	Followup Fee of																	
•	\$50.00 after       Retail Food Establishment Inspection Report       Image: Constraint of the second																	
	31	10	10	vvu	ip I											Allergy		
	City of Rockwall Employee health																	
	ate: /12	2/2	<i>∧</i> כ		Time in: <b>11:15</b>	Time out: <b>12:45</b>	License/P			20					CPFM	Food handlers <b>25</b>	Page <u>1</u> of _	2
					tion: 1.1.7	2-Follow Up	3-Compla			Inve	stiga	atio	n	5-CO/Constr		6-Other	TOTAL/SCO	RE
Establishment Name: Contact/Owner N Crisp & Green Jessica Nicho												Number of Repeat Violati		ons: S:				
Physical Address: Pest control :							Hood Grease trap :/ waste oil Fo				Follow-up: Yes	8/92//	4					
	2901 Ridge Rd Rockwall, Tx     Rentokil 3/5/24       Compliance Status:     Out = not in compliance     IN = in compliance								obser			<b>4</b> = n	not ap	oplicable $COS = c$	corrected on a		lation W= Wat	ch
Compliance Status:       Out = not in compliance       IN - in compliance       NO = not observed       NA = not applicable       COS = corrected on site       R = repeat violation       W= Wate         Mark the appropriate points in the OUT box for each numbered item       Mark '4' 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																		
0	Compliance Status         Time and Temperature for Food Safety           0         I         N         C         Time and Temperature for Food Safety							R								R		
U T	N	0	A	0 S	(F = degrees Fahrenheit)				U T	N	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 temperature(135°F)								<u> </u>	Preventing Contamination by Hands				
	~	See         4. Proper cooking time and temperature									1	14. Hands cleaned		-				
						cedure for hot holding (1	65°F in 2	+		•			-	15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N )				
			V		Hours)					V				alternate method p Gloves	Y N)			
	~				6. Time as a Public Hea	alth Control; procedures	& records	Ц		1 1			1	Highly Susceptible Populations           16. Pasteurized foods used; prohibited food not offered				
					Ар	Approved Source				~				Pasteurized eggs u	lered			
					7. Food and ice obtaine good condition, safe, ar	Π.		<u> </u>										
	destruction Us Foods / Brothers												Chemicals		hemicals			
	/				8. Food Received at pro Checking	oper temperature				~				& Vegetables	••	and properly stored;	Washing Fruits	
						n from Contamination								Veggie wa 18. Toxic substance		identified, stored an	d used	-
					9. Food Separated & pr preparation, storage, dis	rotected, prevented durin	g food			•					Wata	r/ Plumbing		
	~				1 1 2 2	es and Returnables ; Cle	aned and			1 1			-	19 Water from an		ce; Plumbing install	ed: proper	
3					Sanitized at 200					~				backflow device City appro	·			
11. Proper disposition of returned, previously served or reconditioned Discard						~				20. Approved Sew disposal	/age/Wastev	vater Disposal System	m, proper					
								oints)	nts) violations Require Corrective Action within 10 days						_			
O U T	I N	N O	N A	C O S	Demonstration	n of Knowledge/ Person	nel	R	O U T	JN	N O	N A	C O S	Food I	emperatur	e Control/ Identific	ation	R
_	~			~	and perform duties/ Cer	esent, demonstration of least the second s				~			~	27. Proper cooling Maintain Product		ed; Equipment Ade	quate to	
					3 22. Food Handler/ no u 25 within 30 days			~				28. Proper Date M Good date la	bels	-				
Safe Wa					Safe Water, Reco	Recordkeeping and Food Package Labeling				~				Thermal test strip	s	ccurate, and calibrat	ed; Chemical/	
					23. Hot and Cold Water						L	Digital therr		<u>ps current</u> , Prerequisite for O	peration			
						vailable (shellstock tags;	parasite							30. Food Establis	hment Per	mit/Inspection Curr	-	
					destruction); Packaged Commerical				_				Posted and current Utensils, Equipment, and Vending			-		
					25. Compliance with V	with Approved Procedu ariance, Specialized Proce e obtained for specialized	cess, and									cilities: Accessible a		
	~				processing methods; ma Temps recorded	anufacturer instructions	L			~				Equipped				
	<u> </u>					sumer Advisory			2					32. Food and Non- designed, construct		ct surfaces cleanable ed	e, properly	
	/				foods (Disclosure/Remi	er Advisories; raw or und inder/Buffet Plate)/ Aller			2					Service sink or cu	rb cleaning	nstalled, maintained, facility provided	used/	
					Menu and glass from Core Items (1 Point	nt nt) Violations Require	e Corrective	Action	n Not	to E	xcee	ed 90	0 Da	Dishwashe				
O U T	I N	N O	N A	C O S	Prevention	of Food Contamination	l	R	O U T	I N	N O	N A	C O S		Food I	dentification		R
1	~			3	34. No Evidence of Inse animals	ect contamination, roden	t/other		1	~			0	41.Original contai	ner labeling	(Bulk Food)		
┢	~					ss/eating, drinking or tob	acco use			ı			<u>-</u>		Physic	cal Facilities		
	~				36. Wiping Cloths; prop Stored in solut	perly used and stored				~				42. Non-Food Cor				
1					37. Environmental cont	tamination				~						ighting; designated a		
	~				38. Approved thawing a Refrigerator	method				~				0	1 1	erly disposed; faciliti		
					-	er Use of Utensils				~				2		l, maintained, and cl		
	~					t, & linens; properly used se utensils; properly used				~				46. Toilet Facilitie Stocked a		constructed, supplied	1, and clean	
╞					40. Single-service & sin and used	ngle-use articles; properl	y stored	+	$\vdash$		~			47. Other Violatio	ns			ϯ
					สมน นรธน						•							

## Retail Food Establishment Inspection Report

## City of Rockwall

Received by: (signature) Jessica Nicholes	<sup>Print:</sup> Jessica Nicholes	Title: Person In Charge/ Owner
Inspected by: (signature) Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Crisp & Green	Physical A 2901	Ridge Rd	City/State: Rockwal		License/Permit # Page <u>2</u> of <u>2</u> FS-0002469							
Item/Location	Тетр	TEMPERATURE OBSERVA' Item/Location	TIONS Temp	Item/Location	ion Temp							
Makeup line	h	Strawberry/spinach	-			-						
Mix greens/ lettuce	38/38	Oat milk/blueberry	/ 38/37	Yo	gurt	36						
Chicken/ Chx thigh	158/163	Prep freezer htt	19	Whole To	37/39							
Calflower/grape tom	155/38	Reachin frezzer ht	t 20	Spi	39							
Cheddar, hbe	38/36	UC cooler	41		ce line							
Cilantro	39	WIC amb	32	Aural	41/41							
Sourbe frezzer	16	HTT shrimp		Grape	Tom/hbe	38/39						
Smoothie sation		Tofu/cheese	38/38		np/chz	40/39						
OBSERVATIONS AND CORRECTIVE ACTIONS												
Number NOTED BELOW: all temperature	Number NOTED BELOW: all temperatures are taken in F											
	Restrooms equipped temp greater than 100 in each room											
	Hand sinks equipped greater than 100 throughout kitchen											
	32 33 34 35 36 36 36 36 36 36 36 36 36 36 36 36 36											
sanitize all equipment	sanitize all equipment by dip or spray bottle and allow to air dry											
Crathco chiller cleaned	d daily											
Veggie wash tested to	correct s	standard										
32 Time to sand or replac	e green a	and red cutting boards										
37 Time to defrost sorbet												
· · · · · · · · · · · · · · · · · · ·	General detail cleaning of push racks											
•	Counter can opener blade worn, oxidation needs to be replaced											
	Service line chick thigh158, black bean 168, corn171, potatoes 183											
(signature) See abov	'e	See ab	ove	Title: Pe	erson In Charge/ Owner							
	ST	C Richard	Hill	Samples	: Y N # collect	ed						