## \$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
Employee health

09/	16	/20	21	Time in: 3:32	Time out: 4:22	FS 0		94	lO.			Est. Tyl Bevera	I -	Page 1 of	f <u>2</u>
Purp	ose	of In	spec	tion: 1-Routine	2-Follow Up	3-Compla	int		Invest	igati	ion	5-CO/Construction	6-Other	TOTAL/SCO	ORE
Establishment Name: Sharetea				Contact/Owner Name: HU						* Number of Repeat Violations:  Vumber of Violations COS:  7/0		7/02/	/ <b>^</b>		
Physical Address: 2675 market center				Pest control : Contail pest 08/19/21			Hood Grease Na 07-31/2			e trap : Follow-up: Yes		☑ 7/93/A			
Mark	Con	mplia	nce S	Out = not in co	ompliance IN = in cor	npliance No	O = not o					oplicable COS = correcte O, NA, COS	ed on site <b>R</b> = repeat vio	olation W-Wa	itch
								re Im	medi	ate C	Correct	tive Action not to exceed			
0 1			emperature for Food Safety			O U		N I	N C A O		Employee Health		R		
Т			S	1. Proper cooling time	egrees Fahrenheit) and temperature			Т			S	12. Management, food er	mployees and conditional	employees;	
	~								<b>/</b>			knowledge, responsibilit			
\ \	4	2. Proper Cold Holding temperature(41°F/ 45°F)		45°F)			/			13. Proper use of restriction and exclusion; No discharg eyes, nose, and mouth Policy					
	~	3. Proper Hot Holding temperature(135°F)					_			g Contamination by Han	ıds				
V	A. Proper cooking time and temperature Boiling pearls			Ħ		<b>/</b>			14. Hands cleaned and p	properly washed/ Gloves u	ised properly				
	5. Proper reheating procedure for ho Hours)		cedure for hot holdi				15. No bare hand contact with ready to eat foods or appr alternate method properly followed (APPROVED Y								
				6. Time as a Public Hea Stickers on pearls - 4 hr	alth Control; proced	lures & records	$\blacksquare$					Gloves / no food o	contact / utensils		
				Stickers on pearls - 4 hr	'S							. ·	Susceptible Populations ed; prohibited food not of		
					proved Source					·		Pasteurized eggs used wl	hen required		
V				7. Food and ice obtaine good condition, safe, and destruction Internation	nd unadulterated; pa	arasite							Chemicals		
V				8. Food Received at pro		3 3			<u> </u>			& Vegetables	oved and properly stored;	Washing Fruits	
				Protection	n from Contaminat	tion			/			Water only 18. Toxic substances pro	perly identified, stored an	nd used	+
V				9. Food Separated & preparation, storage, di		during food						,	Water/ Plumbing		
-				10. Food contact surfact Sanitized at _200_		; Cleaned and		3				19. Water from approved backflow device Sprayer added	l source; Plumbing install	ed; proper	
	~	•		11. Proper disposition of reconditioned Disc	of returned, previous	sly served or			/			20. Approved Sewage/W	Vastewater Disposal System	m, proper	
	_											Watch drains			
		-		Pri	ority Foundatio	on Items (2 Po	ints) v	iolati	ons R	?eaui	ire Co	rrective Action within 10	davs		
O I U N	NO	N A	C O S	Demonstration	n of Knowledge/ Pe	ersonnel	ints) v	iolati O U T	I	N I	ire Con N C A O S	Food Temper	days rature Control/ Identific	cation	R
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## Retail Food Establishment Inspection Report

## City of Rockwall

Received by: (signature) Angel Hu	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishr Share	nent Name:	Physical A	Address: Market center	City/State:	License/Po	ermit # Page 2 of 2		
J	<del></del>		TEMPERATURE OBSERVA					
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Location	Temp F		
Cold to	op unit		Glass front coole	r				
	Taro	39	Talo	41				
F	Red beans	39	Juice for reference	e 41				
	Milk below	41						
	Freezer	-14						
		OF	SSERVATIONS AND CORRECTI	VE ACTION	NC			
Item Number	AN INSPECTION OF YOUR ES		ENT HAS BEEN MADE. YOUR ATTEN			IONS OBSERVED AND		
		 I						
	Restrooms - equipped					_		
101	Hot water in prep area							
W	Set up Sani bucket for		•					
	Need hair restraints v	•	•					
			rent sizes - with time labels	on conta	ainer to discard a	t 4 hrs		
37	Time to defrost ice cre	am front	unit					
	Tea containers spigots	s etc clea	aned daily					
39	Utensils to be stored of	lean and	I dry after rinsing (not in wa	ter ) and t	hen washed and	sanitized every 4 hrs		
	Keeping scoops out of	f flavored	l powder - keep an eye on o	condition	of food containers	S		
	Shakers are rinsed af	ter each	drink and are washed and	sanitized	every 4 hrs			
	Discussed allergens a	ınd sepa	ration etc					
39	Avoid using cloths und	der items	in the front area —- not ap	proved				
	To store in sanitizer w	hen not i	n use	•				
19	Will need to address f	aucet sp	rayer that doesn't self retra	ct over si	nk			
	Using quats sanitizer -	•	_ •					
32								
Received (signature)	by:	, o	Print:		Title: Perso	on In Charge/ Owner		
	See abov	/ <b>ヒ</b>						
Inspected (signature)	See abou	tríck.	Print:					
1	<i>y</i> 1				Samples: Y	N # collected		