

Followup fee of \$50.00 after initial Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 09/11/2023	Time in: 10:22	Time out: 11:34	License/Permit # Fs 0003414	Food handlers 15	Food managers 2	Page <u>1</u> of <u>2</u>
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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: Wasilewski	* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____	<b>10/90/A</b>
Physical Address: 718 E I-30	Pest control : Rockwall pest	Hood Na	Grease trap / waste oil Na
Follow-up: Yes <input checked="" type="checkbox"/> No <input 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
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
			✓			1. Proper cooling time and temperature	✓				
	✓					2. Proper Cold Holding temperature(41°F/ 45°F)	✓				
			✓			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 Prep only					
<b>Approved Source</b>						<b>Preventing Contamination by Hands</b>					
	✓					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Smoothie king commissary			✓		
	✓					8. Food Received at proper temperature To check	✓				
<b>Protection from Contamination</b>						<b>Highly Susceptible Populations</b>					
	✓					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	3			✓	
3				✓		10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>0</u> ppm/temperature <b>150</b>	W				
	✓					11. Proper disposition of returned, previously served or reconditioned	✓				
						<b>Water/ Plumbing</b>					
						19. Water from approved source; Plumbing installed; proper backflow device <b>Plumbing is already being addressed</b>					
						20. Approved Sewage/Wastewater Disposal System, proper disposal					

**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
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
W	✓					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) <b>2 and planning on more</b>	✓				
	✓					22. Food Handler/ no unauthorized persons/ personnel	✓				
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						<b>Permit Requirement, Prerequisite for Operation</b>					
	✓					23. Hot and Cold Water available; adequate pressure, safe	✓				
	✓					24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	✓				
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
			✓			25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	✓				
<b>Consumer Advisory</b>						<b>Physical Facilities</b>					
	✓					26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Posting on menu	W				
						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used <b>Watch condition</b>					
						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided <b>Set up</b>					

**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	
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>						
1						34. No Evidence of Insect contamination, rodent/other animals See		✓				
	✓					35. Personal Cleanliness/eating, drinking or tobacco use	<b>Physical Facilities</b>					
W	✓					36. Wiping Cloths; properly used and stored Store in sanitizer / avoid having dry towels on surfaces	1					
		✓				37. Environmental contamination Watch	✓					
		✓				38. Approved thawing method	✓					
<b>Proper Use of Utensils</b>						<b>Other Violations</b>						
1						39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used See	1					
	✓					40. Single-service & single-use articles; properly stored and used	W	✓				
						46. Toilet Facilities; properly constructed, supplied, and clean See						
						47. Other Violations						

# Retail Food Establishment Inspection Report

## City of Rockwall

Received by: <b>Baylee Trusty</b>	Print:	Title: Person In Charge/ Owner
Inspected by: <i>Kelly Kirkpatrick RS</i> <small>(signature)</small>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Smoothie king</b>	Physical Address: <b>718 E I -30</b>	City/State: <b>Rockwall</b>	License/Permit # <b>3414</b>	Page 2 of 2
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Bev cooler	29-33	Cold top			
Deep freezer	-14	Mango's	39		
Glass front prep		Strawberry	39		
2 door upright in prep	28-33	Pumpkin	38		
3 door freezer htt	-3-11				
Deep freezer for ice cream					

### 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 in restroom 111
	Might consider placing trash can near door to dispose of paper towel used to open door - outside door
	Hot water at handsink - 124
Cos	Best to store employee drinks on bottom
	Hot water at hand sink and three comp 124
18/cos	WaTch storage of air spray in front area - store under sink
10/cos	Sanitizer in bucket - not showing -
	Reminder that wiping cloths should be stored in solution when not it use t
W	Reminder to hang mops to dry on hooks
42	Minor cleaning needed on bottom of freezer in back room
W	Sanitizer tested at three comp sink 150 ppm ... reminder to test at supplier recommended temp - see poster / also observed leak
45	Observed small leak coming from water filter
34	To fill small holes in walls behind ice machine and over hand sink
W	Need to have drain pipe checked from ice machine ...as is hitting plastic grate and creating standing water on drain / leak from ice machine line in repair !
34	Fruit flies observed around ice machine and three comp sink and boxes of bananas
	Using fit wash for fruit - strawberries and blue berries ...
W	Watch condition of small cutting boards
39	Best to invert scoops used for dry goods ... and clean as per code
	Separating peanut butter scoopsFrom all others
18/cos	Watch storage of spray bottles over running dipper well
	Discussed using bleach and quats products - never together
W	To place lids on ice cream in freezer to protect from condensation from lid
45/42	General cleaning needed under equipment and on shelves etc
	Changing wet cloth under draining lids twice per shift
W	Sanitizer isn't fully priming ... to have chemical company check and address leak when running
	Always test before using !

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

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