Additional followups \$50.00 fee

Retail Food Establishment Inspection Report City of Rockwall

	First aid kit
$ \underline{\mathbf{V}} $	Allergy policy/training
	Allergy policy/training /omit clean up Employee health
	Employee health

Date 03 /		/20	24	Time in: 4:21	Time out: 5:30		e/Permi 00 0		4(0				Food handlers Food managers Page 1 of 2	<u>2</u>
Purp	ose	of In	spec	tion: 1-Routine	2-Follow U	p 3-Com	plaint		_	Inve	stig	ation	1	5-CO/Construction 6-Other TOTAL/SCOR * Number of Repeat Violations:	Æ
Establishment Name: Sharetea Physical Address:			Pes	Contact/Owner Name: Angel Pest control:			Hood Grease			G	reac	✓ Number of Violations COS:	4/96/A		
2675	mark	et ce	nter			estone 03/15/2		١	Va		NT.	Fa	tboy	s 150 gals 3/15 / 1013 No 🔽	
Mark	the a	approp	riate	points in the OUT box fo	r each numbered ite	em Ma		appr	ropri	ate b	ox fo	or IN,	NO.	policable $COS = corrected on site NA, COS $.1
Com	_	ce Sta	tus C				R R	luire	-	ompl		e Sta		we Action not to exceed 5 tays	R
	U N O A O S (F = degrees Fahrenheit)						U T	N	O	A	o s	Employee Health			
	1. Proper cooling time and temperature							~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	ì		
_			2. Proper Cold Holding temperature(41°F/45°F)						_				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth		
_		•		3. Proper Hot Holding	temperature(135°	PF)					Posted Preventing Contamination by Hands				
				Proper cooking time Tapioca pearls min fron										14. Hands cleaned and properly washed/ Gloves used properly	
				5. Proper reheating pro			2							15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)	
	_			,	alth Control: proc	cedures & record	ls							Gloves and utensils	
V	1			6. Time as a Public He TP - 128 made at 3:30	and will be discard	ded at 7:20 pm				1				Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered	
					proved Source					'				Pasteurized eggs used when required Precooked egg custard	
4				7. Food and ice obtained good condition, safe, a	nd unadulterated;									Chemicals	
				destruction Commo							1			17. Food additives; approved and properly stored; Washing Fruits	
V				To check temp	-					/				& Vegetables Water if needed / all frozen	ì
				Protection	n from Contamir	nation				/				18. Toxic substances properly identified, stored and used Stored low	
v				9. Food Separated & p preparation, storage, d										Water/ Plumbing	
v				10. Food contact surface Sanitized at _200_						/				19. Water from approved source; Plumbing installed; proper backflow device	
		,		11. Proper disposition	of returned, previo	ously served or								City approved 20. Approved Sewage/Wastewater Disposal System, proper disposal	
				reconditioned Disc			Points) wie	olati	ions	Pag	wire	Cor	rrective Action within 10 days	
O I U N		N A	C		n of Knowledge/	`	R) vu	O U		N O		C	Food Temperature Control/ Identification	R
T			S	21. Person in charge prand perform duties/ Ce			ge,		Т	. /			S	27. Proper cooling method used; Equipment Adequate to	
v				1- to provide another to 22. Food Handler/ no to All employees within	allow for coverage	while owner is go	one 🛨			'				Maintain Product Temperature 28. Proper Date Marking and disposition Good	
<u> </u>				Safe Water, Reco	-	Food Package				/				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital thermo: test strips in date	
V	1			23. Hot and Cold Wate 112 and up	r available; adequ	ate pressure, saf	ie ie			l				Permit Requirement, Prerequisite for Operation	
		~		24. Required records a destruction); Packaged Packaging of	Food labeled	- 1				/				30. Food Establishment Permit (Current/ insp sign posted) Poster near HS / NEED PUBLIC VIEW	
				Conformance	with Approved F	Procedures								Utensils, Equipment, and Vending	
		~		25. Compliance with V HACCP plan; Varianc processing methods; m See on for tpho	e obtained for spe anufacturer instru	cialized				/				31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped	1
					sumer Advisory				2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
				26. Posting of Consum	er Advisories; rav	w or under cooke	ed		_					Shelving that is galvanized is beginning to oxidize 33. Warewashing Facilities; installed, maintained, used/	
V				foods (Disclosure/Rem Posting on front sneeze	inder/Buffet Plate e guard / new aller	e)/ Allergen Lab rgy poster provid	el ed			'				Service sink or curb cleaning facility provided	
0 I		N	C				tive Acti	ion I	О	I	N	N	C	tys or Next Inspection , Whichever Comes First	R
U N	0	A	O S	Prevention 34. No Evidence of Ins	of Food Contam				U T	N	0	A	o S	Food Identification 41.Original container labeling (Bulk Food)	
V				animals Back door lo	oks good						•				
<i>'</i>				35. Personal Cleanline Stored belov	perly used and sto	ored			_					Physical Facilities 42. Non-Food Contact surfaces clean	
-		4		37. Environmental con	<u>on when no</u>	ot in uses			1					Minor shelving and under throughly out 43. Adequate ventilation and lighting; designated areas used	
	~			Watch						•				44. Garbage and Refuse properly disposed; facilities maintained	
	V			38. Approved thawing Cooking / coole						~				Watch dumpster 45. Physical facilities installed, maintained, and clean	
					er Use of Utensil				1					To clean floor under equipment	-
V				39. Utensils, equipmendried, & handled/ In u	se utensils; proper					~				46. Toilet Facilities; properly constructed, supplied, and clean Equipped	1
+				Handle out alwa		properly stored								47. Other Violations	
V				and used											i

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Angle HU	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establish Share	ment Name: e tea	Physical A	ddress: narket center drive	City/State: Rockwal		License/Permit # Page 2 of _							
Onan	Cica	2073	TEMPERATURE OBSEI		1 0000	10							
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Location		Temp 1						
ColdT	op unit ambient.	37											
E	Egg putting	39											
	cream freezer	-19											
	ght cooler in back room												
M	lilk unit milk	39											
Ta	pioca pearls	128 F	At 5:01										
Co	oked at 3:30	7:30 eco											
			SERVATIONS AND CORRE										
Item Number	AN INSPECTION OF YOUR EST NOTED BELOW: ALL TEMPS T		NT HAS BEEN MADE. YOUR ATT	ENTION IS DIREC	CTED TO THE CONDITION	ONS OBSERVE	D AND						
	Hot water in Restroom	ns 102-11	2 both equipped how a	re you? Oh g	oodness maybe y	ou need n	ny shot						
	Hot water in Restrooms 102-112 both equipped how are you? Oh goodness maybe you need my shot Sanitizer bucket is to be stored off ground but also not on a food contact surface												
	Hot water at 112												
45	Minor cleaning needed under equipment												
W/42	Galvanized shelving under SS top is beginning to oxidize												
	Using tpch for tapioca Pearls												
	Sanitizer in bucket 200 ppm / placing wert wiping unit Silurian												
W	Green buckets labeled detergent - to labelOver detergent to informsanitizer												
	Watch what is stored inside SS cabinet under sink												
Back door looks good													
	Watching dumpsters												
	Back room looks good												
W	Watch floor under bottles of. Chemicals / owner indicates they're moving the mats weekly to clean floor under												
<u> </u>	<u> </u>	ed under ice machine											
	SanlTizer in bake 200		a la ad ma a ma a indi										
√	Hanging mops to allow to dry in bed mop sink Date on test string 10/25												
	Date on test strips 10/25 Dry Creamer is out at - and uncovered -!creamers to be covered when not in use												
32	Tea insulated storage units are becoming badly dented owner indicates that they are commercial unit												
52	Ice machine cleaned monthly												
	Date marking 6 days out / or using within 24 hr												
	Watch cutting boards and to replace when needed												
	Sugar white and brow												
Making Tapioca pearls 5 times per day													
Make sure there is always an English label panel on all foods brought into store to use													
Received	by:		Print:		Title: Perso	n In Charge/ O	wner						
(signature)		/e											
Inspecteo (signature)	d by:	L , 7	Print:										
, 3	Kelly Kirkpo	urick	(KS		Samples: Y	N # c	ollected						