

\$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: <b>03/04/2022</b>	Time in: <b>1:40</b>	Time out: <b>2:35</b>	License/Permit # <b>FS0000940</b>	Food handlers <b>1</b>	Food Managers <b>1 not on site</b>	Page <u>1</u> of <u>2</u>
----------------------------	-------------------------	--------------------------	--------------------------------------	---------------------------	---------------------------------------	---------------------------

<b>Purpose of Inspection:</b> <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 <input type="checkbox"/> <b>TOTAL/SCORE</b>						
Establishment Name: <b>Sharetea</b>			Contact/Owner Name: <b>Angel HU</b>		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____	
Physical Address: 2675 market center			Pest control : Control pest 02/20/22	Hood Na	Grease trap : 01-14/22	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>

09/91/A

**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					Compliance Status				
OUT	IN	NO	NA	COS	OUT	IN	NO	NA	COS
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)					<b>Employee Health</b>				
		✓				✓			
	✓				W	✓			
		✓							
		✓				✓			
		✓					✓		
	✓								
<b>Approved Source</b>					<b>Preventing Contamination by Hands</b>				
	✓								
	✓					✓			
<b>Protection from Contamination</b>					<b>Highly Susceptible Populations</b>				
	✓							✓	
	✓								
	W	✓							
		✓				✓			
<b>Safe Water, Recordkeeping and Food Package Labeling</b>					<b>Chemicals</b>				
	✓					✓			
	✓					✓			
<b>Conformance with Approved Procedures</b>					<b>Water/ Plumbing</b>				
	✓								
	W	✓			3				
		✓				✓			
<b>Consumer Advisory</b>					<b>Food Temperature Control/ Identification</b>				
	✓					✓			
	✓					✓			
	✓					✓			
<b>Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First</b>					<b>Permit Requirement, Prerequisite for Operation</b>				
	✓					✓			
	W					✓			
	1					✓			
		✓				✓			
		✓				✓			
<b>Prevention of Food Contamination</b>					<b>Utensils, Equipment, and Vending</b>				
	✓					✓			
	W					✓			
	1					✓			
		✓				✓			
		✓				✓			
<b>Proper Use of Utensils</b>					<b>Food Identification</b>				
	✓					✓			
	1					✓			
		✓				✓			
	1					✓			
		✓				✓			
		✓				✓			
	1					✓			
		✓				✓			

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days									
Compliance Status					Compliance Status				
OUT	IN	NO	NA	COS	OUT	IN	NO	NA	COS
<b>Demonstration of Knowledge/ Personnel</b>					<b>Food Temperature Control/ Identification</b>				
	W	✓				✓			
	✓					✓			
<b>Safe Water, Recordkeeping and Food Package Labeling</b>					<b>Permit Requirement, Prerequisite for Operation</b>				
	✓					✓			
	✓					✓			
<b>Conformance with Approved Procedures</b>					<b>Utensils, Equipment, and Vending</b>				
	✓					✓			
<b>Consumer Advisory</b>					<b>Food Identification</b>				
	✓					✓			
	W					✓			
	1					✓			
		✓				✓			
		✓				✓			
<b>Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First</b>					<b>Physical Facilities</b>				
	✓					✓			
	W					✓			
	1					✓			
		✓				✓			
		✓				✓			
<b>Prevention of Food Contamination</b>					<b>Food Identification</b>				
	✓					✓			
	W					✓			
	1					✓			
		✓				✓			
		✓				✓			
<b>Proper Use of Utensils</b>					<b>Physical Facilities</b>				
	✓					✓			
	1					✓			
		✓				✓			
		✓				✓			
	1					✓			
		✓				✓			
		✓				✓			
	1					✓			
		✓				✓			

