



**City of Rockwall**

Received by: (Printed) <b>Henry Hillary</b>	Print:	Title: Person In Charge/ Owner <b>Kitchen manager</b>
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

**Rice 172 and wild rice 161 in front hot holding/  
dressing glass front 39/40 Caesar**

Establishment Name: <b>Crisp &amp; Green</b>	Physical Address: <b>2901 Ridge Road</b>	City/State: <b>Rockwall</b>	License/Permit #	Page 2 of 2
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**TEMPERATURE OBSERVATIONS**

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Salad cold wells ambient	42	Hot wells		Smoothie cold top	40
Spinach / cut lettuce	43/43	Beans / Brussels	138/154	Oat Milk	41
Drawer unit	41	Chicken / cooked mushrooms	160/152	Scoop well	145
Blue / queso Fresca	41:41	Dressing cold well		Hot drawers	94
Tomatoes / cabbage	41/41	Hummus / goat cheese	41/41	Cooked tofu	76
Cold wells		Dressings	44/45	Freezer ice cream	11
Tomatoes / blue cheese	41/43	Hot drawers /	Heating	Under counter freezer	2.3
Shrimp/ eggs	48/39	Under counter unit coco milk / almond butter	39/39	Upright freezer	7.7

**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 temps F
46	Hot water in restrooms is 75F ... to be 100 F - to adjust mixing valve
W	Beverage station : need to clean juice dispenser paddles ... this contacts exterior of cups
	Hot water at hand sink in front area .. 122 F and in kitchen
39/cos	Best to move trash can away from towel dispensers as towels dispensing into trash can ... need to clean around hand sinks and dispenser
45/42,	General Cleaning needed under tables and racks etc ... also where cutting boards are stored
W	Quats sanitizer tested low in solution but at 200In wiping cloth / discussed quats binding and to test solution at 200 ppm / tested at 150-200 ppm per label
29	Need test strips for sanitizer and also for Dishmachine
Cos	Avoid storing SS cleaner near food related items
Notes	Advised to not return veggies to original boxes after washing
02	Shrimp in cold top is holding 47-48 F over night temp ... pan is shallow as all other deeper pans are holding better temps
	Discussed how left overs are cooled down - sheet pan on cart in wic
Cos	Will need to arrange chips to better protect from public
	Discussed ph and double panning dressings ... will keep directly in contact with cold well
	Discussed allergens and separation etc / ingredients by request / packaged treats for self service have allergen labels
	(Ran out of labels for ingredients so will hand to customers all prepackaged
W/ tossed	Removed tofu from hot holding to reheat to 165/ tofu was cooked at 9:00 am therefore in cooling down range
42/32	General Cleaning inside coolers and time to defrost freezer
	Wic whole pepper - _41/ squash marinade 37/wild rice 37-41/shrimp 38/ tofu 39
	Printing labels - using 6 days out for date marking
45	Minor cleaning of floor in wic and around kitchen especially around Grease trap
W	Reminder to avoid Loading hot foods in unit that isn't hot yet
	Back up line in kitchen hot wells rice 161/ quinoa 139 ( watch when storing ladles)
42	Clean on top of Dishmachine / confirmed temps wirth label 160'SR
	Cut greens On back line 41/41/41/ beans hot wells 141/ Buffalo chicken 151 / cold wells tomatoes 39/ shrimp 38/ sun dried 34
34	To address gap at back door
	Hanging mops to dry ... watch
32	Time to sand or replace cutting boards where needed and veggie wash in front sink tested within range
	Significant Odor around grease trap / when running water and machines

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

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