Retail Food Establishment Inspection Report

Followup 3/1/2023

V	First aid kit
$\overline{\mathbf{Q}}$	Allergy policy
	Vomit clean up
V	Employee health

	ate:	1./0	· · ·	22	Time in:	Time out:		License/P			.	1/4	-	<u> </u>	oot	Est. Type	Risk Cate	-	Page 1 of 2	 2	
					10:40	11:45 2-Follow U		neec			-Inve			_		44:	(04)				
Es	stabli	shm	ent	Nan	ne:			act/Owner			-inve	suga	auor	1	* Number of	f Repeat Vi	olations:	er	TOTAL/SCO	KE	
					Snow Fruit & \			-1 -		11	1				✓ Number o	f Violations		, [J	9/91/	Δ	
	19sic 35				ckwall, TX	see	est contr e Deli			Ho n/a					se trap : Deli		Follow-up:	Yes 🗸	0/0 1//	`	
м					tatus: Out = not in co	ompliance IN = in	complia	nce N	$\mathbf{O} = \mathbf{n}$						ox for IN, NO, NA	= corrected o	on site $\mathbf{R} = \mathbf{r}$	epeat vio	plation W- Wate e box for R	h	
IVI	aik u	не ар	ргор	Tiate											tive Action not to			эргорпас	C DOX TOT K		
Co	mpli I	ance N	Sta N	tus C	Time and Ton	aperature for F	and Safe	oter	R		Compliance Status O I N N C									R	
U T	N	0	A	O S	(F = d)	egrees Fahrenhe	eit)	ciy		T		0	A	O Employee Health							
	~				1. Proper cooling time	and temperature					1				Managemen knowledge, resp	employees;					
					2. Proper Cold Holding	temperature(41°	°F/ 45°F)		-					13. Proper use of restriction and exclusion; No discharge from						
	~				2. Troper Cold Holding	, temperature(11	1,1	,			~				eyes, nose, and mouth						
			~		3. Proper Hot Holding	temperature(135	°F)								Preventing Contamination by Hands						
			~		4. Proper cooking time	and temperature	;				~				14. Hands cleaned and properly washed/ Gloves used proper						
			•		5. Proper reheating pro	cedure for hot ho	olding (1	65°F in 2		-					Gloves used 15. No bare hand contact with ready to eat foods or approved						
			~		Hours)						~				alternate method properly followed (APPROVED Y. N.						
	~				6. Time as a Public Hea	alth Control; pro	cedures	& records								Highly Su	sceptible Popu	ılations			
					A	nuovad Caunaa					~				16. Pasteurized		•	d not of	fered		
						proved Source									Pasteurized eggs						
	/				7. Food and ice obtaine good condition, safe, at										Chemicals						
					destruction Kroge												Chemicais				
	/				8. Food Received at pro	oper temperature	,				~				17. Food additiv & Vegetables	es; approve	ed and properly	stored;	Washing Fruits		
															Produce 18. Toxic substa	Maxx	(rly identified s	tored ar	d used		
	1 1	Protection from Contamination 9. Food Separated & protected, prevented during food									~				Tot Totale substa	ees proper					
	~				preparation, storage, di			g 100u								Wa	ter/ Plumbing	5			
	~				10. Food contact surfact Sanitized at _200_			aned and			~				19. Water from a backflow device		ource; Plumbin	g install	ed; proper		
	~				11. Proper disposition or reconditioned	of returned, previ	iously se	erved or			~				20. Approved Se disposal	ewage/Was	tewater Dispos	al Syste	m, proper		
					Pri	ority Founda	ation It	ems (2 Po	oints)		_			Cor	rrective Action w	rithin 10 da	iys				
U	I N	N O	N A	C O	Demonstration	of Knowledge/	/ Person	nel	R	U	N	N O	N A	C O	Food	Temperat	ure Control/ I	dentific	ation	R	
Т				S	21. Person in charge pr					Т				S	27. Proper cooli	ng method	used; Equipm	ent Ade	quate to		
2					and perform duties/ Ce one on duty/p	rovided c	ertifi	cate			~				Maintain Produc	ct Temperat	ure				
	•				22. Food Handler/no u	nauthorized pers	sons/ per	sonnel			~				28. Proper Date		•				
Safe Water, Recordkeeping and Food Package Labeling							2				•	29. Thermometer Thermal test str need test	ers provided ips to	l, accurate, and est strips	calibrat ON	ed; Chemical/ Site					
	23. Hot and Cold Water available; adequate pressure, safe														5 TOT VEG nt, Prerequisi						
					24. Required records available (shellstock tags; parasite						30. Food Establishment Per								•		
	~				destruction); Packaged Food labeled					V	V				need cur		`		F & F)		
		Conformance with Approved Procedures												τ	Jtensils, Eq	uipment, and					
	~				25. Compliance with V HACCP plan; Variance processing methods; m	obtained for spe	ecialized				~				31. Adequate has supplied, used	indwashing	facilities: Acce	essible a	nd properly		
					Con	sumer Advisory	y				~				32. Food and No designed, constr			leanable	e, properly		
	~				26. Posting of Consum foods (Disclosure/Rem					2					33. Warewashin Service şink or o Sanitizer (g Facilities curb cleanin quats (; installed, main of facility provi	ntained, ided m at	used/ 3 comp si	nk	
	т	NI	NT	C	Core Items (1 Poin	nt) Violations	Require	Corrective	Actio	on No		xcee	ed 90 N	<i>Da</i>						R	
U	I N	N O	N A	C O S	Prevention	of Food Contan	nination	l	K	U	J N	0	A	o s		Food	d Identificatio	n		K	
1					34. No Evidence of Ins	ect contaminatio	n, roden	t/other			~				41.Original cont	ainer labeli	ng (Bulk Food)			
	~				35. Personal Cleanlines	ss/eating, drinkin	g or tob	acco use			1					Phy	sical Facilities	S			
	~				36. Wiping Cloths; pro	perly used and st	tored		+	1			, ,	٠, ٦	42. Non-Food C	ontact surfa	ices clean	oloc	n ofter us		
-	ر د				37. Environmental con-	amination			+	<u> </u>	~	H	ne€	ŧa i	43. Adequate ve	TIKS QA entilation an	IIY/STOFE d lighting; desi	ciea gnated	n after use areas used	#	
-					38. Approved thawing	method			+	-					44. Garbage and	Refuse pro	perly disposed	; faciliti	es maintained	_	
	~									-	~				45. Physical faci					ऻ_	
		J			Property 39. Utensils, equipmen	er Use of Utensi		1 stored		1						<u>d to cl</u>	<u>ean floor</u>	S		<u> </u>	
	~				dried, & handled/ In us						~				io. Tonet Pacifi	, proper	., constructed,	Sabbuc	., und Cican		
	~				40. Single-service & signal used	ngle-use articles;	; properl	y stored	\parallel		~				47. Other Violat	ions					

Retail Food Establishment Inspection Report

Received by: (signature) Eddie Mae Falkner	Eddie Mae Falkner	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name:	Physical A			City/State:	TV	License/Permit # need current/to post		<u>2</u> of <u>2</u>		
Riogei	#575 Snow Fruit & Veggies	2935	Ridge	ERATURE OBSERV	Rockwall	, IA	need current/to post	· <u> </u>			
Item/Loc	ation	Temp F	Item/Locati			tem/Locat	ion		Temp F		
Kaise	case/ambient	38									
fruit	end cap /ambient	32-37									
corne	r veggie wall/ambient	32									
produ	ce prep WIC ambient	47									
prod	uce WIC ambient	27									
		OB	SERVATIO	ONS AND CORRECT	TIVE ACTIONS						
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND										
	Prep hand sink 131		soap and	d paper towels	. Post emp	loyee	health poster.				
42	Need to clean hand sink										
45	Need to caulk behind 3 comp sink and remove moldy caulking										
	Right 3 comp sink	131F									
	Sani spray bottle qu		200 ppm								
	left side 3 comp sin	k 129 F									
33	sanitizer setup at 3 comp si	nk/tubes w	eren't attach	ned so can't warewa	sh. Will use Bal	kery, deli	3 comp sink until rep	aired			
45	Clean floors in Prep	cooler									
	Gloves worn for all	prep									
21	Need certified food	manage	er on dut	ty when open/	orepping						
29	Need test strips for Ve	ggie was	h to checl	k/to follow manu	facturer's inst	ruction	s to wash (correc	t ppm)		
34	Fruit flies										
Received (signature)		ner	Prin	Eddie Ma	ae Falkr		Title: Person In Charge/ Manager				
Inspected	l by:	.,.,	Prin				<u> </u>				
(signature)	Eddie Mae Falk 1 by: Christy Cov	tez, 1	RS	Christy C	Cortez, F	RS	Samples: Y N #	collecte	d		