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 <b>02</b> /		3/20	21	Time in: 12:01	Time out: <b>12:37</b>		icense/Perr							FF Risk Category Page 1 of 2	<u> </u>
				tion: 1-Routine	2-Follow U		Complain	_	_	Inves	tiga	tion		5-CO/Construction 6-Other TOTAL/SCOR	RE
		ment I Sm		ne: thie cafe			Owner Na el Dranko							* Number of Repeat Violations:  Y Number of Violations COS:  Follow-up: Yes  2/98/A	
Phys Ridge		Addr d	ess:		Ма	est control : assey 01/27	/2021		Hoo	od				e trap : Follow-up: Yes 2/90/P	١
Mark				Status: Out = not in core points in the OUT box for Prior	each numbered i		Mark 🗸	•	propr	riate b	ox fo	or IN,	NO	plicable COS = corrected on site Mark an Mark an Vin appropriate box for R	h
Comp O I U N	1	nce Sta	tus C O		Time and Temperature for Food Safety			R	Compliance Status		IS C	Employee Health	R		
T	`	A	S	(F = de 1. Proper cooling time a	egrees Fahrenhe and temperature				T	17	0		s	12. Management, food employees and conditional employees;	
	2. Proper Cold Holding temperature(See  3. Proper Hot Holding temperature(I Precooked  4. Proper cooking time and temperat Rethermalized only  5. Proper reheating procedure for hot Hours)			tomporatura(41	OE/ 450E)			~	knowledge, responsibilities, and reporting  13. Proper use of restriction and exclusion; No discharge from						
V												eyes, nose, and mouth	1		
					temperature						Preventing Contamination by Hands				
													Hands cleaned and properly washed/ Gloves used properly      No bare hand contact with ready to eat foods or approved		
													alternate method properly followed (APPROVED Y N. ) Gloves and utensils		
	6. Time as a Public Health (		lth Control; pro									Highly Susceptible Populations			
				Арр	proved Source							~		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Precooked	1
V	7. Food and ice obtained from approgood condition, safe, and unadultera destruction Sysco / brothers			d unadulterated		ood in							Chemicals		
				8. Food Received at pro	per temperature	e								17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
				To always chec	from Contami	ination			W	<b>/</b>				Water only  18. Toxic substances properly identified, stored and used	
-				9. Food Separated & propreparation, storage, dis			bod			<u> </u>				Rearranged Water/ Plumbing	
-				10. Food contact surface Sanitized at <b>_200</b>			ed and			<b>/</b>			+	19. Water from approved source; Plumbing installed; proper backflow device	
	v	/		11. Proper disposition or reconditioned	f returned, prev arded	viously serve	ed or			/				City approved  20. Approved Sewage/Wastewater Disposal System, proper disposal	
	-	Ļ		Pric	ority Founda	ation Item	ns (2 Poin	its) vi	iolati	ions	Requ	uire (	Cori	rective Action within 10 days	
O I U N			C O S	Prio Demonstration				nts) vi	olati O U T		Requ N O	N A	Corr C O S	Food Temperature Control/ Identification	R
UN			О	Demonstration  21. Person in charge pre and perform duties/ Cert	of Knowledge, esent, demonstra tified Food Mar	e/ Personnel ation of knownager (CFM)	wledge,	_	O U	I	N	N A	C O	·	R
UN			О	Demonstration 21. Person in charge pre	of Knowledge esent, demonstra tified Food Mar detting hers	e/ Personnel ration of knownager (CFM) within 45	wledge,	_	O U	I	N	N A	C O	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition Good	R
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## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: Bella Pugh	Print:	Title: Person In Charge/ 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:		<u>2</u> of <u>2</u>								
ПОРІ	cai Sillootille cale	niuge	TEMPERATURE OBSERVAT		1 1 3 3 3 0 4									
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Location	Temp 1								
Wic		36	Hot prep cold top	)	Smoothie cold top	38								
(	Cut greens	41	Cut lettuce	40	Kale	41								
	Cheese	41 Chicken		41	Yogurt	40								
	Tomatoes	39	Hummus	41	Below	39								
F	Food line 2	37	Dirty rice	41										
	Pesto	41	Below											
(	Cut lettuce	41	Egg cooked	39										
Bel	ow cut lettuce	40												
		OI	BSERVATIONS AND CORRECTIV	E ACTIO	NS	ı								
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND													
	Hot water at 125 F													
	Sink sanitizer / bucket	s 200 pp	m											
		t of botto	m shelving - 6 inches ex me	tal rack										
	Using digital thermo		and the same of th	S . I										
	All meats are precooked at arrival - rte - rethermalized perOrder  Great rotation in wic													
32		re cutting	n hoards where needed - va	rious										
- 02	32 Time to sand or replace cutting boards where needed - various  Keep an eye on wooden bucket for bananas -													
W			wells etc ( items all have lid	s etc)										
	Hot water in restrooms	s 123 F -	equipped											
Using tongs for dog treats  32 Address rusty green shelving - add bar netting to protect food containers inverted on it until a permanent s														
								W					s shelf on green rack next to three	e comp
Ingredients by request - discussed known allergens placement and care etc														
								Received	l by:		Print:		Title: Person In Charge/ Owner	
								(signature)	See abou	e/e				
								Inspected (signature)		ماره زور ا	Print:			
	Kewy Kurpo	uruk	/ N3		Samples: Y N # collected	ed								