

\$50.00 reinspection fee
required after 1st Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 05/30/2023	Time in: 9:49	Time out: 10:55	License/Permit # FS 0004102	Food handlers 3	Food Managers 1	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
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Establishment Name: Nekter juice Bar	Contact/Owner Name: Patel	* Number of Repeat Violations: _____	8/92/A
		✓ Number of Violations COS: _____	

Physical Address: 1053 E I -30	Pest control : Need info	Hood Na	Grease trap: waste oil : Need info	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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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 ✓ 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						R	Compliance Status						R
O	I	N	N	C	S		O	I	N	N	C	S	
Time and Temperature for Food Safety (F = degrees Fahrenheit)							Employee Health						
			✓					✓				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
		✓					W	✓				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Poster at all hand sinks	
				✓								Preventing Contamination by Hands	
				✓				✓				14. Hands cleaned and properly washed/ Gloves used properly	
				✓					✓			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Gloves	
W												Highly Susceptible Populations	
										✓		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
												Chemicals	
										✓		17. Food additives; approved and properly stored; Washing Fruits & Vegetables Using FIT per instructions	
												18. Toxic substances properly identified, stored and used	
												Water/ Plumbing	
								✓				19. Water from approved source; Plumbing installed; proper backflow device City approved	
								✓				20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						R	Compliance Status						R
O	I	N	N	C	S		O	I	N	N	C	S	
Demonstration of Knowledge/ Personnel							Food Temperature Control/ Identification						
						W						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
								✓				28. Proper Date Marking and disposition Using before 6 days	
												29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
												Permit Requirement, Prerequisite for Operation	
												30. Food Establishment Permit (Current/ insp sign posted) Posting	
												Utensils, Equipment, and Vending	
						2		✓				31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped	
												32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See	
								✓				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Set up	

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First

Compliance Status						R	Compliance Status						R
O	I	N	N	C	S		O	I	N	N	C	S	
Prevention of Food Contamination							Food Identification						
						1		✓				41. Original container labeling (Bulk Food)	
						W						Physical Facilities	
								✓				42. Non-Food Contact surfaces clean Watch	
						1		✓				43. Adequate ventilation and lighting; designated areas used	
								✓				44. Garbage and Refuse properly disposed; facilities maintained Watch dumpster	
												45. Physical facilities installed, maintained, and clean See	
						W						46. Toilet Facilities; properly constructed, supplied, and clean Need hot water and sign	
												47. Other Violations	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Cathy Le	Print:	Title: Person In Charge/ Owner
Inspected by: <i>Kelly Kirkpatrick RS</i> <small>(signature)</small>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Nekter	Physical Address: E I -30	City/State: Rockwall	License/Permit # Fs 0004102	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Customer unit		Under counter cooler	.8	Wif	8.9
36/37/39		Under counter cooler	33		
Upright unit	12	coconut milk	39		
Cold top	38	Wic	39		
Figs / pnb	39/41	Kale	39		

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
	Hot water 105 at front hand sink
	Keep an eye on BLACK cabinets
	Reminder to always place stickers on shots in customer case - for ingredients
	All others are in place
	Allergy notice on menu
	Sanitizer bucket 200'ppm quats
	Front freezer empty at moment
32	Time to sand or replace cutting boards on cold top unit
	Discussed only having enough of the cut greens out for less than 4 hrs before discarding
25	Cut greens / damaged leaves are a Tcs and must use tphc for current method of storage /boxes indicate to keep refrigerated (this is company policy that will need to be addressed)
32	Time to also replace some of the rubber spatulas where needed
	Juicers are w r s every 4 hrs or less
32	Replace handles strainers where needed - these are wrs every 4 hrs or less / stored clean
	Hot water at three comp 137 F
	Sanitizer at 3 comp 200'ppm
W	Need manager on duty
	Need to clean drains under three comp sink
37/cos	Small amount of frost in wif — to cover or move items under - moved / to repair
	To avoid storing prepped items under boxes in wic
	Dirty mops are placed into dirty linen bag to be washed
	Need hand wash sign in RR
46	Need hot water in rr to be 100 F - mixing valve adjustment
	General detailed cleaning for
45	Detailed cleaning under shelving in kitchen
W	Avoid floor storage of clean linen bags in office

Received by: See above <small>(signature)</small>	Print:	Title: Person In Charge/ Owner
Inspected by: <i>Kelly Kirkpatrick RS</i> <small>(signature)</small>	Print:	Samples: Y N # collected

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