	u i	re				0.00 is r 1st			Ret		City o	of Re	ocl	kw			sp	ecti	ion Report		Alle Vor	nit clea	olicy/trair	ning	
02									Permit # 00902						Food handlers Food managers Need all			Page <u>1</u> of <u>2</u>							
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla Establishment Name: Contact/Owner 1												5-CO/Construction 6-Other TO * Number of Repeat Violations:			TOTAL/SC	CORE								
Juio				l van	ic.						mad		ine.						✓ Number of V		COS:		23/77	7/0	
Phy Ridg			ldre	ess:						est con 9/24/22	trol : fat boy 5) gals		Ho Na	od			reas ed ir	e trap : nfo		Follow-uj No	p:Yes 🖌	23/11		
-	C	om			status:	Out = not	in com	plianc	$e^{\mathbf{IN}=it}$	n compl	iance	NO =								orrected or			lation W-W	atch	
Mar	c the	e apj	prop	riate	points in	the OUT bo							-						D, NA, COS tive Action not to ex		-	in appropria	ate box for R		
Con O	Compliance Status								R	-	omp	lianc N			[2			R					
	$ \begin{array}{c c} T & \mathbf{N} & \mathbf{O} & \mathbf{A} & \mathbf{O} \\ T & \mathbf{S} & \mathbf{S} \end{array} $ (F = degrees Fahrenheit)								U T	Ν	0	A	Ö S			oloyee Hea									
	1. Proper cooling time and temperature										~	,			12. Management, f knowledge, respon				employees;						
	2. Proper Cold Holding temperature(41°F/45°F)								_	_	-				13. Proper use of restriction and exclusion; No discharge from										
															~	,			eyes, nose, and mouth Poster will move to hand sink						
		(~		3. Prop	er Hot Hold	ling ter	mpera	ture(13	5°F)									Preventing Contamination by Hands						
		(~		4. Prop	er cooking	time ar	nd tem	nperatur	e					1	'			14. Hands cleaned	ised properly					
						er reheating	, proce	dure f	for hot h	nolding	(165°F in	2				,			15. No bare hand c						
		1			Hours)										•				alternate method p Gloves	Y I _ N _)					
•	/				6. Time	e as a Public	c Healt	n Con	ttrol; pr	ocedure	es & reco	rds			_				Н						
						Approved Source									16. Pasteurized foods used; prohibited food not Pasteurized eggs used when required								fered		
3			7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction To address out of date from DEC									<u> </u>		<u> </u>		Chemicals									
		+				1 Received a							_	-	Т	1			17. Food additives	; approved	l and prope	erly stored;	Washing Fruits	s	
					To al	lways c	hec	k							~	,			& Vegetables Water						
						Prote	ction f	rom (Contam	inatior	ı				~	'			18. Toxic substance Shelving in ba		y identified	d, stored an	d used		
l					prepara Watch	l Separated ation, storag	e, disp	olay, a	nd tastiı	ng	-				•					Wat	er/ Plumb	-			
3					Sanitiz	ed at 200	0_pi	pm/tei	mperatu	^{re} Ne	ed buck	et		3					19. Water from app backflow device Back mop	sink le	aving	as wel	las		
		/			11. Pro recondi	per disposit itioned				-						,			20. Approved Sew disposal Watch			oosal Syste	m, proper		
	I	N	N	С		_							ts) v R	0	Ι	Ν	Ν	С	rrective Action with					R	
U T	N	0	A	0 S	21 Dor	Demonstration			U			70		U T		0	A	O S	Food T	emperatu	re Contro	l/ Identific	ation		
W W					and per 1 -MU 22. For	rform duties UST BE od Handler/ new emplo	/ Ĉerti ON [no una	ified F DUT author	ood Ma Y AT A	inager (ALL T rsons/ p	CFM) IMES ersonnel	-		2	~	•			27. Proper cooling Maintain Product 7 28. Proper Date M	Гетрегаtu	re		quate to		
						ife Water, I	Record		ing and					2					See 29. Thermometers Thermal test strips New test str	ŝ	accurate, a	and calibrat	ed; Chemical/		
					23. Hot Wate	t and Cold V	Vater a	availal	ble; ade	quate p	ressure, sa	ıfe					1		Permit Re	-	t, Prerequ	isite for O	peration		
					24. Rec	quired recor				ock tag	s; parasite					,			30. Food Establis			rent/ insp s	ign posted)		
												_							New arrivir	<u> </u>	-				
					25. Coi	Conformation mpliance with the second	th Var	riance,	, Specia	lized Pi	ocess, and	1		-	Т				31. Adequate hand			nd Vendin ccessible a			
•					process	P plan; Vari sing method ing for 2	s; man day	nufactu ' S		ruction				V	V				supplied, used Back one 1 32. Food and Non-				properly		
							Consu	inci i	10/1501	. y				2					designed, construc See				, property		
W					foods (sting of Con Disclosure/ n storage									~	,			33. Warewashing I Service sink or cur				used/		
0	τŢ	N	N	С	Core	Items (1	Point) Vio	lations	Requi	re Corre		<i>ction</i> R	<i>i Noi</i>		Exce N	ed 9 N	0 Da	iys or Next Inspecti	ion , Whi	chever Co	mes First		R	
		0	A	o s		Preven	tion of	Food	l Conta	minati	on			U T	Ν	0	A	o s		Food	Identifica	tion		ĸ	
1						Evidence o s To addre						n				~			41.Original contain	ner labelin	g (Bulk Fo	ood)			
1					35. Per	sonal Clean	liness/	eating	, drinki											Phys	sical Facili	ties			
1					36. Wij	ping Cloths	prope	erly us	ed and	stored	cket			1					42. Non-Food Con See	tact surfac	ces clean				
1	╡				37. Env	vironmental r storag	contar				5			V					43. Adequate venti Watch in wic e		lighting; c	lesignated a	areas used		
						proved thaw		ethod						F		, '			44. Garbage and R		erly dispos	sed; faciliti	es maintained		
	1	·				р	roper	Used	of Utens	sils				1	F	+		$\left \right $	45. Physical facilit	ies installe	ed, maintai	ned, and cl	ean	+	
1					dried, &	ensils, equip & handled/ OVE Wha	ment, o In use	& line utensi	ens; proj ils; prop	perly us perly us		,			~	,			See 46. Toilet Facilitie Equipped	s; properly	constructe	ed, supplied	1, and clean		
1				~	40. Sin	gle-service ed Spo	& sing	le-use			erly stored					~			47. Other Violation	ns					

Retail Food Establishment Inspection Report

City of Rockwall

(signature) Angela Smith	Print:	Title: Person In Charge/ Owner PiC
Inspected by: (signature) Kelly Kirkpatrick RS	Print:	Business Email: See

Form EH-06 (Revised 09-2015)

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Establishn Juice	nent Name:	Physical Address: Ridge road				ty/State: lockwal	1	License/Permit # Page _		<u>2</u> of <u>2</u>		
UUIUU		TEMPERATURE OBSERV					•	Hood				
Item/Loca	ation	<u>Temp F</u>	Item/I	Location		<u>Temp F</u>	Item/Loca	tion		<u>Temp F</u>		
Juice o	cooler	35										
Unde	er counter cooler	33										
lce o	cream freezer	14										
Up	oright cooler	39/40										
	Wic	36										
	Kale	37										
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											
07	To watch dates on juices in cooler - pull date 02/06/2022 to address											
42	Clean inside cooler for bottles on bottom											
	Restroom hot water 112 F equipped											
42/45	General detailed cleaning needed under front prep area and around drain and cart and etc											
W	Cleaning and sanitizing juicer every 4 hrs per pic											
10	Hot water in prep area 122 and up											
42	To Clean outsides of condiment and nut containers											
40 42	To Store spoons inverted with handle up											
32	To clean shelving where needed various locations Time to replace cutting boards											
	To clean under behind		und e	equipment and tab	les ai	nd racks	etc					
	Shelving to be 6 inche											
42	Need to clean spills in			here needed								
37	Needs to defrost deep	freEzer	to pro	otect opened ice c	ream	and fru	its etc fro	om condensatior	1			
37	Also need to avoid cro	ss conta	ct with	h various fruit etc i	nto o	thers						
32	Plastic liner inside und	ler the co	ntain	ers is not washabl	е							
07	Almond Milk to be disc	carded da	ated 1	12/25/21 / 12/18/2	1-2 k	poxes fo	und in w	ic as well				
28	After opening any Tcs food	d you will n	eed to	o date mark it 6 days	out	total of 7	(provided	you don't go past t	he man	uf date)		
W	Wheat grass - already made and stored in front cooler - need to date mark											
35	Fruit flies observed in back area											
10	Need to clean ice machine deflector panel inside ice machine											
32/	Need to replace lids to nuts that are badly oxidized and also replace plastic small pitchers etc where needed cracked and stained											
10	Keep an eye on dry storage area and avoid floor storage											
19	Hot water is running at mop sink continuously— not turning off - need to replace handle or do whatever is needed to correct Need to set up sanitizer for front prop area											
07	Need to set up sanitizer for front prep area Need to discard kale and other veggies that have starting the rotting process											
	55 5 51											
37/45 Need to address ice issue in wif and clean floor as well									arawor			
Received	by:			Print:				Title: Person In Charg	e/ Owner			
(signature)	See abov	/e										
Inspected (signature)	See abov ^{by:} Kelly kírkpo	ıtríck	RS	Print:								
			-					Samples: Y N	# collected	ed		