	\$50.00 reinspection fee required after 1st FollowupRetail Food Establishment Inspection ReportImage: First aid kit Image: Allergy policy/training Image: Vomit clean up Employee health\$100 reinspection fee required after 1st FollowupCity of RockwallImage: First aid kit Image: Policy/training Image: Po																	
	Date:         Time in:         Time out:         License/Pe           05/30/2023         9:49         10:55         FS 00						mit # 04102					Food handlers Food Managers <b>3 1</b> Page <u>1</u> of <u>2</u>	_					
Pı	Purpose of Inspection: 🖌 1-Routine 📃 2-Follow Up 📃 3-Complain							int			vestig	atio	n	5-CO/Construction 6-Other TOTAL/SCOR	E			
Establishment Name: Contact/Owner Name Nekter juice Bar Patel								Owner N	Vame	e:					* Number of Repeat Violations: ✓ Number of Violations COS: ase tran: waste oil : Follow-up: Yes [√]     8/92/A			
Physical Address: Pest control : 1053 E I -30 Need info								Hood Grease trap: waste oil : Na Need info				ise trup: waste on	L .					
<b>Compliance Status:</b> Out = not in compliance IN = in compliance NO									served $NA = not applicable$ $COS = corrected on site R = repeat violation$									
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       Compliance Status       Compliance Status												_						
O U T	I N	N O	N A	C C O S	Time and Temperature for Food Safety (F = degrees Fahrenheit)				R		O U T	Employee Health	R					
	(	~			1. Proper cooling time and temperature						L	/			12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting			
	~			2. Proper Cold Holding temperature(41°F/ 45°F) See					١	W				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Poster at all hand sinks				
		3. Proper Hot Holding temperature(135°F)								Preventing Contamination by Hands								
		4. Proper cooking time and temperature						L	/			14. Hands cleaned and properly washed/ Gloves used properly						
		5. Proper reheating procedure for hot holding (165°F in 2 Hours)							~			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y_N_) Gloves						
w		6. Time as a Public Health Control; procedures & records Will need to use for greens at room temp									I	<b></b>	Highly Susceptible Populations					
					Approved Source								~	16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required				
	~			7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction								Chemicals						
	~	8. Food Received at proper temperature						Τ		~	17. Food additives; approved and properly stored; Washing Fruits & Vegetables Using FIT per instructions							
	Protection from Contamination										18. Toxic substances properly identified, stored and used							
		9. Food Separated & protected, prevented during food preparation, storage, display, and tasting											Water/ Plumbing					
	~				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <b>200</b> ppm/temperature					L	/			19. Water from approved source; Plumbing installed; proper backflow device City approved				
		~			11. Proper disposition of reconditioned <b>Disca</b>	returned, previo arded	usly serve	ed or			L	/			20. Approved Sewage/Wastewater Disposal System, proper disposal			
0	I	N	N	С	Prio	rity Foundat	ion Iten	ns (2 Poi	ints)			ns Rea	uire N	e Cor	rrective Action within 10 days	R		
Ŭ T	Ň	0	A	0 S	Demonstration of	U					Ŭ T	N O	A	o s				
W		21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) Need one on duty at all times		)			L				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature							
	22. Food Handler/ no unauthorized persons/ personnel						L	/	28. Proper Date Marking and disposition Using before 6 days									
Safe Water, Recordkeeping and Food Package Labeling										29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips								
	~				23. Hot and Cold Water See 46	available; adequa	ate pressu	re, safe					<u> </u>		Permit Requirement, Prerequisite for Operation			
W					24. Required records ava destruction); Packaged F Reminder	ilable (shellstock food labeled	k tags; par	asite			L	/			30. Food Establishment Permit (Current/ insp sign posted ) Posting			
					<b>Conformance w</b> 25. Compliance with Van										Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly			
2					HACCP plan; Variance of processing methods; mar <b>Greens</b>	obtained for spec nufacturer instruc	ialized				·				supplied, used Equipped			
					Const	umer Advisory					2				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used <b>See</b>			
	~				26. Posting of Consumer foods (Disclosure/Remin Posting on menu / se	der/Buffet Plate					L				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											F							
U T	I N	N O	N A	C O S	Prevention of	f Food Contami	nation		R			I N N O	N A	C O S		R		
1					34. No Evidence of Insec animals Fruit fly in kitc	hen near sink					L	/			41.Original container labeling (Bulk Food)			
W					35. Personal Cleanliness/eating, drinking or tobacco use Store IOW IN WIC 36. Wiping Cloths; properly used and stored									Physical Facilities				
	~				Stored in bucke	et	red				W				<ul><li>42. Non-Food Contact surfaces clean Watch</li><li>43. Adequate ventilation and lighting; designated areas used</li></ul>			
1					37. Environmental conta <b>Frost in Wif</b> 38. Approved thawing m						V				<ul><li>43. Adequate ventilation and lighting; designated areas used</li><li>44. Garbage and Refuse properly disposed; facilities maintained</li></ul>			
		/									•				44. Garbage and Refuse property disposed; facilities maintained Watch dumpster 45. Physical facilities installed, maintained, and clean			
					Proper 39. Utensils, equipment,	* Use of Utensils & linens; proper		tored,			1			$\vdash$	46. Toilet Facilities; properly constructed, supplied, and clean			
W					dried, & handled/ In use See	utensils; properl	ly used				1				Need hot water and sign			
	~				40. Single-service & sing and used	gle-use articles; p	properly st	tored				~			47. Other Violations	_		

## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: Cathy Le	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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Establishr Nekte	nent Name:	Physical A E I -30		City/State: License/Permit # Page 2 of 2 Rockwall Fs 0004102								
		1	TEMPERATURE OBSERVA									
Item/Loc	ation	<u>Temp F</u>	Item/Location	<u>Temp F</u>	Item/Location	1	<u>Temp</u> F					
Custor	ner unit		Under counter coole	r .8		Wif	8.9					
	36/37/39		Under counter coole	r 33								
ι	Jpright unit	12	coconut milk	39								
	Cold top	38	Wic	39								
	Figs / pnb	39/41	Kale	39								
OBSERVATIONS AND CORRECTIVE ACTIONS												
Item Number	Item       AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND         Number       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											
00	( this is company policy that will need to be addressed )											
32	Time to also replace some of the rubber spatulas where needed											
20	Juicers are w r s every			<u>avan</u> (1 h		atorod alaan						
32	•		re needed - these are wrs	every 4 n	irs or less /	stored clean						
	Hot water at three comp 137 F											
W	Sanitizer at 3 comp 200'ppm											
vv	Need manager on duty											
37/009	Need to clean drains under three comp sink											
01/000	os 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											
David	h		Detect									
Received (signature)	See abov	/e	Print:			tle: Person In Charge/ (	Jwner					
Inspected (signature)	See abov Kelly Kirkpo	L 1	Print:									
· - /	κείν κίνκρο	urick	/K3		Sa	mples: Y N # c	collected					