

Additional followups  
\$50.00 fee

Retail Food Establishment Inspection Report  
City of Rockwall

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

Date: <b>06/17/2023</b>	Time in: <b>10:53</b>	Time out: <b>12:08</b>	License/Permit # <b>FS 9170</b>	Food handlers <b>1</b>	Food managers Need on site	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: <b>Sweet Frog</b>	Contact/Owner Name: <b>Luke keifer</b>	* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____	<b>6/94/A</b>
Physical Address: 1067 I-30	Pest control : Need info	Hood Na	Grease trap/ waste oil Americas best 750 06/14/2023
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
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
			✓			✓					
	✓					W					
			✓			<b>Preventing Contamination by Hands</b>					
			✓			✓					
			✓					✓			
			✓			<b>Highly Susceptible Populations</b>					
						✓					
	✓					<b>Chemicals</b>					
	✓					✓					
						3			✓		
	✓					<b>Water/ Plumbing</b>					
	✓					✓					
						✓					

**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>Consumer Advisory</b>						<b>Food Identification</b>					
	✓					W					
						✓					

**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>					
W						✓					
	✓					<b>Physical Facilities</b>					
1			✓			1					
W		✓				✓					
		✓				✓					
<b>Proper Use of Utensils</b>						<b>Food Identification</b>					
	✓					1					
	✓					✓					
						✓					

# Retail Food Establishment Inspection Report

City of Rockwall

Received by: <b>Lane Nelson</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>Sweet frog</b>	Physical Address: <b>I -30</b>	City/State: <b>Rockwall</b>	License/Permit # <b>9170</b>	Page 2 of 2
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**TEMPERATURE OBSERVATIONS**

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Soft serve units		<b>Cold top unit</b>		<b>Wic</b>	<b>33/34</b>
7	41/39	<b>Cheesecake</b>	23		
6	41/37	<b>Cookie dough</b>	36		
5	40/37	<b>Whipped cream</b>	39		
4	38/37	<b>Deep freezer</b>	-0.1		
3	40/36				
2	Na				
1	41/38				

**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 TAKEN in F
	Keep and eye on back door and make sure it stays closed - door to outside
	Keep and eye on dumpster
	Restrooms equipped - hot water 107
	Hot water in kitchen 120 plus / front hand sink handles reversed
	Sink sanitizer 200 ppm - watch temp
	Need employee health policy at hand sinks
	Double hand wash sign ? <span style="float: right;">Eliminate floor storage of cup boxes</span>
42	To clean food debris under toppings unit
	Storing nuts in front / try same for chips
W	Watch ice build up in freezers
W	Best to hang mops to dry over bucket ( or mop sink - )
42	Minor cleaning of stick outside surfaces if machines
45	To clean flooring under equipment near wall where needed
W	Keep and eye on use of sneeze guard - ex children etc - not effective at that level
36	Need to fill red buckets and store wiping cloths in solution to use on counters etc
	Code indicates to store in solution when not in use ...to fill container with solution of saniyzerc
Cos	The location of the bucket or containers for rags shouldn't be over wiping cloths
18	To label spray bottle near back door
42/45	Need to clean shelving in wic and sticky floor
	Rotation of cleaning weekly
W	Watch painted shelving in coolers - peeling - address when needed
	Set up Sani buckets during insp
	Pic - great demo of knowledge
	Discussed whipped cream - storing inside cooler and using empty for display
	Discussed sanitizing handles etc
	Supervising customer area

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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