Followup Fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

City of Rockwall

Date: 2/27/24		Ļ	Time in: 1:27		License/Permit # FS-9504									CPFM 2	Food handlers	Page 1	of <u>2</u>	
				tion: 1-Routine	2-Follow U		3-Compla			1-In	vestig	atio	n	5-CO/Cons		6-Other	TOTAL/	SCORE
Estab Trop				^{ne:} hie cafe		Conta	act/Owner l	Vame	:					Number o	of Repeat Viola of Violations C	ations:		-
Physi	cal A	ddre	ess:	kwall, Tx		st contro ssey 2/2			H N/a	ood				e trap :/ waste oil 2/12/24 50g	I	Follow-up: Yes	11/8	89/B
	Con	ıpliaı	nce S	Status: Out = not in co	mpliance IN = in	complian	ice N	0 = no	ot obse	erved		A = 1	not ap	oplicable COS :	= corrected on	site R = repeat vio	lation W=	Watch
Mark	the ap	oprop	riate	points in the OUT box for Prio										ox for IN, NO, NA, vive Action not to		rk an X in appropriat ys	e box for R	
Comp O I	N	N	C	Time and Ten	nperature for Fo	ood Safe	etv	R		0 I	plianc N	N	C					R
U N T	0	A	O S		egrees Fahrenhei		•			U N T	0	A	S	12 Managemen		yees and conditional	employees:	
	~			1. Froper cooming time	and temperature					V				knowledge, resp			employees,	
V	,			2. Proper Cold Holding See	temperature(41°	°F/ 45°F))			V	/			13. Proper use of eyes, nose, and State Poast	mouth	nd exclusion; No dis	charge from	
	/			3. Proper Hot Holding	temperature(135°	°F)										ntamination by Han	ıds	
	/			4. Proper cooking time	and temperature					V	1			14. Hands clear	ned and prope	rly washed/ Gloves u	sed properly	у
	~			5. Proper reheating products)	cedure for hot ho	olding (10	65°F in 2			v	/					n ready to eat foods o lowed (APPROVED		.)
V	•			6. Time as a Public Hea	alth Control; prod	cedures	& records				_				Highly Susc	eptible Populations		
	•			Ap	proved Source					v	1			16. Pasteurized a Pasteurized eggs N/a	· .	rohibited food not of equired	fered	
V	,			7. Food and ice obtaine good condition, safe, at destruction Sysco										IV/CL	C	hemicals		
~	,			8. Food Received at pro Checking	oper temperature					V				& Vegetables	• •	and properly stored;	Washing Fr	uits
					n from Contami	nation				V				Anti micro 18. Toxic substa Stored low	nces properly	SII identified, stored an	d used	
-	,			9. Food Separated & pr preparation, storage, di			g food							Olored low	Wate	er/ Plumbing		
V	,			10. Food contact surfact Sanitized at 200			aned and		3	3				19. Water from backflow device		rce; Plumbing install	ed; proper	
V	,			11. Proper disposition of reconditioned Disc	of returned, previ ard	iously se	rved or			v				20. Approved Se disposal	ewage/Wastev	water Disposal System	m, proper	
1																		
							ems (2 Po	_		_				rrective Action w	ithin 10 day:	S		
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Givonni Chavarri	Print: Givonni Chavarri	Title: Person In Charge/ Owner
Inspected by: Richard Hill (signature)	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Item/Loca WIF an	cal smoothie cafe	Physical Ac		City/State:		License/Permit #					
WIF an	ation		Riage Ra	Rockwal	I, Tx	FS-9504	Page <u>2</u> of <u>2</u>				
WIF an	ILIOII	Temp	TEMPERATURE OBSERVATION Item/Location	Temp	Item/Loc	ation	Temp				
	nh htt	-		-			Тетр				
		7.6	Below amb	38	ŀ	Prep cooler					
	WIC amb	40	Finish line			Yogurt	38				
	Spinach	39	Blend cheese	38		Lettuce	39				
W	hole tomato	39	Slice tomatoes	39		Slice tom	39				
Gra	aded cheese	40	Lettuce	38		Below					
Smo	othie build line		Dice chicken	38		Lettuce	39				
K	(ale/yogurt	40/39	Slice swiss	39							
	Avocado	39	Below	36-38							
т.			SERVATIONS AND CORRECTI				•				
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temperatures are taken in F										
	Restrooms equipped temp greater than 102 in each room										
	Hand sinks equipped, greater than 102 throughout kitchen										
33	3 comp sink set up, 96, using quat sani 200ppm										
45	WIF minor cleaning on floor										
45	WIC - fan guard need	to be clea	aned, floors need to be swe	ep and m	nopped						
32	Address rusty shelves	in WIC									
45	Grout in kitchen in nee	ed to deep	o clean								
45	To clean under ice machine										
	No air gap from ice machine drain line at floor drain										
			p sink 200ppm towel store	d in soluti	ion						
	To clean smoothie buil										
	Fruit flies observed on										
			over smoothie contents be								
			nd deep clean grout at finis	in line							
	Time to sand or replace cutting boards, white, yellow, red Using anatomical wash for fruits and veggies tested at correct pH standard										
	Best practice to hand mop head over										
•	Door practice to mana i	nop node									
Received h			Print:			Title: Person In Charge/	Owner				
(signature)	See abov	<u>'e</u>	See ab	ove							
Inspected (signature)		ς _τ	Richard	Hill k		Samples: Y N #	collected				