2nd Followup
$50.00 fee

Retail Food Establishment Inspection Report

City of Rockwalll

- ✔ First aid kit
- ✔ Allergy policy
- ✔ Vomit clean up
- ✔ Employee health

Date:	Time in:	Time out:	License/Permit #	Handlers	CFM	Page 1 of 2
03/29/2024	10:59	11:41!	FS 3414	13	3	

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

TOTAL/SCORE

Establishment Name: Smoothie king

Contact/Owner Name: Combs/was

✘ **Number of Repeat Violations:** ____
✓ **Number of Violations COS:** _____

Physical Address: 718 E I -30

Pest control : Rockwall pest monthly

Hood: Na

Grease trap : Na

Follow-up: Yes ✔ **No** ☐

8/92/A

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 '✓' a checkmark 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						
OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R
		✔			1. Proper cooling time and temperature	
3					2. Proper Cold Holding temperature(41°F/ 45°F) Front cold top unit	
			✔		3. Proper Hot Holding temperature(135°F)	
			✔		4. Proper cooking time and temperature	
			✔		5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
		✔			6. Time as a Public Health Control; procedures & records During prep	
					Approved Source	
	✔				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction US foods	
	✔				8. Food Received at proper temperature To check	
					Protection from Contamination	
	✔				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
	✔				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature	
		✔			11. Proper disposition of returned, previously served or reconditioned Discarded	

Compliance Status						
OUT	IN	NO	NA	COS	Employee Health	R
	✔				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	✔				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
					Preventing Contamination by Hands	
	✔				14. Hands cleaned and properly washed/ Gloves used properly	
	✔				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y_ N_)	
					Highly Susceptible Populations	
			✔		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
					Chemicals	
			✔		17. Food additives; approved and properly stored; Washing Fruits & Vegetables Frozen	
	✔				18. Toxic substances properly identified, stored and used	
					Water/ Plumbing	
	✔				19. Water from approved source; Plumbing installed; proper backflow device City approved	
	✔				20. Approved Sewage/Wastewater Disposal System, proper disposal	

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

OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R
	✔				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 3	
	✔				22. Food Handler/ no unauthorized persons/ personnel 12	
					Safe Water, Recordkeeping and Food Package Labeling	
	✔				23. Hot and Cold Water available; adequate pressure, safe	
	✔				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Per order	
					Conformance with Approved Procedures	
	✔				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	
					Consumer Advisory	
	✔				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Allergens available by tequest	

OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
	✔				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
		✔			28. Proper Date Marking and disposition Only 2 items required to be dated - 6 days out	
2					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Need new in date	
					Permit Requirement, Prerequisite for Operation	
	✔				30. **Food Establishment Permit/Inspection** Current/ insp posted Posted	
					Utensils, Equipment, and Vending	
	✔				31. Adequate handwashing facilities: Accessible and properly supplied, used	
W	✔				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch	
		✔			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*

OUT	IN	NO	NA	COS	Prevention of Food Contamination	R
	✔				34. No Evidence of Insect contamination, rodent/other animals	
	✔				35. Personal Cleanliness/eating, drinking or tobacco use	
	✔				36. Wiping Cloths; properly used and stored Stored in solution	
1					37. Environmental contamination	
		✔			38. Approved thawing method	
					Proper Use of Utensils	
	✔				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
	✔				40. Single-service & single-use articles; properly stored and used	

OUT	IN	NO	NA	COS	Food Identification	R
	✔				41.Original container labeling (Bulk Food)	
					Physical Facilities	
1					42. Non-Food Contact surfaces clean	
	✔				43. Adequate ventilation and lighting; designated areas used	
	✔				44. Garbage and Refuse properly disposed; facilities maintained	
1					45. Physical facilities installed, maintained, and clean Clean under equipment	
	✔				46. Toilet Facilities; properly constructed, supplied, and clean Equipped	
		✔			47. Other Violations	

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name:	Physical Address:	City/State:	License/Permit #	Page 2 of 2
Smoothie king	718 E I -30	Rockwall	FS 3414	

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Glass front	41 I	Upright cooler in back room	36		
Deep freezer	-3				
Glass front cooler	36				
Cold top unit	55				
Oat milk	53				
Freezer deep	-6				
Upright unit in back	36				
Freezer	-17				

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: temps taken in F
	Hot water at front hand sink
42	To clean inside coolers where need/ also inside cabinets
	Using sleeved straws
03	To repair cold top unit to hold 41 or less … Currently 53-55 F
	Sanitizer at 200 to pm
	To clean dipperwell
	Sanitizer at 200'ppm in sink
45	To clean under ice machine -floor
	Gasket is on order for 2 door upright unit in back
37	To eliminate standing water inside unit cooler unit
	Upright freezer - address ice inside unit
42	To clean shelving where needed
	Hot water at three comp -112

Received by: (signature) See above	**Print:**	**Title: Person In Charge/ Owner**
Inspected by: (signature) Kelly Kirkpatrick RS	**Print:**	Samples: Y N # collected

Form EH-06 (Revised 09-2015)