

Retail Food Establishment Inspection Report

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

Date: 5/28/2024	Time in: 2:58	Time out: 4:05	License/Permit # FS-0004102	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <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							TOTAL/SCORE
Establishment Name: Nekter Juice Bar			Contact/Owner Name:		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____		10/90/A
Physical Address: 1053 E I-30 Rockwall, TX			Pest control : owner to email	Hood n/a	Grease trap : refer to Teddy	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>	

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
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
	✓						✓				
	✓						✓				
			✓			Preventing Contamination by Hands					
			✓				✓				
			✓				✓				
	✓					Highly Susceptible Populations					
Approved Source							✓				
	✓					Chemicals					
	✓						✓				
Protection from Contamination						3				✓	
	✓					Water/ Plumbing					
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
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓						✓				
	✓						✓				
Safe Water, Recordkeeping and Food Package Labeling							✓				
	✓					Permit Requirement, Prerequisite for Operation					
	✓						✓				
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓						✓				
Consumer Advisory						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
Prevention of Food Contamination						Food Identification					
	✓						✓				
	✓					Physical Facilities					
	✓					W					
1							✓				
	✓						✓				
Proper Use of Utensils						1					
	✓						✓				
W							✓				

Retail Food Establishment Inspection Report

Received by: (signature) <i>Asma Ziadeh</i>	Print: Asma Ziadeh	Title: Person In Charge/ Owner Owner
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Nekter Juice Bar	Physical Address: 1053 E I-30	City/State: Rockwall, TX	License/Permit # FS-0004102	Page <u>2</u> of <u>2</u>
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
WIF ambient	1	front reach in freezer ambient	17		
WIC/berries for reference	36	front cooler/self serve	34		
strawberries for refernce	39				
under counter cooler/juice	37				
under counter freezer/acai	6				
cold top/berries for reference	41				
pineapple for reference	41				
under/chia pudding	41				

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:
	Back hand sink 104F equipped
W	Need to clean inside of sink basins
	Back hand sink 108F
	3 comp sink 130F
	Sani sink setup to 200ppm quats
	Test strips on site
10	Sani bucket to be setup during prep and service/setup at inspection
18	Spray bottles to be labeled/chemicals to be stored low and separate/ not over 3 comp sink/COS
37	Condensation in WIF/to protect foods under/discarded bananas with Condensation on them from above
32	Green cutting board to be replaced as badly scored
W	Spinach out for service/small amounts only/kept overnight in WIC
	Juicer cleaned after every order/strainer as well
	Blenders WRS after every order
W	Granola to have a handled scoop/not a disposable cup
	Front hand sink 118 F equipped
	All self serve items properly labeled except turmeric and ginger shots juiced in store/labels on shelf directly below
37	Ice machine/condensation pipe not quite lining up over drain so water on floor/to repair/air gap is established
	Using FIT for fruits and vegetables
	Food Allergen disclaimer on front display and on menu boards, front door as well
45	Watch condition of flooring
45	To clean walls behind 3 comp sink

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Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

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