Followup Fe	Potail Food Este	blishment Inspection Repor	t First aid kit							
iis required after first Image: City of Rockwall Followup Followup										
Date: Time in: Time out: License/Permit # CPFM Food handlers										
4/6/23	8:59 11:27a FS-0	002469	$\begin{array}{c c} \hline & \hline \\ 3 \\ \hline \\ 22 \\ \hline \\ \hline \\ Page \underline{1} & of \underline{2} \\ \hline \\ \hline \\ end{tabular}$							
Establishment Nar		Name: XNumber	of Repeat Violations:							
Crisp & Green Physical Address:	Caleb Cerva Pest control :	Hood Grease trap :/ waste of								
2901 Ridge Road Compliance			$\mathbf{N} \circ \square$ S = corrected on site \mathbf{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 in appropriate box for R Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days										
Compliance Status Compliance Status Compliance Status 0 I N N C U N O A O										
T S	(F = degrees Fahrenheit) 1. Proper cooling time and temperature		ent, food employees and conditional employees; sponsibilities, and reporting							
	2. Proper Cold Holding temperature(41°F/45°F)	13. Proper use	of restriction and exclusion; No discharge from							
	3. Proper Hot Holding temperature(135°F)		e regs posted at each handsink							
	4. Proper cooking time and temperature Discussed	14. Hands cle	Preventing Contamination by Hands aned and properly washed/ Gloves used properly							
	5. Proper reheating procedure for hot holding (165°F in 2 Hours) Will temp when reheating	15. No bare ha	Using gloves 15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y, N,)							
	6. Time as a Public Health Control; procedures & records		Highly Susceptible Populations							
	Approved Source		d foods used; prohibited food not offered gs used when required							
	7. Food and ice obtained from approved source; Food in	No raw eq								
3	good condition, safe, and unadulterated; parasite destruction US Foods dented can		Chemicals							
w 🖌	8. Food Received at proper temperature No record, food delivery before staff arrive	17. Food addit & Vegetables	ives; approved and properly stored; Washing Fruits							
	Protection from Contamination	18. Toxic subs	tances properly identified, stored and used							
	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting		Water/ Plumbing							
~	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature 160 SR	19. Water from backflow devi	n approved source; Plumbing installed; proper ce							
	11. Proper disposition of returned, previously served or reconditioned Throw away	3 disposal Odor at	Odor at greese trap							
0 I N N C U N O A O	Priority Foundation Items (2 Po Demonstration of Knowledge/ Personnel	R O I N N C U N O A O For	within 10 days Of Temperature Control/ Identification R							
T S	21. Person in charge present, demonstration of knowledge,	T S	-							
	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) r s 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 22. Food Handler/ no unauthorized persons/ personnel v 28. Proper Date Marking and disposition									
	Safe Water, Recordkeeping and Food Package Labeling	29. Thermone	Good date markings in wic 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips							
	23. Hot and Cold Water available; adequate pressure, safe	Permi	t Requirement, Prerequisite for Operation							
~	24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	30. Food Esta	blishment Permit/Inspection Current/ insp posted							
	Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and		Utensils, Equipment, and Vending nandwashing facilities: Accessible and properly							
	HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	supplied, used								
	Consumer Advisory	2 designed, cons	Non-food Contact surfaces cleanable, properly tructed, and used							
	26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Discussed		DOATOS ing Facilities; installed, maintained, used/ r curb cleaning facility provided							
0 I N N C	Core Items (1 Point) Violations Require Corrective	Action Not to Exceed 90 Days or Next Insp	pection , Whichever Comes First							
U N O A O T S	Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other	U N O A O T S	Food Identification ntainer labeling (Bulk Food)							
W	35. Personal Cleanliness/eating. drinking or tobacco use Need beard restraint		Physical Facilities							
	36. Wiping Cloths; properly used and stored	42. Non-Food	Contact surfaces clean							
1	37. Environmental contamination Defrost desert frezzer	43. Adequate	ventilation and lighting; designated areas used							
	38. Approved thawing method		nd Refuse properly disposed; facilities maintained							
	Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored,	See See	cilities installed, maintained, and clean lities; properly constructed, supplied, and clean							
	dried, & handled/ In use utensils; properly used									
	40. Single-service & single-use articles; properly stored and used	47. Other Viol	auons							

Retail Food Establishment Inspection Report

City of Heath

(signature) Maggie Emerson	^{Print:} Maggie Emerson	Title: Person In Charge/ Owner
Inspected by: (signature) Richard Hill	Print: Richard Hill	Business Email: Rockwall@crispandgreen.com

Form EH-06 (Revised 09-2015)

	ment Name:	Physical A 2901	Ridge Rd	ity/State: Rockwal		<u>2</u> of <u>2</u>		
Item/Loc	ation	Temp	TEMPERATURE OBSERVAT Item/Location	IONS 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		
Dre	essing cooler	31	Warmer Top	163	Broccoli	145		
	Ranch	31	Chix	155	Blk beans	147		
		OB	SERVATIONS AND CORRECTIV	E ACTION				
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temperature			ON IS DIRE	CTED TO THE CONDITIONS OBSERVED AN	ND		
	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 kitche	n equipp	ed temp 114, hot water kno	b loose a	allowing difficult on/off control			
	Front hand sink equipped temp 112							
37	Dessert Freezer 6F time to defrost							
45	General cleaning unde	erneath e	quipment					
7	Dented can coconut m	ilk, need	to wipe down can shelves					
	Sani bucket Quats 200ppm, towel stored in solution							
	Black digital prope the							
	Back Line amb 1 cooler 37 nothing stored below							
			e 39/ Buffalo chix 155/ mus	hrooms ⁻	167			
			36 nothing stored below					
			40 / dressing grn goddess					
			ght, not covered or dated, r		•			
	Using veggie wash for all produce except mushrooms/strawberry-using water							
2	Broil chicken 158, chopping and load into hot holding Date markings missing on a few bulk dry storage items							
2	Employee needs bear							
45	Employees using appropriate hair restraints and gloves							
32	Return air ducts need cleaning 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							
(signature) See above		<u>'e</u>	See abo	ove	Title: Person In Charge/ Owner			
Inspected (signature)		$\langle \downarrow \rangle$	Richard	Hill	Samples: Y N # collecte	ad		
Form EH-06	6 (Revised 09-2015)				Joanipios. 1 IN # collecte	~1		