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:	200	Time in:	Time out:		cense/Per		ا ا	201	20	<u> </u>		Est. Type Risk Category Smoothie OW Page 1 of	2
08/03/2020			1:40 2-Follow U		FS - ne		4-Investig					emeetine LOW	
Establishment Name:			2-Follow C	Contact/0	Owner Na		4-11	nvest	iga	uon		* Number of Repeat Violations:	KE
			Micheal est control:				Gra	2000	Number of Violations COS: 2/98/	2/98/A			
Ridge road	1033.		Ма	assey 07/22/2	2020		Na	u		Not		5 trup .	
Complia Mark the appro	ance s priate	Status: Out = not in co points in the OUT box for	прпансс	item		= not ob in appro						plicable COS = corrected on site R = repeat violation W-Wat NA, COS Mark an in appropriate box for R	ch
							e Imn	media	ite (Corre	ecti	ive Action not to exceed 3 days	
O I N N U N O A	С	C Time and Temperature for Food Safety				R	0			N	C O		
U N O A	S	(F = do	egrees Fahrenhe	-			T	N	-		S	Employee Health 12. Management, food employees and conditional employees;	
		1. I Toper cooming time a	and temperature	•				/				knowledge, responsibilities, and reporting	
		2. Proper Cold Holding	temperature(41	1°F/ 45°F)								13. Proper use of restriction and exclusion; No discharge from	+
												eyes, nose, and mouth Employee health policy / emailed poster	
'		3. Proper Hot Holding t No hot holding -										Preventing Contamination by Hands	
/		4. Proper cooking time Rethermalized precooke						/				14. Hands cleaned and properly washed/ Gloves used properly	
		Proper reheating prod Hours)	cedure for hot he	olding (165°I	F in 2							15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y, N,)	
		6. Time as a Public Hea	alth Control; pro	ocedures & re	ecords							Gloves	
												Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered	
		Ap	proved Source					/				Pasteurized eggs used when required	
		7. Food and ice obtaine good condition, safe, ar			od in								
		destruction	anadancialeu	., parasiw								Chemicals	
		8. Food Received at pro		e			П					17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
		To always che	CK				_					Water only	
			from Contami									18. Toxic substances properly identified, stored and used Msds on site	
		9. Food Separated & pr preparation, storage, dis			od							Water/ Plumbing	
/		10. Food contact surfact Sanitized at _200_			l and		•				-	19. Water from approved source; Plumbing installed; proper backflow device City approved	
		11. Proper disposition of reconditioned	of returned, prev	viously served	d or							20. Approved Sewage/Wastewater Disposal System, proper disposal	-
						Ш	Щ						
O I N N					s (2 Poir	nts) vid R	0	I I	N	N	C	rective Action within 10 days	R
U N O A	o s	Demonstration 21. Person in charge pro			vledge.		U T	N (0		o s	Food Temperature Control/ Identification	
		and perform duties/ Cer New manager is getting certif	tified Food Mar	nager (CFM)			•					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
/		22. Food Handler/ no u All employees	nauthorized pers	rsons/ personn	nel			/				28. Proper Date Marking and disposition See attached	
		Safe Water, Reco		Food Packag	ge							29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
	1	23 Hot and Cold Water	Labeling	uiata praecura	a cafa							Thermo digital / test strips	
		23. Hot and Cold Water available; adequate pressure, safe									Permit Requirement, Prerequisite for Operation		
	24. Required records available (shellstock tags; para destruction); Packaged Food labeled Per order		isite		W					30. Food Establishment Permit (Current/ insp sign posted) Need copy to post 2020			
		Conformance v										Utensils, Equipment, and Vending	
		25. Compliance with V HACCP plan; Variance processing methods; ma	obtained for sp	ecialized	, and							31. Adequate handwashing facilities: Accessible and properly supplied, used Yes	
		Cons	sumer Advisor	у			2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Cutting boards	
		26. Posting of Consume foods (Disclosure/Remi								\top		33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	+
		Ingredients by reque	est / separate	pitchers			<u></u>					200 ppm	
O I N N		·			rrective A	R R	0	I I	N	N	C	ys or Next Inspection , Whichever Comes First	R
U N O A	o s		of Food Contar				U T	N (0		o S	Food Identification	
		34. No Evidence of Inseanimals						/				41.Original container labeling (Bulk Food)	
/		35. Personal Cleanlines Separated	-		use							Physical Facilities	
		36. Wiping Cloths; proj In buckets		stored				/				42. Non-Food Contact surfaces clean	
✓		37. Environmental cont Watch	amination	_		7		/	T		T	43. Adequate ventilation and lighting; designated areas used	
		38. Approved thawing in WiC						/				44. Garbage and Refuse properly disposed; facilities maintained	
			er Use of Utensi	sils				/				45. Physical facilities installed, maintained, and clean Minimal cleaning under equipment	1
		39. Utensils, equipment dried, & handled/ In us			ored,				T			46. Toilet Facilities; properly constructed, supplied, and clean	1
		Great ice scoop	storage	•	1		Ц					47. Oshan Violation	_
		40. Single-service & sin and used	igie-use articles	s, properly sto	леа			v	/			47. Other Violations	
							I	- 1	- 1		- 1		

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Zachery Rhodes	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishmo	ent Name: al smoothie cafe	Physical A Ridge		City/State: Rockwa	License/Permit #	Page <u>2</u> of <u>2</u>						
			TEMPERATURE OBSERVAT	IONS								
Item/Locat		Temp F	Item/Location	Temp F	Item/Location	Temp						
Cold top	unit ambient smoothies	39	Finishing cold top)	Wif	25						
Cut m	elons/ mangoes	41/40	Cut greens	39								
Cc	old top food		Ambient below	30								
	Chicken	41	Wic ambient	35								
	Beans	41	Chicken	41								
C	Cut greens	41	Tomatoes	41								
Am	bient below	37-40	Beef	41								
			SERVATIONS AND CORRECTIV									
	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	INT HAS BEEN MADE. YOUR ATTENT	ION IS DIRE	ECTED TO THE CONDITIONS OBSER	EVED AND						
	Hot water in restrooms - 125 F											
	Using gloves and utensils to touch rte foods											
	Storing ice scoops on draining surface - great											
	Pitchers - color coded for known allergens /											
	Pitchers to be washed and sanitized every 4 hrs/ being rinsed between uses											
;	Sanitizer in bucket- 200 ppm											
	Hot water 125 in kitchen he has well											
;	Sink sanitizer											
32	Time to sand or replace cutting boards badly cut where needed											
-	Tongs are used for dog treats / stored away from customer food											
	Receiving Avocados and precooked beef and chicken frozen											
-	Thawing in wic											
(Great date marking											
W	Watch freezer - currently	y 25 F - w	atch over stacking and have u	ınit check	ked if not returning after deliv	very to 0-10						
Covid 19	No dine in currently / a	ıll to go a	and drive thru/ socialDistanc	ing with	stickers on floor / employe	es in mask						
	Every 30 mins sanitizi	ng custor	mer area with quats listed for	or sars /	human corona virus							
Received b (signature)	ov:		Print:		Title: Person In Charge	/ Owner						
Inspected l	See abou		Print:									
(signature)	···. Kolla Kirkha	trick	/R 5									
	Rowy Ru Mpu	w wn			Samples: Y N	# collected						