170			Est. Type		Risk Category		Page 1 of 2			
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 <input type="checkbox"/>														TOTAL/SCORE		
Establishment Name: Sweet Frog						Contact/Owner Name:				* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____				9/91/A		
Physical Address: 1067 E I-30 Rockwall, TX						Pest control : Cantu/2024/to provide current		Hood n/a		Grease trap : America's/4-29-2025/750gal		Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>				
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																
Compliance Status						Compliance Status										
OUT	IN	NO	NA	COS		OUT	IN	NO	NA	COS	Employee Health					R
	✓						✓				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					
			✓								Preventing Contamination by Hands					
			✓				✓				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)					
			✓								Highly Susceptible Populations					
							✓				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required					
	✓										Chemicals					
	✓						✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables					
							✓				18. Toxic substances properly identified, stored and used					
	✓										Water/ Plumbing					
	✓						✓				19. Water from approved source; Plumbing installed; proper backflow device					
	✓						✓				20. Approved Sewage/Wastewater Disposal System, proper disposal					
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days																
OUT	IN	NO	NA	COS		OUT	IN	NO	NA	COS	Food Temperature Control/ Identification					R
2							✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	✓						✓				28. Proper Date Marking and disposition					
						2					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips					
	✓										Permit Requirement, Prerequisite for Operation					
	✓						✓				30. Food Establishment Permit (Current/insp report sign posted) 12/31/2025					
											Utensils, Equipment, and Vending					
	✓						✓				31. Adequate handwashing facilities: Accessible and properly supplied, used					
						2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used					
	✓						✓				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided					
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First																
OUT	IN	NO	NA	COS		OUT	IN	NO	NA	COS	Food Identification					R
1							✓				41.Original container labeling (Bulk Food)					
	✓										Physical Facilities					
	✓					1					42. Non-Food Contact surfaces clean					
	✓						✓				43. Adequate ventilation and lighting; designated areas used					
	✓						✓				44. Garbage and Refuse properly disposed; facilities maintained					
						1					45. Physical facilities installed, maintained, and clean					
	✓						✓				46. Toilet Facilities; properly constructed, supplied, and clean					
	✓						✓				47. Other Violations					

Received by: (signature) <i>Savana Aguilar</i>	Print: Savana Aguilar	Title: Person In Charge/ Owner Employee
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Business Email:

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Establishment Name: Sweet Frog		Physical Address: 1067 E I-30		City/State: Rockwall, TX		License/Permit # FS-9170		Page <u>2</u> of <u>2</u>	
TEMPERATURE OBSERVATIONS									
Item/Location		Temp F	Item/Location		Temp F	Item/Location		Temp F	
white freezer ambient		-5	machine 1/mix		39/38				
WIC ambient		32	cold table/cut mango		42				
machine 7/mix		40/38	cheesecake bites		41				
machine 6/mix		40/40	under/ambient		39				
machine 5/mix		61/40							
machine 4/mix		40/41							
machine 3/mix		37/37							
machine 2/mix		33/35							
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:								
	Warewash hand sink 116F equipped								
	3 comp sink 118F								
	Sani sink setup to 200ppm quats								
29	Test strips on site/expired/need new								
21	Need certified food manager on duty during prep and service								
	Mop rack over mop bucket/mops drain into bucket								
32	To clean small green cutting boards where badly discolored								
	All yogurt machines broken down, emptied and WRS weekly/on a rotation								
	Machine 5 with pineapple mix/made this morning with powder and water/into machine to cool/no dairy in this mix								
42	To clean tops of machines/ around lids								
45	To fill holes in walls above 3 comp sink								
42	To clean in crevices around cold table in front/some food debris								
45	To clean under/floor cold table in front/some food debris/ also in back under machines								
34	Some fruit flies/to address								
42	To clean counter where toppings are stored behind serving line								
	Serving line hand sink 104F equipped								
W	Reminder to setup sani bucket during service								
	Disposable cups and utensils stored inverted								
	Gloves used for prep and RTE								
Received by: (signature) <i>Savana Aguilar</i>		Print: Savana Aguilar				Title: Person In Charge/ Owner Employee			
Inspected by: (signature) <i>Christy Cortez, RS</i>		Print: Christy Cortez, RS				Samples: Y N # collected			

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