



# Retail Food Establishment Inspection Report

## City of Rockwall

Received by: (Printed) <b>Maria De La Cruz</b>	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Sweet frog</b>	Physical Address: <b>130</b>	City/State: <b>Rockwall</b>	License/Permit # <b>FS 9170</b>	Page 2 of 2
--	---------------------------------	--------------------------------	------------------------------------	-------------

### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Yogurt units		<b>Wic</b>			
Unit 1	39/33	Straw run for reference	38		
Unit 3	39/41	Deep freezer	-9.8		
Unit 4	39/50	Cold top unit			
Unit 5	39/38	Whipped cream	39		
Unit 6	40/41	Cheese cake	41		
Unit 7	40/37				

### 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
	Cleaning syrup dispensers throughout the day when needed
	Watch sneeze guard and accessibility
42	Yogurt dispensers could use some cleaning on the non food portion of the dispenser up under dispenser - metal - also splashes etc
45	Watch cabinets and vinyl trim etc - exposed wood address
	Restrooms - hot water 114 and equipped with soap and towels
44	To address back hallway cleaning and also back area trash etc
	Hot water at hand sink in prep area
32	Need to provide food grade hose for cleaning the inside of the machines that contact food also avoid fabric on anything in kitchen
	Hot water at hand sink 112 / three comp 200 ppm
	Sink sanitizer 200 ppm at 70 F
29	Test strips expired 08/2022 to provide new updates
42/45	Need to clean fan guard in wic and also clean floor and shelving where needed
37	Time to defrost deep freezers both - heavy accumulation
W	Best to store personal items separate from store food
	Need to set up sanitizer bucket on front line and back prep for surfaces to keep clean and sanitized- sinks already set up to use quats from here
Cos	Red Sani bucket is under peanut butter and marshmallow sauce - took to three comp sink to wash and sanitize and the fill with sanitizer for wiping cloths
	Discussed quats binding with cotton towels - to wet in stream first
42	General cleaning inside cold top unit
W	Discussed peanut and known allergens separation
45	To repair wall next to cold top unit
32	Need to replace plastic containers that are badly cracked or stained and best to replace wirh naf
44	Need to also clean around shared dumpsters
32	Time to also replace small white cutting board where needed
	Using chlorox wipes for customer tables only and quats for pod service in prep area to
	Machines are thoroughly cleaned weekly ... product will be replaced every 24 hours typically
	Two managers certified - one was called to be at Forney store / food handler to open today was called out on a family emergency / handler on duty is new

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

Form EH-06 (Revised 09-2015)