

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Jessica Murphy	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly kirkpatrick</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Smoothie king	Physical Address: I-30	City/State: Rockwall	License/Permit # Food 6420	Page <u>1</u> of <u>2</u>
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Beverage cooler	37	Upright			
Deep freezer (customer)	-2.6	36-38 F			
Almond milk cooler glass front	38.9	Upright freezer	.9		
Cold top unit					
Mangoes	39				
Strawberries	39				
Greek yogurt	39				
Deep freezer 2					

OBSERVATIONS AND CORRECTIVE ACTIONS

Item 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 at hand sink 136 and up watch
	Sanitizer buckets 200 in bucket
	Watch additives under soap dispenser
	Employee heath poster on wall behind hand sink
29	To provide thermo in warmest location of the almond milk cooler cos / but need one in three other units
	Best to move dirty lids away from clean paper towels for hands
	Reminder to protect items in deep freezer from any condensation that might be on under side of lid
W	Dipper well drain to be above the top of the drain slightly borderline
	Discussed quats issue with cloth towels - will soak prior to storing in solution
Note	Will wash lids to pitchers in rinse sink
	Replacing pitchers every 4 hrs
	Allergy blenders are separated from non allergy
	Posting on menu for allergens as well
	Sink sanitizer 200 ppm
Note	Make sure that hand sink stays accessible when kitchen is used for prepping (ice chests)
	Bleach is only used on floor and quats on food contact surfaces - advise to never mix
	Lights missing from reach in but appears to be light enough when kitchen light is on ...add led bulbs
42	Minor spills inside 3 door unit to clean bottom pan freezer
	Temps taken 3 times per day
	Freezer units are defrosted every Sunday
45	What are plans for door repair to restroom
39	Watch scoops on top shelf that are touching card board box above /
Cos	Organizing back room To store chemicals together and move the box over the shelf where scoops are stored
	Changing mop heads weekly discussed hanging to allow to dry
W	Watch type of containers used as they should be nsf approved and easy to clean
	Checking dates daily

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