

# Retail Food Establishment Inspection Report

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

Date: <b>5/15/2024</b>	Time in: <b>4:39</b>	Time out: <b>5:32</b>	License/Permit # <b>FS2023-17</b>	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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<b>Purpose of Inspection:</b> <input checked="" type="checkbox"/> 1-Routine <input type="checkbox"/> 2-Follow Up <input type="checkbox"/> 3-Complaint <input type="checkbox"/> 4-Investigation <input type="checkbox"/> 5-CO/Construction <input type="checkbox"/> 6-Other							<b>TOTAL/SCORE</b>
Establishment Name: <b>Sugar Llamas</b>			Contact/Owner Name:		* Number of Repeat Violations: _____		<b>5/95/A</b>
Physical Address: <b>6601 Horizon Rockwall, TX</b>			Pest control : <b>Spiderman/5-2024</b>		Grease trap : _____		
Compliance Status: <b>Out</b> = not in compliance <b>IN</b> = in compliance <b>NO</b> = not observed <b>NA</b> = not applicable <b>COS</b> = corrected on site <b>R</b> = repeat violation <b>W</b> = Watch							
Mark the appropriate points in the <b>OUT</b> box for each numbered item Mark '✓' a checkmark in appropriate box for <b>IN, NO, NA, COS</b> Mark an <b>X</b> in appropriate box for <b>R</b>							

### 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>					
	✓						✓				
	✓						✓				
		✓				<b>Preventing Contamination by Hands</b>					
		✓					✓				
		✓					✓				
	✓					<b>Highly Susceptible Populations</b>					
							✓				
	✓					<b>Chemicals</b>					
	✓						✓				
							✓				
	✓					<b>Water/ Plumbing</b>					
3				✓			✓				
	✓						✓				

### 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							✓				
	✓						✓				
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						<b>Permit Requirement, Prerequisite for Operation</b>					
	✓						✓				
	✓					<b>Utensils, Equipment, and Vending</b>					
	✓						✓				
<b>Conformance with Approved Procedures</b>						<b>Consumer Advisory</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>					
	✓						✓				
	✓					<b>Physical Facilities</b>					
	✓						✓				
	✓						✓				
	✓						✓				
<b>Proper Use of Utensils</b>							✓				
1							✓				
1							✓				

