r e Fol	q u low	ir	ec		of \$50.00 is after 1st		City of	Rocł	\			sp	ecti	tion Report	ng		
	Date: Time in: Time out: License/Pe 08/15/2023 11:49 12:33 FS 95													$\begin{array}{c c} Food handlers \\ \hline 4 \\ \end{array} \begin{array}{c} Food managers \\ \hline 1 \\ \end{array} Page \underline{1} of \\ \end{array}$	2		
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner N								4	Inv	estig	atio	n	5-CO/Construction 6-Other TOTAL/SCO * Number of Repeat Violations:	RE		
	Tropical smoothie cafe Michael							ivame.						✓ Number of Violations COS: Q/00/	۸		
	Physical Address: Pest control : 3021 ridge road Massey 07/2023							Ho Na	od				se trap//waste oil Follow-up: Yes O/92/7 3 Trimble 25Gals No Pics	A			
м	Compliance Status: Out = not in compliance IN = in compliance NO								$\mathbf{O} = \text{not observed}$ $\mathbf{NA} = \text{not app}$ X in appropriate box for IN , NO ,					oplicable $COS = corrected on site R = repeat violation W-V$			
M	Mark the appropriate points in the OUT box for each numbered item Mark X Priority Items (3 Points) violations A								-								
0	Compliance StatusOINN				Time and Temperature for Food Safety				0	Î	Ν	Ν			R		
U T	T S				(F = de	(F = degrees Fahrenheit) oper cooling time and temperature			U T		0	A	O S	Employee Health 12. Management, food employees and conditional employees;			
		1. Proper cooling time and temperature						~	•			knowledge, responsibilities, and reporting					
	. /	2. Proper Cold Holding temperature(41°F/ 45°F)								,			13. Proper use of restriction and exclusion; No discharge from				
	V								r			eyes, nose, and mouth Posted at hand sink					
		3. Proper Hot Holding temperature(135°F)							1		Preventing Contamination by Hands						
		/	'		4. Proper cooking time a	·	(1 - 2 - 2 - 2		W		,			14. Hands cleaned and properly washed/ Gloves used properly Watch			
		5. Proper reheating procedure for hot holding (165°F in 2 Hours)								~			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED $Y_{}N_{}$)				
		⁄	,		6. Time as a Public Heat Prep only	lth Control; procedu	res & records					Highly Susceptible Populations					
		<u> </u>		<u> </u>	Арг	Approved Source				~	•			16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required			
	~	 7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Sysco 											Chemicals				
	~			-	8. Food Received at pro	oper temperature					,			17. Food additives; approved and properly stored; Washing Fruits & Vegetables			
	•					from Contraction ti					,			Water 18. Toxic substances properly identified, stored and used	_		
	Protection from Contamination 9. Food Separated & protected, prevented during food							V				Watch					
W	M 🖌 🔰				preparation, storage, dis Tomato Boxes over preppe							Water/ Plumbing					
	>				10. Food contact surface Sanitized at <u>200</u>	es and Returnables ; ppm/temperature	Cleaned and			~	,			19. Water from approved source; Plumbing installed; proper backflow device			
	•		~		11. Proper disposition or reconditioned	f returned, previousl	y served or			· ·	,			Watch under ice machine 20. Approved Sewage/Wastewater Disposal System, proper disposal			
_					Prio	ority Foundation	n Items (2 Po					_		prrective Action within 10 days			
U U T	I N	N O	N A	C O S	Demonstration	of Knowledge/ Per	sonnel	R	O U T	N	N O	N A	C O S		R		
				21. Person in charge pre and perform duties/ Cert			~	,			27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature						
	~				22. Food Handler/ no un	nauthorized persons/	personnel			V	•			28. Proper Date Marking and disposition			
	Safe Water, Recordkeeping and Food Package Labeling						W		•			29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips One with in date the other expired unable to determine as out of case	-				
	~				23. Hot and Cold Water See	available; adequate	pressure, safe			<u> </u>				Permit Requirement, Prerequisite for Operation			
	./				24. Required records available destruction); Packaged I	ailable (shellstock ta					,			30. Food Establishment Permit (Current/ insp sign posted)	T		
	•				Per order or o	commercial								Posted			
	~				25. Compliance with Va HACCP plan; Variance processing methods; ma 3 times per day	obtained for special anufacturer instruction	Process, and ized			~	•			Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Yes	T		
						sumer Advisory			2	1				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used			
	~				26. Posting of Consume foods (Disclosure/Remin	nder/Buffet Plate)/ A				~	,			See 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided			
					Ingredients by reque		uire Correctiv	e Action	Not	t to 1	Exce	ed 9	0 Da	ays or Next Inspection , Whichever Comes First			
0 U	I N	N O	N A	C O		of Food Contamina		R	O U	I N	N O	N A	C O		R		
т 1				S	34. No Evidence of Inse	ect contamination, ro	dent/other		Т		~		S	41.Original container labeling (Bulk Food)			
' 1					animals 35. Personal Cleanliness	s/eating, drinking or	tobacco use	+		-	ľ		1	Physical Facilities			
⊢	~				36. Wiping Cloths; prop	perly used and stored	1	+	-					42. Non-Food Contact surfaces clean	\top		
1					37. Environmental conta	amination		+	\vdash	./	'			See 43. Adequate ventilation and lighting; designated areas used	+		
Ľ		. /	-		38. Approved thawing m			+	14		,			44. Garbage and Refuse properly disposed; facilities maintained	+		
		~							V\ -		-		$\left - \right $	Watch 45. Physical facilities installed, maintained, and clean	+		
					Prope 39. Utensils, equipment,	er Use of Utensils	used, stored	+		-	_			See 46. Toilet Facilities; properly constructed, supplied, and clean	+		
1					dried, & handled/ In use Handle out 40. Single-service & sin	e utensils; properly u	ised							47. Other Violations	+		
	~				and used Watch	-ore use arreles, proj					~						

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (Printed / covid Dimitri Chavarri	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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	nent Name: Cal smoothie cafe	Physical A 3021 r	ddress: idge road	City/State: License/Permit # Page 2						
•			TEMPERATURE OBSERVA							
Item/Loc		<u>Temp F</u>	Item/Location	<u>Temp F</u>	Item/Location	<u>Temp F</u>				
Smoot	hie build line		Finish line		Wic					
	Kale	41	Cut lettuce	40	Spinach	41				
Yog	urt / avocado	40/40	Cut Tom's	40	Cheese	40				
	Below	38	Below		Tomatoes	39				
	Make line		Cut lettuce	40						
Ch	icken/ beans	38/38			Wif	11				
Cut t	oma / hummus	38/37			HTT					
	Below	38/39								
Item	AN DISDECTION OF VOUD FS		SERVATIONS AND CORRECTI							
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: ALL TEMPS 1		NI HAS BEEN MADE. YOUK AITEN	HON IS DIRE	CTED TO THE CONDITIONS OBSERVE	ED AND				
	Hot water at hand sink 100 / 111 at three comp									
37	Condensation in smoot	hie line ur	nit avoid storing container	rs in it that	will go on top / discussed wit	th manager				
42/45	Need to clean inside c	oolers ar	d under behind and aroun	d						
45	Grout issues too									
	Watch nuts over line and handling etc									
00	New poster coming out									
39	To store ice scoop with handle out of ice									
45	Faucet fixed at water station Fruit flies front area									
37	More condensation in make line to keep containers out of it									
45	Detailed cleaning needed in finish line									
45	Need to clean under the ice machine									
	Reminder that hands a	are to be	washed prior to donning gl	oves						
	One Sanitizer test stri	ps are ex	pired / one not used to	test saniti	zer in sink 200 ppm					
34	Confirmed fruit flies in	back are	ea							
42	Need to scrub rusty shelving under rubber netting									
32	Replace when possibl									
32	Watch sauce containers and replaced when needed as cutting boards									
45 37	Need to clean floor in wic Boxes of produce to be stored below containers of strawbarries etc.									
35	Boxes of produce to be stored below containers of strawberries etc. Store employee cups low									
	Reminder to wash after handling dog treats									
!!	To send pic of condensation issue addressed									
Received by: Print: Title: Person In Charge/ Owner										
(signature)	See abov Kelly kirkpo	/e								
Inspected (signature)	by:	L / 7	Print:							
	κειιγ κίγκρο	<i>utrick</i>	7KS		Samples: Y N # c	ollected				