

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Samantha Tucker	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: Sweet frog	Physical Address: I-30	City/State: Rockwall	License/Permit # FS 9170	Page 2 of 2
--	----------------------------------	--------------------------------	------------------------------------	-------------

TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Yogurt units		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	40
Unit 7	38/39				

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: temps in F
	Hot water 120 F
42	Minor detailed cleaning up under dispensers and ice on low fat choco
42/45	General detailed cleaning under and around equipment
W	Best to Remove old paper rolls on bottom Shelf under ss table that are not used - dirty and can't be cleaned
37	Time to defrost freezer
	To clean drains were needed watch
	Sink sanitizer at 200 ppm
32	Time to replace small cutting boards where needed
	Keep an eye on use of residential freezers - time to defrost
	Watch and address floor storage
45/42	To clean floor and shelving inside wic
	Keep an eye on shelving inside cold top unit
	Watching and keeping an eye on sneeze guard
W	Watch peeling Formica etc
	Discussed allergens and placement and response to request and observation of cross contact etc / will place in front
	Training ongoing
	Using digital thermo / test strips for sanitizer
	Checked both units before exit and both are recovered to less that 49 on sides and middle is lowering as well
W	Dumpster area - to watch area and need lids to dumpster - management company is monitoring and owner will let them know
	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 by: (signature) See above	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)