Followup fee of \$50.00 after initial 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

\cap	2 <i>/</i> C	14/	20	22	8:59	Time out: 10:12	FS	e/Permi							Food handlers Food managers Page 1 of 2	2_
					tion: 1-Routine	2-Follow U ₁				4-I	nvest	ligat	ion		5-CO/Construction 6-Other TOTAL/SCOR	
Est	tabli	ishm	nent l	Nam			Contact/Own				11 ,	15	1011		* Number of Repeat Violations: Vumber of Violations COS:	
Ph	ysica	al A	ddre	ess:			st control :			Ноо					trap: Follow-up: Yes 10/90/	A
302			Roa			$ \frac{\text{Mas}}{\text{ompliance}} \text{IN} = \text{in } c $	ssey monthly compliance	NO = n			ontair		- 1			1.
Ma	ırk tl	he ap	pnan	riate	points in the OUT box for	r each numbered ite	em Ma	rk 🗸 ir	n app	ropri	iate bo	x for	r IN, I	NO,	, NA, COS Mark an ✓in appropriate box for R	h
	mpli		e Stat		Prio	rity Items (5)	Points) violation		П	Co	mplia	nce	Status	s	ve Action not to exceed 3 days	
O U T	I N	N O	N A	C O S		nperature for Fo legrees Fahrenheit		R		O U T	I N	N O		C O	Employee Health	R
1				3	1. Proper cooling time a	~	,,				. ,		k		12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
			\sqcup		2. Proper Cold Holding	(/11°	E/ 450E)	\dashv		'	/			1	13. Proper use of restriction and exclusion; No discharge from	Ш
3					Make line	g temperature(+1	F/ 43 F)				/				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
	\dashv	~	一	\dashv	3. Proper Hot Holding t	temperature(135°	F)	\dashv							Preventing Contamination by Hands	
	\dashv		一	\dashv	4. Proper cooking time	and temperature		+			/				14. Hands cleaned and properly washed/ Gloves used properly	
	\dashv		一	\dashv	5. Proper reheating prod	ocedure for hot ho	lding (165°F in 2	: +	-	Ť				-	15. No bare hand contact with ready to eat foods or approved	\forall
		~	Ш		Hours)						١				alternate method properly followed (APPROVED Y. N.) Gloves	
W		/			6. Time as a Public Heat Temporary only today	alth Control; proc	edures & record	l.S							Highly Susceptible Populations	
					Ap	oproved Source						•	/		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Precooked	
					7. Food and ice obtaine good condition, safe, ar											
	~				destruction Sysco										Chemicals	
	/				8. Food Received at pro Checked chee						/				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
							.•							+	Water only 18. Toxic substances properly identified, stored and used	Н
					Protection 9. Food Separated & pr	n from Contamin					✓				Watch	
	'				preparation, storage, dis	isplay, and tasting									Water/ Plumbing	
	~			·	10. Food contact surfac Sanitized at <u>200</u>						~				19. Water from approved source; Plumbing installed; proper backflow device Sent pic of pitcher washer to building	
	\prod	/		\prod	11. Proper disposition or reconditioned	of returned, previo	ously served or				~	1		T	20. Approved Sewage/Wastewater Disposal System, proper disposal	
					Pri	erity Founda	tion Items (2	Doints	via	-latie	one E	Pagy	iro C	arr	rective Action within 10 days	
O U	I N	N O	N A	COS		n of Knowledge/		R		O U	I	N	N (0	Food Temperature Control/ Identification	R
Т	/			S	21. Person in charge pro and perform duties/ Cer	ertified Food Mana		e,		Т	/				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
			\vdash	\dashv	Gio has great kn 22. Food Handler/ no u	nowledge inauthorized person		\dashv			1	+			28. Proper Date Marking and disposition	Н
	<u> </u>			, 1	All but new within 30	0 days	r			!	/				Good 29. Thermometers provided, accurate, and calibrated; Chemical/	\vdash
		igspace			- 0 TV - D				41 1	l l	/				Thermal test strips	
					Safe Water, Reco	ordkeeping and F Labeling	ood Package									
	/				Safe Water, Reco	Labeling		e							Digital and test strips on site Permit Requirement, Prerequisite for Operation	
	✓ ✓				23. Hot and Cold Water See 24. Required records av	Labeling er available; adequ vailable (shellstoo	nate pressure, safe	e			•/		T		Digital and test strips on site Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted)	
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Giovanni chavarri	Print:	Title: Person In Charge/ Owner Manager
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: cal smoothie cafe	Physical A	ddress: Ridge road 103	City/State: Rockwa		e <u>2</u> of <u>2</u>					
		0021	TEMPERATURE OBSERVA		333 .						
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Location	Temp					
Smoothie cold top			Make table		Wic						
(Cut greens	39	Mozz/ cut lettuce	54/52	Tomatoes	39					
٧	Vatermelon	40	Turkey/ black bean	s 51:51	Eggs cooked Pattie's	39					
N	Mint leaves	40	Tomatoes / chicke	า 50/51	Cut chicken cooked	38					
	Inside	34			Strawberries for reference	31					
Fini	sh line cooler				Cut melons	40					
Pesto	o / cut tomatoes	41/41			Wif	5.6					
Cut	lettuce inside	39									
		OF	SERVATIONS AND CORRECT	VE ACTION	NS						
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temps F	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	CTED TO THE CONDITIONS OBSERVED A	AND					
	Hot water in restroom	116 F eq	uipped								
	Hot water in kitchen 12	20									
	Sanitizer bucket 200 p	pm quat	s tested at 75 F								
32	Replace wooden bana	ana buck	ets with something washat	ole							
	Watch when handling	dog treat	s-reminder that tongs to	uch treats	3						
39	to replace pitcher Rins	ing hose	attachments unit as badly	oxidized/	lime deposit ?						
45	Detailed cleaning und	er equipr	nent - sticky								
39	To store rubber rolled	up mat s	o that the floor may be cle	aned							
	Manager demonstrate	d peanut	buyer handling and chang	ing gloves	8						
37	Small amount of water i	nside col	d top unit for smoothies - ne	ed to watc	h storage of juice bottles and ba	g of figs					
	Sanitizer bottom of bag and	placed into	container -technique for squeege	e and then s	sanitizing bottom pan - the heavy use	of this uni					
	Pitchers used for beve	rages ar	e rinsed after each one and	dwrseve	ery 4 hrs						
	Allergy notice attached	to each c	rder - the big 8 pop up on so	reen whe	n ordering / pitchers are color se	parated					
	Using styro cups insid	e SS sle	eves for additives — these	e cups are	e changed daily						
02	Make line all Tcs foods	in dange	erzone 49-54 - discarded a	nd can on	ly use unit for NonTCS foods o	r limited					
	Time of less than 4 hrs and use stickers to monitor until repaired only -unit is frozen up inside NO back up storage inside unit										
	Sink sanitizer 200 ppm										
32	To replace or sand cutting boards										
		•	g unit — plastic is best?								
W	the state of the s										
W	·	also have	to date mark opened box ar	nd bag of o	cooked egg product once thawe	d 6 days					
	Great date marking										
32											
42/45	Minor detailed cleaning under behind and around and on shelving wic too										
	WillUse top part only of make line for 4 hrs only										
Received (signature)	by:	<u> </u>	Print:		Title: Person In Charge/ Owne	er					
	See abov	<u>'</u>	D								
Inspected (signature)	See abov Kelly kirkpa	itvíck	Print:								
	Acces tool topo		1-0		Samples: Y N # collect	ted					