

Followup Fee of \$50

Followups required after first

Followup

### Retail Food Establishment Inspection Report

## City of Rockwall

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

Date: <b>4/6/23</b>	Time in: <b>8:59</b>	Time out: <b>11:27a</b>	License/Permit # <b>FS-0002469</b>	CPFM <b>3</b>	Food handlers <b>22</b>	Page <u>1</u> of <u>2</u>
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<b>Purpose of Inspection:</b> <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							<b>TOTAL/SCORE</b>
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Establishment Name: <b>Crisp &amp; Green</b>	Contact/Owner Name: <b>Caleb Cervantes</b>	<input checked="" type="checkbox"/> Number of Repeat Violations: _____ <input checked="" type="checkbox"/> Number of Violations COS: _____	<b>10/90/A</b>
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Physical Address: 2901 Ridge Road	Pest control : Rentokil 4/4/23	Hood	Grease trap / waste oil Liquid Enviro 3/25/23	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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**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	R	OUT	IN	NO	NA	COS	R
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
	✓						✓				
	✓					W					
	✓					<b>Preventing Contamination by Hands</b>					
	✓						✓				
	✓							✓			
		✓				<b>Highly Susceptible Populations</b>					
							✓				
3						<b>Chemicals</b>					
W	✓						✓				
<b>Protection from Contamination</b>							✓				
	✓					<b>Water/ Plumbing</b>					
	✓						✓				
	✓					3					

**Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days**

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓						✓				
	✓						✓				
<b>Safe Water, Recordkeeping and Food Package Labeling</b>							✓				
	✓					<b>Permit Requirement, Prerequisite for Operation</b>					
	✓						✓				
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
	✓						✓				
<b>Consumer Advisory</b>						2					
	✓						✓				

**Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First**

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
	✓						✓				
W						<b>Physical Facilities</b>					
	✓						✓				
1							✓				
		✓					✓				
<b>Proper Use of Utensils</b>						1					
	✓						✓				
	✓						✓				

**Retail Food Establishment Inspection Report**

**City of Heath**

Received by: (signature) <b>Maggie Emerson</b>	Print: <b>Maggie Emerson</b>	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Richard Hill</i>	Print: Richard Hill	Business Email: Rockwall@crispandgreen.com

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Crisp &amp; Green</b>	Physical Address: 2901 Ridge Rd	City/State: Rockwall	License/Permit # FS-0002469	Page 2 of 2
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**TEMPERATURE OBSERVATIONS**

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
FL top cooler 1	41	Upright Freezer	-2	Reaching cooler	30
Cut greens	40	Items HTT		Tomatoes	39
FL top cooler 2	39	WIC ambient	32	Smoothie Cold Top	36
Tomatoes	40	Shrimp/Tofu	34/41	Pineapple	34
Shrimp	39	Mozzarella	33	Prep freezer	-9
Parm Chz	39	Tomatoes	34	Prep warmer	145
Dressing cooler	31	Warmer Top	163	Broccoli	145
Ranch	31	Chix	155	Blk beans	147

**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 temperatures are taken in F
	Restrooms hot water slow to reach, men's 102F, women 101F, equipped and stocked
	3 comp sink setup, temp 116F dish machine reached 160 ST, chemicals stored low, test strips available
W	Handing mop heads to dry, not sitting in mop sink
	Hand sink back kitchen equipped temp 114, hot water knob loose allowing difficult on/off control
	Front hand sink equipped temp 112
37	Dessert Freezer 6F time to defrost
45	General cleaning underneath equipment
7	Dented can coconut milk, need to wipe down can shelves
	Sani bucket Quats 200ppm, towel stored in solution
	Black digital prope thermo
	Back Line amb 1 cooler 37 nothing stored below
	Top cooler cut greens 40/ lettuce 39/ Buffalo chix 155/ mushrooms 167
	Back Line cold cooler #2 amb 36 nothing stored below
	Tomatoes 39/egg 39/ avocado 40 / dressing grn goddess 39
	BBQ chix in WIC cooked last night, not covered or dated, need to transfer to covered pan
	Using veggie wash for all produce except mushrooms/strawberry-using water
	Broil chicken 158, chopping and load into hot holding
2	Date markings missing on a few bulk dry storage items
	Employee needs beard restraint
	Employees using appropriate hair restraints and gloves
45	Return air ducts need cleaning
32	Time to sand large red/green cutting boards or replace
20	Odor at grease trap while dish machine running
	Discussed Cooling down procedures and reheating procedures
W	Need state regs posted at each hand washing station

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

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