First aid kit Follow-up fee of \$50.00 is **Retail Food Establishment Inspection Report** required after 1st Allergy policy/training **Followup** First inspection Vomit clean up City of Rockwall ◩ **Employee health** Educational License/Permit # Date: Food managers Food handlers Page <u>1</u> of <u>2</u> 10/10/2022 9:45 FS need to post 0 11:46 Purpose of Inspection: 1-Routine 3-Complaint 4-Investigation TOTAL/SCORE 2-Follow Up 5-CO/Construction 6-Other \* Number of Repeat Violations COS: Establishment Name: Contact/Owner Name: Number of Repeat Violations: \_ Crisp & Green Graves 18/82/B Physical Address: 2901 Rudge Road Grease trap/ waste oil: Call ASAP Pest control: Hood Follow-up: Yes Rentokil monthly Out = not in compliance IN = in compliance W- Watch Compliance Status: NA = not applicableNO = not observed**COS** = corrected on site **R** = repeat violation the appropriate points in the OUT box for each numbered item Mark 🗸 Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days mpliance Status I N N O N A C I N N O N A Time and Temperature for Food Safety (F = degrees Fahrenheit) 1. Proper cooling time and temperature 12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting Proper Cold Holding temperature(41°F/45°F) 13. Proper use of restriction and exclusion; No discharge from 3 Salad unit w eves, nose, and mouth Posted at hand sink but blocked 3. Proper Hot Holding temperature(135°F) Turn on and heat up to require temp before loading f W **Preventing Contamination by Hands** 14. Hands cleaned and properly washed/ Gloves used properly Gloves 4. Proper cooking time and temperature Hot holding taken 5. Proper reheating procedure for hot holding (165°F in 2 Hours) To confirm when reheating 15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N. ) alternate n Gloves 6. Time as a Public Health Control; procedures & records Will use for salad unit today unless temp holding **Highly Susceptible Populations** 16. Pasteurized foods used; prohibited food not offered Approved Source asteurized eggs used when required No raw eggs 7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite Chemicals destruction To inspect at arrival

8. Food Received at proper temperature

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To confirm at arrival / have company put temp on invoice

**Protection from Contamination** 

**Prevention of Food Contamination** 

34. No Evidence of Insect contamination, rodent/other

36. Wiping Cloths; properly used and stored Storing in sanitizer / wet first

38. Approved thawing method

and used

animals Gap at back door and address opened rodent box 35. Personal Cleanliness/eating, drinking or tobacco use Watch hair restraints

37. Environmental contamination

Defrost freezer and watch water in coolers

**Proper Use of Utensils** 

40. Single-service & single-use articles; properly stored

dried, & handled/ In use utensils; properly used

Utensils, equipment, & linens; properly used, stored,

Watch storage of SS polish 9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Water/ Plumbing ved chips at insp 10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature 160 SR 19. Water from approved source; Plumbing installed; proper backflow device City approved 11. Proper disposition of returned, previously served or reconditioned **Discussed** 20. Approved Sewage/Wastewater Disposal System, proper Odor at grease trap Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days N O N O Demonstration of Knowledge/Personnel **Food Temperature Control/Identification** 21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 27. Proper cooling method used; Equipment Adequate to 2 Maintain Product Temperature Need manager on duty 22. Food Handler/ no unauthorized persons/ personnel 3 on duty 28. Proper Date Marking and disposition Good
29. Thermometers provided, accurate, and calibrated; Chemical/ Safe Water, Recordkeeping and Food Package 2 Labeling Need for Dishmachine and sanitizer 23. Hot and Cold Water available; adequate pressure, safe See rr Permit Requirement, Prerequisite for Operation 24. Required records available (shellstock tags; parasite 30. Food Establishment Permit (Current/ insp sign posted) W destruction); Packaged Food labeled Reordered labels To post **Conformance with Approved Procedures** Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly ompliance with Variance, Specialized Process, and supplied, used
Paper towels needed at back hand sink HACCP plan; Variance obtained for specialized 2 processing methods; manufacturer instructions Taking temps 3 times per day 32. Food and Non-food Contact surfaces cleanable, properly Consumer Advisory 2 designed, constructed, and used Cutting boards 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Confirmed 160 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label No raw Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

> I N N O N A C O S

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17. Food additives; approved and properly stored; Washing Fruits

**Food Identification** 

**Physical Facilities** 

43. Adequate ventilation and lighting; designated areas used

45. Physical facilities installed, maintained, and clean

44. Garbage and Refuse properly disposed; facilities maintained Keep an eye on dumpster

Toilet Facilities; properly constructed, supplied, and clean

41.Original container labeling (Bulk Food)

42. Non-Food Contact surfaces clean See

Hot water in restroom

47. Other Violations

18. Toxic substances properly identified, stored and used

Vegetables <u>Veggie wash</u>

## Have salad unit on front line checked ... will only use for 4 hrs until holding 41 or less Retail Food Establishment Inspection Report

## City of Rockwall

Received by: Henry Hillary	Print:	Title: Person In Charge/ Owner Kitchen manager
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EHRICE's 172and wild rice 161 in front hot holding/

dressing glass front 39/40 Caesar											
Establishment Name: Crisp & Green		Physical Address: 2901 Ridge Road		Road	City/State: Rockwal			License/Permit #	Page	2 of 2	
				MPERATURE OBSERVA	TI	ONS					
				ocation	on Temp F Item/			n/Location Temp F			
Salad cold wells ambient 42			Hot wells			Smoothie cold top		top	40		
Spinach / cut lettuce 43/43 Be		ans / Brussel	7 Brussels 138/154		Oat Milk			41			
Drawer unit 41 Chic		Chick	en / cooked mushroon	ns	160/152	5	Scoop well		145		
Blue / queso Fresca 41:41 Dre		Dre	essing cold we	ell e		Н	S	94			
Tomatoes / cabbage 41/41 F		Hun	mus / goat chees	se	41/41	Cooked tofu			76		
Cold wells			Dressings			44/45				11	
Tomatoes / blue cheese		41/43	H	lot drawers /		Heating	Unde	r counter fre	ezer	2.3	
S	hrimp/ eggs	48/39	Under c	ounter unit coco milk / almond bu	tter	39/39	Up	right freez	er	7.7	
Ψ.	T			ATIONS AND CORRECT							
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: All temps F	TABLISHME	ENT HAS	BEEN MADE. YOUR ATTEN	NTIO	N IS DIRE	CTED TO TI	HE CONDITIONS OBSI	ERVED A	ND	
46	Hot water in restrooms	s is 75F .	to b	e 100 F - to adiust m	nixi	ng valve	<del></del>				
W	Beverage station : nee			<u> </u>				terior of cups			
	Hot water at hand sink			· · · · · · · · · · · · · · · · · · ·							
39/cos											
45/42,											
W	Quats sanitizer tested low in solution but at 200 ln 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	·										
Notes											
02	Shrimp in cold top is hold						other dee	per pans are holdi	ng bette	r 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 label									n labels	
	(Ran out of labels for i	ngredien	ts so	will hand to custome	rs a	all prepa	ckaged				
W/ tossed	Removed tofu from hot	holding t	to rehe	eat to 165/ tofu was c	ook	ked at 9:	00 am th	nerefore in coolin	ıg dowr	range	
42/32	GeneralCleaning insid	le cooler	s and	time to defrost freez	er						
	Wic whole pepper4	1/ squasl	n mari	nade 37/wild rice 37	-41	/shrimp	38/ tofu	39			
	Printing labels - using 6 days out for date marking										
45	Minor cleaning of floor						Grease	trap			
W	Reminder to avoid Loa				•						
	Back up line in kitchen			• •			storing I	adles)			
42	Clean on top of Dishm			•			d " :		001	dat 161	
0.4	Cut greens On back line 4		eans no	ot wells 141/ Buffalo chic	ken	151 / COI	d wells to	matoes 39/ snrimp	38/ sun	dried 34	
34	To address gap at bac										
	Hanging mops to dry			المارين	۔۔	!	٠ - ا - ا - ا	and similar of the			
32	1 0 00										
Significant Odor around grease trap / when running water and machines   Received by:   Print:   Title: Person In Charge/ Owner											
(signature)	See abov	111110			Tiue. reison in Charge Owner						
See above  Inspected by: (signature) Kelly kirkpatrick RS  Samples: Y N											
(signature)	Kelly kirkpatrick RS							Samples: Y N	# collecte	ed	