Followup fee of																		
\$50.00 after initial Retail Food Establishment Inspection Report											ning							
Followup City of							Rockwall					Vomit clean up						
Date: Time in: Time out: License/Pe								ermit #				Fc	Food handlers Food managers					
						000940					0		0	Page 1				
Purpose of Inspection: 1-R Establishment Name:						2-Follow Up	3-Compla ontact/Owner N			-Inv	vestig	atior	n	5-CO/Constru * Number of Re	epeat Violat		TOTAL/S	CORE
ShareteaAngelPhysical Address:Pest control :					0		Но	bod		G	reas	✓ Number of Vi e trap :		OS: Follow-up: Yes 🖌	19/8	1/B		
2675 market center Need info							Na			Ne	ed inf	fo	ľ	No 🗌				
Compliance Status:Out = not in complianceIN = in complianceNO = not observedNA = not applicableCOS = corrected on siteR = repeat violationW-VMark the appropriate points in the OUT box for each numbered itemMark $$ in appropriate box for IN, NO, NA, COSMark an $$ in appropriate box for R											√atch							
Priority Items (3 Points) violations Require Immediate Compliance Status Compliance 0 I N N C											ive Action not to exc	ceed 3 days	5		R			
U T	N	$\mathbf{N} = \mathbf{O} = \mathbf{A} = \mathbf{O} = \mathbf{A}$ $\mathbf{S} = \mathbf{C} =$				ĸ		JN		A	o s			yee Health		K		
		1. Proper cooling time and temperature						V				12. Management, for knowledge, respons			employees;			
	~		2. Proper Cold Holding temperature(41°F/ 45°F)							/			13. Proper use of re eyes, nose, and mo		l exclusion; No dis	charge from		
	•	3. Proper Hot Holding temperature(135°F)						To be moved to hand sink						_				
		4. Proper cooking time and temperature							Preventing Contamination by Han 14. Hands cleaned and properly washed/ Gloves u									
_		5. Proper reheating procedure for hot holding (165°F in 2					(165°F in 2		15. No bare hand contact with ready to eat alternate method properly followed (APPF)									
		Hours)					••• ••••••••••••••••••••••••••••••••••		alternate					alternate method pro	operly follo	wed (APPROVED	Y N 1	,
					6. Time as a Public Health Control; procedures & records Using label for tapioca pearls				16 Paste				-	Hi 16. Pasteurized food		bible Populations		
					Ар	proved Source						~		Pasteurized eggs us Not in use				
	good condition,				good condition, safe, ar	btained from approved source; Food in afe, and unadulterated; parasite nmercial to confirm approved									Chemicals			
	~				8. Food Received at pro	oper temperature	approveu		_	~				17. Food additives; & Vegetables	approved a	nd properly stored;	Washing Frui	its
_					To check temp	of THIK	n				/			Water only 18. Toxic substance	es properly i	es and lemo dentified, stored an	DNS Id used	
					9. Food Separated & pr	otected, prevented du								Stored on floor				
	V				Preparation, storage, dis Watch 10. Food contact surfac		leaned and				-			19. Water from app		Plumbing	ed: proper	
3					Sanitized at <u>200</u>	ppm/temperature P	tchers		3					backflow device		c, i funioni g instan	ea, proper	
	11. Proper disposition of returned, previously served or reconditioned Discarded / avoid bringing back into kitchen						V	/			 Approved Sewa disposal 		ater Disposal Syste	m, proper				
				<u> </u>		ority Foundation		ints)	viola	tion	s Req	uire	Cor	Need info	in 10 days			
O U T	I N	N O	N A	C O S	Demonstration	1 of Knowledge/ Pers	onnel	R		JN		N A	C O S	Food Te	emperature	Control/ Identific	ation	R
2					21. Person in charge pro and perform duties/ Cer One on duty at a	rtified Food Manager				V	•			27. Proper cooling 1 Maintain Product T		l; Equipment Ade	quate to	
2		One on duty at all times 22. Food Handler/ no unauthorized persons/ personnel All employees within 30 days of hiring					۷	V				28. Proper Date Ma To date mark r		isposition				
					Safe Water, Reco		2					29. Thermometers p Thermal test strips	provided, ac			·		
					Labeling 23. Hot and Cold Water available; adequate pressure, safe					<u> </u>				Need food th		<u>nd test strip:</u> Prerequisite for O		
_	•				24. Required records av destruction); Packaged		s; parasite							30. Food Establish	ment Pern	-	•	
\vdash			•		· •	with Approved Proce	dures							Posted on		ment, and Vendin	g	
					25. Compliance with V HACCP plan; Variance	ariance, Specialized P	rocess, and			Τ				31. Adequate handy supplied, used				
			~		processing methods; ma	anufacturer instructior				ľ								
						sumer Advisory			2					32. Food and Non-f designed, constructor Small cuttin	ed, and used	ı d		
	~				26. Posting of Consume foods (Disclosure/Rem Ingredients by reque	inder/Buffet Plate)/ Al					~			33. Warewashing F Service sink or curb Not set up	o cleaning fa	cility provided	used/	
0	I	N	N	С	Core Items (1 Poir	nt) Violations Requ	ire Corrective	Actio	on No			ed 90 N	0 Da C					R
U T	N	0	A	O S	Prevention 34. No Evidence of Inse	of Food Contaminati			נ 1			A	O S	41.Original contain		entification Bulk Food)		
1					animals 35. Personal Cleanlines	s/eating, drinking or t		$\left \right $							-			
1					<u>36. Wiping Cloths; pro</u>	ts perly used and stored		$\left \right $	v	1				42. Non-Food Cont		al Facilities		
Ľ		~			Wet prior to std 37. Environmental cont	oring		$\left - \right $	V		-			Minor cleaning 43. Adequate ventil	ation and light	ghting; designated	areas used	+
⊢		-			38. Approved thawing	method		\vdash	╞	~				44. Garbage and Re	efuse proper	ly disposed; faciliti	es maintained	
		-			Prop	er Use of Utensils			v	V	\uparrow			Watch dumps 45. Physical facilitie Minor cleaning	es installed,		ean	+
1					39. Utensils, equipment dried, & handled/ In us					T				46. Toilet Facilities			d, and clean	
Ľ					40. Single-service & sin			$\left \right $		-				47. Other Violation				+
	~				and used				1					Floor stora	ge			

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Casey Ong	Print:	Title: Person In Charge/ Owner Pics
Inspected by: (signature) Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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Establishr Share	nent Name: etea	Physical A 2675	market center	City/State: Rockwa	ll	License/Permit # FS 0000940	Page <u>2</u> of <u>2</u>			
Item/Loc	ation	Temp F	TEMPERATURE OBSERVA	TIONS Temp F	Item/Locat	ion	Temp F			
	front cooler	<u>remp r</u>					<u>remp r</u>			
Class			Ice cream freeze	er -7.3						
Lemo	on for reference	40								
C	old top unit									
Cr	eama inside	41								
Pu	dding on top	39								
			CEDUATIONS AND CODDECT		NC					
Item	Item OBSERVATIONS AND CORRECTIVE ACTIONS 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 at 114 F									
35	Sanitizer buckets - 100/200'in wiping cloth advised to wet cloth prior to storing in bucket									
29	Test strips expired last October									
	Using tphc for tapioca pearls 4 hrs									
W	Reminder that to date mark milk when opening if not using within 4 hrs									
47	Best to not store anything on the floor that impress moping the floor - chemicals and boxes									
34	To address very small gap at back door bottom sweep									
35	Need employees in hats etc									
19			machine drain should b							
W			in freezers - No condensa							
10	Pitchers - are washed one time per day this needs to be done at least every 4 hrs									
- 10	Pitchers are rinsed between customers to invert to store									
19	Have all drains to ice bins checked to have 1 inch air gap need permanent solution									
	Reminder to use commercial nsf approved equipment									
32	Time to replace small green cutting board									
29	Need food thermo for checking temps of Tcs foods Ingredients to be available by request									
	ingredients to be avail	able by I	equesi							
Received (signature)	See abov	′e	Print:			Title: Person In Charge/ ()wner			
Inspected	by:	-	Print:							
(signature)	^{by:} Kelly kírkpa	tríck	\mathcal{DS}			Samples: Y N # d	collected			