Follow-up fee of \$50.00 is required after 1st Followup

Retail Food Establishment Inspection Report City of Rockwall

✓ First aid kit
Allergy policy/training
Allergy policy/training Vomit clean up Employee health
Employee health

Date: 09/19/2022		Time out: 1:46	FS 000		40				Food handlers All within 30 Page 1 of _				
Purpose of Inspe	ction: 1-Routine	2-Follow Up	3-Complaint		Inves	stiga	tion		5-CO/Construction 6-Other TOTAL/SCO				
Establishment Nar Sharetea		Ang	tact/Owner Name Jel Hu	1			1		* Number of Repeat Violations: Y Number of Violations COS: e tran/ waste oil: Follow-un: Yes				
Physical Address: 2675 market center	r		e 09/13/2022	Hoo Na	od		Fat	boy	/ 50 lbs 09/19/2022 No 🗹				
Compliance Mark the appropriate	e points in the OUT box for ea		Mark √ in	appropi	riate b	ox f	or IN	, NO					
Compliance Status	Priorii	ty Items (3 Point	S) violations Req		<i>nmed</i> lompli				ive Action not to exceed 3 days				
O I N N C U N O A O S	Time and Temperature for Food Safety			U T	N	N O	N A	C O S	Employee Health				
	Proper cooling time and temperature				1				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting				
	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 ten	nperature(135°F)			Emailed poster for hand sink Preventing Contamination by Hands								
V	4. Proper cooking time and	d temperature			1				14. Hands cleaned and properly washed/ Gloves used properly				
	5. Proper reheating procedure for hot holding (165°F in 2 Hours)				~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N) Utensils and gloves				
V	6. Time as a Public Health Tapioca pearls	Control; procedures	& records						Highly Susceptible Populations				
	Appro	oved Source					~	16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required					
	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Kroger						1		Chemicals				
	8. Food Received at proper temperature To transport safely /Sam's				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water				
	Protection from Contamination				1				18. Toxic substances properly identified, stored and used				
	9. Food Separated & prote preparation, storage, displ	ng food			Water/ Plumbing								
~	10. Food contact surfaces Sanitized at _200 pp	eaned and		~			1	19. Water from approved source; Plumbing installed; proper backflow device City approved					
	Proper disposition of reconditioned Discarding	served or		~				20. Approved Sewage/Wastewater Disposal System, proper disposal					
	Prior		tems (2 Points)						rective Action within 10 days				
O I N N C U N O A O S	Demonstration of	f Knowledge/ Person		O U T	N	N O	N A	C O S	Food Temperature Control/ Identification				
	21. Person in charge prese and perform duties/ Certif	ied Food Manager (C	CFM)		~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature				
	22. Food Handler/ no unat Need food handler for	uthorized persons/ pe husband	ersonnel		1			28. Proper Date Marking and disposition Good					
	Safe Water, Record	keeping and Food P abeling	ackage		~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital / test strips on site				
	23. Hot and Cold Water at See attached								Permit Requirement, Prerequisite for Operation				
	24. Required records avail destruction); Packaged Fo Per order	lable (shellstock tags ood labeled	; parasite		~				30. Food Establishment Permit (Current/ insp sign posted) Posted				
	Conformance with Variable 25. Compliance with Variable 25.	h Approved Proced			1 1				Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly				
	HACCP plan; Variance of processing methods; manu	otained for specialize	d		~				supplied, used Equipped				
		mer Advisory		2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Spigot				
	26. Posting of Consumer A foods (Disclosure/Remind Posting				~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Labeled and equipped				
		Violations Requir							ys or Next Inspection, Whichever Comes First				
O I N N C U N O A O S		Food Contamination	n R	U T	N	N O	N A	C O S	Food Identification				
W	34. No Evidence of Insect animals Watch gap at b	ottom of door				/			41.Original container labeling (Bulk Food)				
	35. Personal Cleanliness/e	<u> </u>	pacco use						Physical Facilities				
	36. Wiping Cloths; proper Stored in sanitiz	rly used and stored er			~				42. Non-Food Contact surfaces clean Watch				
/	37. Environmental contam				1				43. Adequate ventilation and <u>lighting; designated areas used</u>				
	38. Approved thawing method								44. Garbage and Refuse properly disposed; facilities maintained Watch				
<u></u>	\ -'			_		_	_	-	45. Physical facilities installed, maintained, and clean				
	Proper	Use of Utensils			1	_			Watch				
w	39. Utensils, equipment, & dried, & handled/ In use u	k linens; properly use utensils; properly use		_	<u>/</u>			_					

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: Sharetea		Physical A	ddress: market center	City/State: Rockwall	FS 0000940	Page <u>2</u> of <u>2</u>						
			TEMPERATURE OBSERV									
Item/Loc		Temp F	Item/Location		n/Location	<u>Temp</u>						
Upright cooler 3		36	Deep freezer	4.2								
Beans		40										
	Cold top											
	Pudding	37										
	Beans	38										
	Taro	40										
ľ	Milk inside	40										
T.	I		SERVATIONS AND CORRECT			•						
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: All temps F	STABLISHME	ENT HAS BEEN MADE. YOUR ATTE	NTION IS DIRECTED	TO THE CONDITIONS OBSERV	ED AND						
	Having grease trap pu	ımped at	time of inspection.									
	Hot water at hand sink	•										
	Using tphc for pearls expiration time on containers- cooked on site											
W	Very small hole at bo	•										
	Sanitizer buckets 200 ppm in wiping cloth - watch for quats binding and test quats first and then wet rag before placing into solution											
	Sweet red beans are placed into cooler from can never cooked on site											
	Using exp date on milk 6 days only											
32	Tea containers are scrubbed daily - spigot - watch for oxidation or lime deposit from water on spigot - makes difficult to clear											
	Commercial grade appliances to use always											
	Replace when needed	t										
	Pitchers are rinsed du	ring the	day and w r s every 4 hrs	or less -								
	Allergy policy- posting	on menu	ı on each screen									
	Hot water in restrooms	s 110	paper towels									
	•		nor a shaker added to	•								
	1											
	Scoop for ice cream is washed every 4 hrs Stored dry in bowl after rinsing											
			ottom shelf just inside the			nt area						
W	Very very minor cleaning under and around equipment and tables and etc											
	Cleaning inside ice machine weekly											
	Keep curtains into back prep washed											
	Washing lemons and limes with water only											
	-				Laure -							
Received (signature)	See abov	/e	Print:		Title: Person In Charge/	Jwner						
Inspected	1 by:		Print:									
(signature)	See abou	itríck	\mathcal{RS}		Samples: Y N #	collected						