Follow-up fee of \$50.00 is required after 1st Followup

Retail Food Establishment Inspection Report City of Rockwall

First aid kit	
Allergy policy/tra	ining
Allergy policy/tra Vomit clean up Employee health	
Employee health	

	ate: 2/1	2/2	02	22	Time in: 1:22	Time out: 2:35		Permit # 9170						Food handlers Food managers 0 on duty 0 on duty Page 1 of 2	2_
					tion: 1-Routine	2-Follow U				-Inve	stig	ation	ı [5-CO/Construction 6-Other TOTAL/SCOR	RE
		shmer		lam	ne:		Contact/Owne							* Number of Repeat Violations: ✓ Number of Violations COS:	
_		t Fro	<u> </u>	ss:		Pes	Luke Keiffe	ſ	Но	ood		G	rease	e trap/ waste oil: Follow-up: Yes 🗸	Α
	67 I 3						ntu - need newes		Na					new filed with city to address No Pics	
М		Compl			Out = not in copoints in the OUT box for	ompliance IN = in	compliance tem Ma	NO = not						plicable COS = corrected on site R = repeat violation W-Watch	h
1,1	uric t	те пррт	орг	ı										ive Action not to exceed 3 days	
Co	ompli I	ance S		us C	Time and Ton		and Cafety	R		Compl	iance N		tus C		R
U T	N		A	o s		nperature for Fo egrees Fahrenhei			U	J N	0	A	o s	Employee Health	
		. /			1. Proper cooling time	and temperature								12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
		_								V					
	/				2. Proper Cold Holding	temperature(41°	°F/ 45°F)		١٨.					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	1
			_		3. Proper Hot Holding	tamparatura(1250	°E\	\perp	•					Need employee health from state at all hand sinks now	
		/												Preventing Contamination by Hands	
		/			4. Proper cooking time	and temperature				/				14. Hands cleaned and properly washed/ Gloves used properly	}
		. /			5. Proper reheating pro-	cedure for hot ho	olding (165°F in 2				. /			15. No bare hand contact with ready to eat foods or approved	
		_			Hours)									alternate method properly followed (APPROVED Y. N.) Gloves	
		/			6. Time as a Public Hea	alth Control; proc	cedures & record	s						Highly Susceptible Populations	1
						1.6				T				16. Pasteurized foods used; prohibited food not offered	Г
					Ар	proved Source								Pasteurized eggs used when required No eggs	1
					7. Food and ice obtaine good condition, safe, ar	ed from approved and unadulterated:	l source; Food in								
	~				destruction Us food	ls	, ,							Chemicals	
					8. Food Received at pro		:	+		T				17. Food additives; approved and properly stored; Washing Fruits	
	~				Checking froze	en				~				& Vegetables Water only	1
					Protection	n from Contami	nation			/				18. Toxic substances properly identified, stored and used	
		Т			9. Food Separated & pr									Watch	
	~				preparation, storage, di	splay, and tasting	g							Water/ Plumbing	1
w	/				10. Food contact surfact Sanitized at _200_	es and Returnabl ppm/temperature	les ; Cleaned and e Set up bucke	t		/			+	19. Water from approved source; Plumbing installed; proper backflow device	
					11. Proper disposition of			+	-	1			Ì	City approved 20. Approved Sewage/Wastewater Disposal System, proper	\vdash
					reconditioned Diag	أممامما								disposal	1
					DISC	arded								usposu	
							ntion Items (2	Points)	viola	tions	Req	uire	Cor	rective Action within 10 days	
O U	I N	N I	N A	C O	Pri			Points)	U	I N	Req N O	uire N A	C 0	•	R
о и т		N I O	N A	C O S	Demonstration 21. Person in charge pr and perform duties/ Ce	ority Founda n of Knowledge/ esent, demonstra- rtified Food Man	Personnel tion of knowledge (CFM)	R R	0	I N	N	N	С	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to	R
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Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

TEMPERATURE OBSERVATIONS Wic Sum I Temp E Imm/Location Sum E Sum	Establishment Name: Sweet frog		Physical A		City/State: Rockwal	I	License/Permit # FS 9170	Page	Page <u>2</u> of <u>2</u>		
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 OBSERVED AND CORRECTIVE ACTIONS OBSERVED AND CORRECTIVE ACTIONS OBSERVED AND CORRECTIVE ACTIONS OBSERVED AND CORRECTIONS OBSERVE	000	g				•	1 0 0 17 0				
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