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

Retail Food Establishment Inspection Report City of Rockwall

First aid kit	
Allergy policy Vomit clean Employee h	cy/training
✓ Vomit clean	up
Employee h	ealth

	ite: 3/C	3/	20	21	Time in: 10:44	Time out: 11:24	FS 9							Limited Risk Category Low Page 1 of 2	-
					tion: 1-Routine	2-Follow Up			4-	Inve	estiga	atio	n	5-CO/Construction 6-Other TOTAL/SCORI	E
			nent sm		ne: hie cafe		Contact/Owner I Michael Dran							* Number of Repeat Violations: Vumber of Violations COS: Follow-up: Ves 3/97/A	
	ysic lge r		Addre	ess:		Masse	control : ey 08/02/21		Ho Na	od				te trap : Follow-up: Yes ☐ O/9//A	ì.
M:					Status: Out = not in corpoints in the OUT box for	mpliance IN = in cor	mpliance No	O = not o						oplicable COS = corrected on site R = repeat violation W-Watch O, NA, COS Mark an vin appropriate box for R	
									re In	nme	diate	Cor	rect	tive Action not to exceed 3 days	
O U	mpli I N	ianc N O	e Sta N A	C O		perature for Food	d Safety	R	O U	I	liance N O	N	tus C O	Employee Health	R
T	-11	Ů		Š	(F = de 1. Proper cooling time a	egrees Fahrenheit) and temperature			T				s	12. Management, food employees and conditional employees;	
		/				•				~				knowledge, responsibilities, and reporting	
	/				2. Proper Cold Holding	temperature(41°F/	45°F)			/				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
		/			3. Proper Hot Holding to	emperature(135°F))							Policy / covid Preventing Contamination by Hands	
		√			4. Proper cooking time a	and temperature				•				14. Hands cleaned and properly washed/ Gloves used properly	
					5. Proper reheating proc	cedure for hot holdi	ing (165°F in 2							15. No bare hand contact with ready to eat foods or approved	
		V			Hours)	Id. Control	1 0				•			alternate method properly followed (APPROVED Y N.)	
		/			6. Time as a Public Hea	ith Control; proced	iures & records							Highly Susceptible Populations	
					Арр	proved Source				~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required All precooked	
					7. Food and ice obtained good condition, safe, an					<u> </u>				All precooked	
					destruction Sysco	ia unaduneratea, pe	arasic							Chemicals	
	_				8. Food Received at pro		on invoice							17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
					Checkin at arriv					•				Water only 18. Toxic substances properly identified, stored and used	_
					9. Food Separated & pro	otected, prevented									
					preparation, storage, dis					1				Water/ Plumbing	
	/				10. Food contact surface Sanitized at _200_ j		; Cleaned and			~				19. Water from approved source; Plumbing installed; proper backflow device City approved	
		/			11. Proper disposition of returned, previously served or reconditioned Discarded / no returns					/	,			20. Approved Sewage/Wastewater Disposal System, proper disposal	_
								ints) v	iolat	tions	Rea	mire	Cor	rrective Action within 10 days	
O U	I N	N O	N A	C O		of Knowledge/ Pe		R	O U	I N	N O		C		R
Т	_			S	21. Person in charge pre and perform duties/ Cer				Т	./			S	27. Proper cooling method used; Equipment Adequate to	
					2 22. Food Handler/ no ur									Maintain Product Temperature 28. Proper Date Marking and disposition	_
					All others					•				Good rotation 29. Thermometers provided, accurate, and calibrated; Chemical/	_
					Safe Water, Recor	Labeling	оп Раскаде			'				Thermal test strips Digital	
	/				23. Hot and Cold Water									Permit Requirement, Prerequisite for Operation	
	/				24. Required records av destruction); Packaged l		tags; parasite			/				30. Food Establishment Permit (Current/ insp sign posted) Posting	
					Conformance w	with Approved Pro				1				Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly	
			/		HACCP plan; Variance processing methods; ma	obtained for specia	alized			/	,			supplied, used Equipped	
						sumer Advisory								32. Food and Non-food Contact surfaces cleanable, properly	
									W					designed, constructed, and used Addressing rusty shelving	
	/				26. Posting of Consume foods (Disclosure/Remi: Posting						/			33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	
	T	N	N.T.	C	Core Items (1 Poin	nt) Violations Re	quire Corrective							nys or Next Inspection , Whichever Comes First	D
O U T	I N	N O	N A	C O S		of Food Contamin		R	O U T		N O		C O S	Food Identification	R
1					34. No Evidence of Inse animals Fruit flies obs	served					~			41.Original container labeling (Bulk Food)	
	/				35. Personal Cleanliness									Physical Facilities	
	/				36. Wiping Cloths; prop In buckets	perly used and store	ed		1					42. Non-Food Contact surfaces clean See	
		/			37. Environmental conta Watch conden	amination Isation in w	if			1				43. Adequate ventilation and lighting; designated areas used	
	/				38. Approved thawing n	method				/				44. Garbage and Refuse properly disposed; facilities maintained Watch	
					•	er Use of Utensils			1					45. Physical facilities installed, maintained, and clean See	_
w	/				39. Utensils, equipment dried, & handled/ In use	e utensils; properly				/				46. Toilet Facilities; properly constructed, supplied, and clean Equipped	
					Always store han 40. Single-service & sin and used		roperly stored				./			47. Other Violations	
				l	ana usea				ĺ						

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Michael Drankoski	Print:	Title: Person In Charge/ Owner OWNEr
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: cal smoothie cafe	Physical A Ridge		City/State: Rockwall	License/Permit # FS 9504	Page <u>2</u> of <u>2</u>						
•			TEMPERATURE OBSERVA	TIONS								
tem/Loc		Temp F	Item/Location	Temp F	Item/Location	<u>Tem</u>						
Smoo	thie cold top	37/38	Meat cold top	38/39	Wic							
	Spinach	41	Chicken.	34	Ham	40						
	Coconut	39	Chicken	39	Tomatoes	39						
	Cold top	41	Wif									
(Cut greens	39										
	Pesto	39										
	1 0010											
		OP	GERMATIONS AND CORRECTE	VE ACTION	ra a							
em	AN INSPECTION OF YOUR E		SERVATIONS AND CORRECTI INT HAS BEEN MADE. YOUR ATTEN			VED AND						
umber	NOTED BELOW: all temps F											
	Hot water 119 F at ha											
W	Watch use of wooden buckets for bananas - best to use plastic											
45	Minor cleaning under equipment - floor etc											
	Having styro cups inside SS cups for dry additives- replacing weekly - or more often if needed											
	Covered at night to protect											
42	Detailed cleaning of lid over items in coldTop unit needed - spills from additive containers above											
	Supplements - cleaned daily and cleaned on rotation - discussed weekly or more often											
	Blender pitchers are w r s every 4 hrs or less											
	Sani bucket 200 ppm											
	new cutting boards on site											
	Allergy policy on site for shrimp and nuts etcpostings											
	Addressing rusty shelving next to threeComp sink - added netting and plans for new											
	Will address shelving unit - bar netting											
	+											
45	Digital thermo Clean air vents where needed											
45	Clean air vents where	e needed										
	Destruction in the state of the											
	Restrooms equipped -watch hot water - 125 F											
Received	by:		Print:		Title: Person In Charge/	Owner						
signature)	See about	ve										
nspected	d by:		Print:									
ignature)	Kelln Kirkh	atrick	RS									
	. c. 20, 100, 19p		,		Samples: Y N #	# collected						