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

Retail Food Establishment Inspection Report City of Rockwall

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

Date: 06/02/202	22 1:13	Time out: 2:30	FS 9						Food Managers Food Handlers Page 2 of	2	
Purpose of Inspe	ction: 1-Routine	2-Follow Up	3-Comple Contact/Owner		4-I	nvest	igati	n	5-CO/Construction 6-Other TOTAL/SCO * Number of Repeat Violations:	ORE	
Sweet Frog			Keiffer				ı		Number of Violations COS: 5/05/	/Δ	
057 E I-30 Cant		est control : antu 2/27/2022					te trap / waste oil : Follow-up: Yes No V	5/95/A			
Compliance Mark the appropriat	Status: Out = not in components in the OUT box for	compliance IN = in co	ompliance N	NO = not o					policable COS = corrected on site R = repeat violation W-Wat NA, COS Mark an in appropriate box for R	itch	
					e Im	media	te C	rrect	ive Action not to exceed 3 days		
O I N N C U N O A O	Time and Temperature for Food Safety			R	O U	mplia I N	N N O A	С	Employee Health		
T	(F = degrees Fahrenheit) 1. Proper cooling time and temperature				T	1	O A	S	12. Management, food employees and conditional employees;		
	1. 1 topor cooming time and temperature					~			knowledge, responsibilities, and reporting		
'	2. Proper Cold Holding temperature(41°F/ 45°F) See					~			13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth		
	3. Proper Hot Holding temperature(135°F)								Preventing Contamination by Hands		
	4. Proper cooking time and temperature					/			14. Hands cleaned and properly washed/ Gloves used properly		
	5. Proper reheating procedure for hot holding (165°F in 2 Hours)					/			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)		
	6. Time as a Public He	ealth Control; proce	dures & records						Highly Susceptible Populations		
	Prep and loading only								16. Pasteurized foods used; prohibited food not offered		
		pproved Source					V		Pasteurized eggs used when required		
	7. Food and ice obtaing good condition, safe, a destruction US foo	and unadulterated; p							Chemicals		
	8. Food Received at pr							T	17. Food additives; approved and properly stored; Washing Fruits & Vegetables		
	Received froz								Water only 18. Toxic substances properly identified, stored and used	_	
	9. Food Separated & p	on from Contamina							16. Toxic substances properly identified, stored and used		
	preparation, storage, d		during rood						Water/ Plumbing		
/	10. Food contact surface Sanitized at 200	ces and Returnables ppm/temperature	s; Cleaned and			~			19. Water from approved source; Plumbing installed; proper backflow device City approved		
	11. Proper disposition reconditioned	of returned, previou	usly served or			/			20. Approved Sewage/Wastewater Disposal System, proper disposal		
	Pr	iority Foundati	on Items (2 P	oints) vi	olati	ons R	eaui	e Cor	rrective Action within 10 days		
O I N N C U N O A O		riority Foundati on of Knowledge/ P		oints) vi	O U	I	equin N N O A	CO	rective Action within 10 days Food Temperature Control/ Identification	R	
	Demonstratio 21. Person in charge pand perform duties/ Ce	on of Knowledge/ P	Personnel on of knowledge,		0	I	N N	C	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: Samantha Tucker	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: et frog	Physical A		City/State: Rockwa		2 of 2				
Itom/I oo	ection	Temp F	TEMPERATURE OBSERVATION Item/Location	Temp F	Item/Location	Temp				
Yogurt units		тетр г				<u>remp</u>				
			Deep freezer	11	Wic pp ambient					
Unit 1		39/38	Deep freezer 2	8.8	33/34/34 /35/39					
	Unit 2	Just filled								
Unit	3 (just filled left)	45/39	(Just filled that side))	Cold top unit					
Unit 4		39/39	Bottle cooler	40	Cookie dough	35				
Unit 5		39/39			Cheese cake	28				
Unit 6		38/39			Whipped cream inside					
	Unit 7	38/39								
	OTHE 7		SERVATIONS AND CORRECTIVE	VE ACTIO	NS					
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: temps in F	TABLISHME	NT HAS BEEN MADE. YOUR ATTENT	ION IS DIRE	ECTED TO THE CONDITIONS OBSERVED AN	ND				
rumber										
	Hot water 120 F									
42		<u> </u>	er dispensers and ice on lov	w tat cho	CO					
42/45			r and around equipment							
W	Best to Remove old pa	aper rolls	on bottomShelf under ss tab	le that a	re not used - dirty and can't be c	leaned				
37	Time to defrost freeze	r								
	To clean drains were r	needed w	atch							
	Sink sanitizer at 200 p	pm								
32	Time to replace small		pards where needed							
			ial freezers - time to defros	ŀ						
	Watch and address flo									
4E/40										
45/42										
	Keep an eye on shelvi		•							
	Watching and keeping		on sneeze guard							
W	Watch peeling Formic									
	Discussed allergens and	l placemer	nt and response to request and	d observa	tion of cross contact etc / will place	in fron				
	Training ongoing									
	Using digital thermo /	test strip	s for sanitizer							
	Checked both units before exit and both are recovered to less that 49 on sides and middle is lowering as well									
W										
W Dumpster area - to watch area and need lids to dumpster - management company is monitoring and owner will										
	Watch and address hallway floor and watch for gaps at back door Washing spoons for self service at least every 4 hrs									
	Using quats for tables 200 ppm in spray bottle									
Received	l by:		Print:		Title: Person In Charge/ Owner					
(signature)	See abov	/e								
Inspected (signature)		atici al	Print:							
	Keny MMPO	uruk	' NO		Samples: Y N # collected	ed				