\$50.00 reinspection fee required after 1st Followup Retail Food Establishment Inspection Report Image: First aid kit City of Rockwall Image: Vomit clean up Employee health																	
Date: Time in: Time out: License/Per 03/04/2022 1:40 2:35 FS00							ermit # 100940						Food handlers Food Managers 1 not on site Page 1 of 2				
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complai						plaint	nt 4-Investigation 5-C			atio	on	5-CO/Construction 6-Other TOTAL/SCORE					
Establishment Name: Contact/Owner N Sharetea Angel HU							Name: ★					* Number of Repeat Violations: ✓ Number of Violations COS:					
Physical Address: Pest control : 2675 market center Control pest 02/20/22						22	Hood Grease trap Na 01-14/22										
Compliance Status: Out = not in compliance IN = in compliance NO						NO =	$\mathbf{O} = \text{not observed}$ $\mathbf{NA} = \text{not applicable}$				A =	not ap	pplicable $COS = corrected on site R = repeat violation W- Watch$				
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 I Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days																	
0	U N O A O Time and Temperature for Food Safety							C O U	Î	lianc N O	N	Status N C A O	Enveloper Harlt				
T	N	0	A	s					N	0	А	Employee Health 12. Management, food employees and conditional employees;					
		~							~	'			knowledge, responsibilities, and reporting				
	~	2. Proper Cold Holding temperature(41°F/ 45°F)						w	~	,			13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				
		3. Proper Hot Holding temperature(135°F)					-		<u> </u>		Must post sign at hand sink now Preventing Contamination by Hands						
-		4. Proper cooking time and temperature							14. Hands cleaned and prope				14. Hands cleaned and properly washed/ Gloves used properly				
\vdash		5. Proper reheating procedure for hot holding (165°F in 2				2	1	-	-				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)				
L		 Hours) 6. Time as a Public Health Control; procedures & records 					_					Scoops etc					
	Tapioca pearls				-							Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered					
		Approved Source									V		Pasteurized eggs used when required				
	~	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction									<u> </u>		Chemicals				
	~				8. Food Received at proper temperature To check				~	,			17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
	-				Protection from Contamination				· ·/	,			Water only 18. Toxic substances properly identified, stored and used				
_		9. Food Separated & protected, prevented during food							•				Watch storage and label				
	~	preparation, storage, display, and tasting											Water/ Plumbing				
W	~				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature Make sure 4 h 11. Proper disposition of returned, previously served or	rs		3					19. Water from approved source; Plumbing installed; proper backflow device See attached 20. Approved Sewage/Wastewater Disposal System, proper				
	reconditioned								~	,			disposal Watch				
0	I	N	N	С	Priority Foundation Items (2	Points R	_	0	Ι	N	N	C	rrective Action within 10 days				
U T	N	0	A	0 S	Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowledge	10		U T	N	0	A	O S	Food Temperature Control/ Identification				
W	~				and perform duties/ Certified Food Manager (CFM)	,c,			~	'			27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature				
	~	22. Food Handler/ no unauthorized persons/ personnel							~	'			28. Proper Date Marking and disposition Good				
					Safe Water, Recordkeeping and Food Package Labeling				~	•			29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Confirmed				
	~	23. Hot and Cold Water available; adequate pressure, safe See			ie -			1		1	T	Permit Requirement, Prerequisite for Operation					
	~			24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Per order					~				30. Food Establishment Permit (Current/ insp sign posted) Posted				
					Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and								Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly				
	~				HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions				~				supplied, used 32. Food and Non-food Contact surfaces cleanable, properly				
					Consumer Advisory			2					designed, constructed, and used See				
	26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Posting				el		Service sink or curb cleaning facility provided Soap and sanitizer on site					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Soap and sanitizer on site					
0	Core Items (1 Point) Violations Require Corrective Act									Ν	N N O						
U T	N	0	A	0 S	Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other			U T	N	0	A	O S	Food Identification 41.Original container labeling (Bulk Food)				
1.4					animals Watch back door 35. Personal Cleanliness/eating, drinking or tobacco use					~							
W 1					36. Wiping Cloths; properly used and stored			1					Physical Facilities 42. Non-Food Contact surfaces clean				
\vdash		~			37, Environmental contamination			⊢	~		_		See 43. Adequate ventilation and lighting; designated areas used				
╞		• •			Watch 38. Approved thawing method			╞	· ·/				44. Garbage and Refuse properly disposed; facilities maintained				
		•			Proper Use of Utensils			1		-			45. Physical facilities installed, maintained, and clean				
	~				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used				~	'			See 46. Toilet Facilities; properly constructed, supplied, and clean				
1		40. Single-service & single-use articles; properly stored and used See								~			47. Other Violations				

Retail Food Establishment Inspection Report

City of Rockwall

(signature) Daniela Arroyo	Print:	Title: Person In Charge/ Owner PiC
Inspected by: (signature) Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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Establishn Share	nent Name:	Physical A 2675 r	^{ddress:} narket center	City/State: Rockwal		License/Permit # Page <u>2 of 2</u>		<u>2</u> of <u>2</u>				
			TEMPERATURE OBSERVA									
Item/Loca		<u>Temp F</u>	Item/Location	<u>Temp F</u>	Item/Loca	tion		Temp F				
Freeze	er	8.7										
C	old top unit											
Puc	lding / charro											
1	Milk below	37										
Using t	phc for tapioca pearls	98										
Sticke	ers on containers											
Uprigh	t cooler in back room											
Puc	dding / beans	40/40	Kiwi	37								
Item	OBSERVATIONS AND CORRECTIVE ACTIONS											
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 in restroom 105 F hot water at 115 in kit he.											
19	Musta maintain air gaps at ice bin drain pipe drains											
	Sewer gas odor in front drain area											
W/COS			pe placed in warmest loca									
W	Reminder that pitchers are to be fully washed and sanitized every 4 hours vs once per day											
	The pitchers are rinsed throughout day											
W	Need to label fructose pitcher and remove old shipping label											
	Food allergy notification on menu											
COS	Best to have Sani bucket in area to use it up front											
10		hc for pearls per written plan / time labels on containers reflect 4 hrs										
19 COS	Air gap at back ice machine to be established over drain from ice machine pipes - they have also been turned into the drain Need to label pink soap container and store low											
003 W			s that impedes cleaning of	f floor unde	or							
~~					<i>,</i>							
	Keep an eye on tiny gap at back door Reminder to also date mark opened gallons of milk											
40	Avoid reuse of thin plastic containers with lids not nsf approved											
42	GeneralCleaning under cups and etc on shelving throughout											
36	Reminder to store wiping cloths in sanitizer -and use from the bucket											
32/45												
19	Sprayer attachment to have a back siphonage device attached											
	Advised to set up sinks to use three comp sink every 4 hrs when needed											
Received	hv:		Print:		I	Title: Person In Charg	e/ Owner					
(signature)	^{by:} See abov	/e				i erson in charg						
Inspected	by:		Print:									
(signature)	Kelly kírkpa	ıtríck	\mathcal{RS}			Samples: Y N	# collecte	ed				
						÷						