

\$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: 09/21/2023	Time in: 2:37	Time out: 3:11	License/Permit # FS 0000940	Food handlers 1	Food Managers 1	Page <u>1</u> of <u>2</u>
----------------------------	-------------------------	--------------------------	---------------------------------------	---------------------------	---------------------------	---------------------------

Purpose of Inspection: 1-Routine 2-Follow Up 3-Complaint 4-Investigation 5-CO/Construction 6-Other **TOTAL/SCORE**

Establishment Name: Sharetea has	Contact/Owner Name: Angel	* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____	5/95/A
Physical Address: 2675 market center	Pest control : Lake stone 9/12/2023	Hood Na	Grease trap: waste oil : Fat boys 08/29/2023
Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>			

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	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓				✓					
1. Proper cooling time and temperature						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓					✓					
2. Proper Cold Holding temperature(41°F/ 45°F) See						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth To post at hand sinks					
		✓				Preventing Contamination by Hands					
3. Proper Hot Holding temperature(135°F) Using 6						✓					
	✓					14. Hands cleaned and properly washed/ Gloves used properly					
4. Proper cooking time and temperature Boiling								✓			
				✓		15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.)					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						Highly Susceptible Populations					
	✓					✓					
6. Time as a Public Health Control; procedures & records Writing time on containers						16. Pasteurized foods used; prohibited food not offered Cooked					
Approved Source						Chemicals					
	✓					17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water only					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Commercial / to have English panel always						✓					
	✓					18. Toxic substances properly identified, stored and used Stored low - watch soap					
8. Food Received at proper temperature To always check						Water/ Plumbing					
Protection from Contamination						✓					
	✓					19. Water from approved source; Plumbing installed; proper backflow device					
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						✓					
	✓					20. Approved Sewage/Wastewater Disposal System, proper disposal					
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature											
				✓							
11. Proper disposition of returned, previously served or reconditioned Discarded											

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓					✓					
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 1						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	✓					W	✓				
22. Food Handler/ no unauthorized persons/ personnel 1						28. Proper Date Marking and disposition Watch if inot using within 24 hrs					
Safe Water, Recordkeeping and Food Package Labeling						2					
	✓					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Need test strips					
23. Hot and Cold Water available; adequate pressure, safe						Permit Requirement, Prerequisite for Operation					
				✓		✓					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						30. Food Establishment Permit (Current/ insp sign posted) Posted					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
				✓		✓					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions						31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped					
Consumer Advisory						W	✓				
	✓					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Avoid residential					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label											
				✓		33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped					

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
	✓					✓					
34. No Evidence of Insect contamination, rodent/other animals Watch bottom of back door						41. Original container labeling (Bulk Food)					
	✓					Physical Facilities					
35. Personal Cleanliness/eating, drinking or tobacco use						✓					
1						42. Non-Food Contact surfaces clean					
36. Wiping Cloths; properly used and stored Watch storage						✓					
1						43. Adequate ventilation and lighting; designated areas used					
37. Environmental contamination See freezer						1					
				✓		44. Garbage and Refuse properly disposed; facilities maintained See					
38. Approved thawing method						✓					
Proper Use of Utensils						45. Physical facilities installed, maintained, and clean					
	✓					✓					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Handles out						46. Toilet Facilities; properly constructed, supplied, and clean					
	✓					47. Other Violations					
40. Single-service & single-use articles; properly stored and used											

