Followup Fee of \$50.00 after first followup

Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

City of Rockwall

Date: 9/14/23			9:20	Time in: Time out: License/Peri				02469						CPFM 3	Food handlers 14	Page 1	of <u>2</u>		
Purpose of Inspection: 1-Routine 2-Follow Up					р 3	3-Complaint 4-Investigation					igat	tion		5-CO/Construction	6-Other	TOTAL/S	CORE		
Establishment Name: Contact/Owner Naggie Emer							1					Number of Repeat Violations: Number of Violations COS:		3/97/A					
Physical Address: 2901 Ridge Rd s. 102 Pest control: Rentokil 9/7/23												se trap :/ waste oil Follow-up: Yes 3/9 No							
Mark the appropriate points in the OUT box for each numbered item Mark 's									not observed NA = not applicable COS = corrected on site R = repeat via a checkmark in appropriate box for IN, NO, NA, COS Mark an in appropria						lation W=	Watch			
Priority Items (3 Points) violations Compliance Status							Req	uire	Complianc			e Status		tive Action not to exceed 3 days					
O U T	Time and Temperature for Food Safety					R		O U T			N C A O S	o	Employee Health						
								,	/				12. Management, food employ knowledge, responsibilities, at		employees;				
	~	2. Proper Cold Holding temperature(41°F/45°F)						,	W					13. Proper use of restriction are eyes, nose, and mouth		charge from			
	/				3. Proper Hot Holding temperature(135°F)											Need state posters at Preventing Con	ntamination by Han	ıds	
		/			Proper cooking time and temperature						-	/				14. Hands cleaned and proper	rly washed/ Gloves u	sed properly	
		~			5. Proper reheating prod Hours)	cedure for hot ho	olding (165	o°F in 2			1	~				15. No bare hand contact with alternate method properly follo)
	/	6. Time as a Public Health Control; procedures & records				records									eptible Populations				
					Approved Source						~				16. Pasteurized foods used; pr Pasteurized eggs used when re		fered		
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Us Foods, Brothers						Chemicals								
	~				8. Food Received at proper temperature Recorded on invoice						(/				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Vegetables			
						from Contamir					•	/				18. Toxic substances properly	identified, stored an	d used	
	~				Food Separated & protected, prevented during food preparation, storage, display, and tasting												r/ Plumbing		
	~				10. Food contact surfaces and Returnables; Cleaned and Sanitized at 200 ppm/temperature 160st							/				19. Water from approved sour backflow device City supply			
	11. Proper disposition of returned, previously served or reconditioned Discard immediately								~				20. Approved Sewage/Wastew disposal	vater Disposal Syster	m, proper				
							•					_							
	_				Pri	ority Founda	tion Iter	ns (2 Po) vio						rective Action within 10 days	3		
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge/	Personne	l	ints) R) vio	O U T	I	v T	N A	Cor. C O S	·	e Control/ Identific	ation	R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Maggie Emerson	Print: Maggie Emerson	Title: Person In Charge/ Owner GM
Inspected by: Richard Hill	Print:Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name:	Physical A		City/State:	T _V	License/Permit # Pa	ge <u>2</u> of <u>2</u>					
risp	& Green	2901 F		Rockwall,	, IX	FS-0002469						
Item/Loc	ation	Temp	TEMPERATURE OBSERVATION Item/Location	Temp	Item/Locat	ion	Temp					
	in Freezor	12	Bottom	38		Front line						
	UC fridge	33 UC fridge		35		ett/spinach	40/3					
	Slice tom	40	Dressing cooler		Slice Tom/mozz		39/3					
	Sorbet freezer	12	Ranch/Caesar	39/39		gg/shrimp	40/3					
	oothie prep cooler	WIC		37	Drawer 1 cabb		40					
	Тор		Tomatoes/lettuce	40/36		rawer2 lett	39					
St	trawberry/mango	38/38	Shrimp/salmon	35/32		awer3 parm	39					
	Ginger	39	Spinach/romaine			rawer4 egg	40					
		L				awci+ cgg	70					
Item	AN INSPECTION OF YOUR ES		SERVATIONS AND CORRECTIVE INT HAS BEEN MADE. YOUR ATTENT			HE CONDITIONS OBSERVED	AND					
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 equipped both temp greater than 100											
	3comp sink setup 122 Quats sani tested at 200ppm											
	Dishwasher confirme	d ST 160	via test strip, veggie was	h confirm	ned .75-1	1.0 via strips						
						· · · · · · · · · · · · · · · · · · ·						
	Mop sink look great, mops hanging dry Air curtain works on back service door											
31	Hand sinks equipped, water greater than 100											
	Front hand sink no hot water, handle is spinning											
37	Time to defrost sorbet freezer											
	Hot Front line Chix 137. Teriyaki chix. 139black bean142, broccoli 145, mushrooms 137, corn, 139											
	Cilantro 40, salsa, 39, ranch 39, bbq ranch 40 / hot drawer 1 chix 155, drawer 2 cauliflower 139											
	Silverware stored with handles up, to go items are inverted											
	Straws are individually wrapped											
	Back Line cold top - egg 40, parm cheese 39, mozzarella 39, lettuce, 40, cabbage 40, slice tomatoes, 37											
	Back line top- lettuce	39, spina	ch 39, arugula 39									
	Back line bottom, no f	ood, amb	38 left and 36 right									
	All food handlers certified within orientation before work starts											
W												
W	Sewer smell when running 3comp sink even though grease trap pumped less than 2 weeks ago											
W	It is getting close to either sand or replace cutting boards											
**	it is getting close to ci	uici sand	or replace cutting boards									
Received (signature)	See abov	/e	See abo	ove		Title: Person In Charge/ Own	er					
Inspected (signature)		1	> Richard									
	\v \/\\\	1/2										