

Followup fee of \$50.00 after initial Followup

Retail Food Establishment Inspection Report

City of Rockwall

- First aid kit
- Allergy policy/training
- Vomit clean up
- Employee health

Date: 08/04/2022	Time in: 8:59	Time out: 10:12	License/Permit # FS 9504	Food handlers All but new	Food managers 1	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine	<input type="checkbox"/> 2-Follow Up	<input type="checkbox"/> 3-Complaint	<input type="checkbox"/> 4-Investigation	<input type="checkbox"/> 5-CO/Construction	<input type="checkbox"/> 6-Other	TOTAL/SCORE
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Establishment Name: Tropical smoothie cafe	Contact/Owner Name: Drankoski	* Number of Repeat Violations: _____	10/90/A
Physical Address: 3021 Ridge Road 103		✓ Number of Violations COS: _____	
Pest control : Massey monthly	Hood Self contained	Grease trap : To provide	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch
 Mark the appropriate points in the OUT box for each numbered item Mark ✓ in appropriate box for IN, NO, NA, COS Mark an ✓ in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓				✓					
3						✓					
		✓				Preventing Contamination by Hands					
		✓				✓					
		✓						✓			
W		✓				Highly Susceptible Populations					
Approved Source									✓		
	✓					Chemicals					
	✓					✓					
Protection from Contamination						✓					
	✓					Water/ Plumbing					
	✓					✓					
		✓				✓					

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓					✓					
	✓					✓					
Safe Water, Recordkeeping and Food Package Labeling						✓					
	✓					Permit Requirement, Prerequisite for Operation					
	✓					✓					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
W			✓			✓					
Consumer Advisory						2					
	✓					✓					

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
1						✓					
	✓					Physical Facilities					
	✓					1					
1						✓					
		✓				✓					
Proper Use of Utensils						1					
1						✓					
	✓					✓					

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Giovanni chavarri	Print:	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Kelly kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Tropical smoothie cafe	Physical Address: 3021 Ridge road 103	City/State: Rockwall	License/Permit # 9504	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Smoothie cold top		Make table		Wic	
Cut greens	39	Mozz/ cut lettuce	54/52	Tomatoes	39
Watermelon	40	Turkey/ black beans	51:51	Eggs cooked Pattie's	39
Mint leaves	40	Tomatoes / chicken	50/51	Cut chicken cooked	38
Inside	34			Strawberries for reference	31
Finish line cooler				Cut melons	40
Pesto / cut tomatoes	41/41			Wif	5.6
Cut lettuce inside	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: all temps F
	Hot water in restroom 116 F equipped
	Hot water in kitchen 120
	Sanitizer bucket 200 ppm quats tested at 75 F
32	Replace wooden banana buckets with something washable
	Watch when handling dog treats – reminder that tongs touch treats
39	to replace pitcher Rinsing hose attachments unit as badly oxidized/ lime deposit ?
45	Detailed cleaning under equipment - sticky
39	To store rubber rolled up mat so that the floor may be cleaned
	Manager demonstrated peanut buyer handling and changing gloves
37	Small amount of water inside cold top unit for smoothies - need to watch storage of juice bottles and bag of figs
	Sanitizer bottom of bag and placed into container -technique for squeegee and then sanitizing bottom pan - the heavy use of this unit
	Pitchers used for beverages are rinsed after each one and w r s every 4 hrs
	Allergy notice attached to each order - the big 8 pop up on screen when ordering / pitchers are color separated
	Using styro cups inside SS sleeves for additives – these cups are changed daily
02	Make line all Tcs foods in dangerzone 49-54 - discarded and can only use unit for NonTCS foods or 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
	Continue to watch rusty shelving unit – plastic is best?
W	Wic - best to have peanut butter container low and near door / watch storage of boxes of produce over prepped
W	Reminder that you will also have to date mark opened box and bag of cooked egg product once thawed 6 days
	Great date marking
32	To keep spatulas with torn rubber trimmed to keep smooth or replace
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 by: (signature) See above	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly kirkpatrick RS</i>	Print:	Samples: Y N # collected

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