Follow-up fee of \$50.00 is required after 1st Followup City of Rockwall									Allergy policy/trainin Vomit clean up Employee health								
Date: 12/0	3/20)20	Time in: 2:15	e/Permit 917(Est. Type Risk Category Yogurt Low Page <u>1</u> of <u>2</u>							
Purpose of Inspection: 1-Routine 2-Fo					Up 3-Com			-Inve	estig	atio	n	5-CO/Construction 6-Other TOTAL/SCOP * Number of Repeat Violations:					
Sweet	frog		с.	Pest control :								✓ Number of Violations COS:					
Physica I -30	ıl Addr	ess:			Ho Na	ood				se trap : Follow-up: Yes U7 1007. 1/03/2020 750 No 🖉							
(Mark th	Complia e approp	nce S	tatus: Out = not in co points in the OUT box for	$\frac{IN}{IN} = i$	n compliance item Ma	NO = no						pplicable $COS = corrected on site R = repeat violation W- WatcO, NA, COS Mark an in appropriate box for R$					
							ire Ir	nmed	diate	Cor	rrect	tive Action not to exceed 3 days					
Complia O I U N T	Ance Sta N N O A	C Time and Temperature for Food Safety						I N	N N O	e Status N C A O S		Employee Health					
1		5	(F = degrees Fahrenheit) 1. Proper cooling time and temperature				Т	~			5	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
~	-		2. Proper Cold Holding temperature(41°F/45°F) See attached					~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth					
	~		3. Proper Hot Holding temperature(135°F)					<u> </u>				Preventing Contamination by Hands					
	~		4. Proper cooking time		-					14. Hands cleaned and properly washed/ Gloves used properly							
	5. Proper reheating procedure for hot holding (165°F in 2 Hours)				2		~		15. No bare hand contact with ready to eat foods or ap alternate method properly followed (APPROVED Y								
	· /		6. Time as a Public Hea	ls					Gloves Highly Susceptible Populations								
		1	Approved Source							~		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required					
~		7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction										Chemicals					
~			8. Food Received at pro	oper temperatu	re			~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables					
			Protection	n from Contan	nination			~				Water only strawberries 18. Toxic substances properly identified, stored and used					
			9. Food Separated & pr preparation, storage, di	rotected, prever	nted during food			<u> </u>				Own rack in back Water/ Plumbing					
		H	10. Food contact surfact Sanitized at 200				_	~				19. Water from approved source; Plumbing installed; proper backflow device					
			11. Proper disposition or reconditioned Disca	of returned, pre arded on (viously served or	de		~				City approved 20. Approved Sewage/Wastewater Disposal System, proper disposal					
						Points)				_	_	rrective Action within 10 days					
O I U N T	N N O A	C O S	Demonstration	n of Knowledg	e/ Personnel	R	U U T	N	N O	N A	C O S						
~			21. Person in charge pr and perform duties/ Ce Yes			e,		~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
~			22. Food Handler/ no u Yes	inauthorized pe	rsons/ personnel				~			28. Proper Date Marking and disposition Daily whipped cream					
			Safe Water, Reco	ordkeeping and Labeling	l Food Package			~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital					
~			23. Hot and Cold Wate See	er available; ade	equate pressure, saf	ė						Permit Requirement, Prerequisite for Operation					
~			24. Required records and destruction); Packaged Packaged pe	Food labeled				~				30. Food Establishment Permit (Current/ insp sign posted) Posted					
			Conformance	with Approved	l Procedures			<u> </u>			1	Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly					
	~		25. Compliance with V HACCP plan; Variance processing methods; m	e obtained for s	pecialized			~				supplied, used Equipped					
			Con	sumer Adviso	ry		v	N				32. Food and Non-food Contact <u>surfaces cleanable</u> , properly designed, constructed, and used					
~			26. Posting of Consum foods (Disclosure/Rem By request / in book	inder/Buffet Pl				~				Watch condition of shelving 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Set up					
					s Require Correct	tive Actio					0 Da	ays or Next Inspection , Whichever Comes First					
O I U N T	N N O A	C O S	Prevention	of Food Conta	mination	R	U U T	N	N O	N A	C O S						
w 🖌		5	34. No Evidence of Ins animals Watch closu	res	,		1		~		5	41.Original container labeling (Bulk Food)					
~		Ш	35. Personal Cleanlines	-	-			-				Physical Facilities					
~			36. Wiping Cloths; pro		stored			~				42. Non-Food Contact surfaces clean Watch					
	~		37. Environmental cont					~				43. Adequate ventilation and lighting; designated areas used					
~			38. Approved thawing Pull	method			V	\				44. Garbage and Refuse properly disposed; facilities maintained Watch dumpster					
		_		er Use of Uten	sils			~				45. Physical facilities installed, maintained, and clean Watch					
			39. Utensils, equipmen dried, & handled/ In us					<u> </u>	<u> </u>			46. Toilet Facilities; properly constructed, supplied, and clean Equipped					
			40. Single-service & sin and used	ngle-use article	s; properly stored			<u> </u>				47. Other Violations					
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Retail Food Establishment Inspection Report

City of Rockwall

(signature) Received by: Samantha Tucker	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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Establishment Name: Sweet frog	Physical A		City/State: Rockwal	1	License/Permit # Page 2 FS 9170		2 of 2			
	1-50	TEMPERATURE OBSERVAT		1	100170					
Item/Location	Temp F Item/Location		Temp F	Item/Locat	m/Location		<u>Temp F</u>			
Cold top unit ambient	28/33	Yogurt machines	6							
Whipped cream	39	7	36/35							
Cookie dough non Tcs (no eggs)		6	35/30							
Cheese cakes	41	5	30/29							
Deep freezer in back		4	32/33							
Wic	33	3	40/39							
		2	30/31							
			28/29	IS						
Item AN INSPECTION OF YOUR ES		SERVATIONS AND CORRECTI NT HAS BEEN MADE. YOUR ATTENT			E CONDITIONS OBSER	VED AN	VD			
Number NOTED BELOW:	TADLISTIME	NT HAS BEEN MADE. TOOK ATTEM	ION IS DIRE		E CONDITIONS OBSER					
	Hot water at hand sink 124 F									
Keep an eye on condi		elving inside cooler								
Sink sanitizer 200 ppr										
	Gloves used to touch utensils									
Ingredients by reques										
Changing utensils dai	-									
		board that is badly scored		d for Tcs	food)					
Using quats for sanitiz	Using quats for sanitizing / bleach is also on site - watch use									
Cohoes Self serving yogurt only / toppings added by staff using gloves										
		g knobs on machines with a		dry in a						
Received by:		Print:	1 auto an C		Title: Person In Charge	/ Owner				
(signature) See abov	/e									
(signature) See abov Inspected by: (signature) Kelly Kirkpo	atríck	\mathcal{RS} Print:								
Form EH-06 (Revised 09-2015)	-				Samples: Y N	# collecte	ed			