

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

Retail Food Establishment Inspection Report

City of Rockwall 10 days

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

Date: 02/17/2023	Time in: 2:58	Time out: 4:00	License/Permit # FS 9504	Food Manager: ?	Food Handlers: 2	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: Michael Drankoski	* Number of Repeat Violations: _____	18/82/B	
Physical Address: 3021 Ridge road		✓ Number of Violations COS: _____		
Pest control : Need info		Hood Na	Grease trap / waste oil : Need info	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					
		✓				✓					
						Chemicals					
		✓				✓					
		✓				3					
						Water/ Plumbing					
W	✓					?					
W						✓					
		✓									

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					
2						✓					
		✓				✓					
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
		✓				2					
		✓				✓					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
				✓		✓					
Consumer Advisory						Food Identification					
		✓				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					
		✓				✓					
		✓				Physical Facilities					
		✓				1					
1						✓					
1						W					
Proper Use of Utensils						Food Identification					
		✓				1					
						✓					
1						1					

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Daniel Zapata	Print:	Title: Person In Charge/ Owner
Inspected by: <i>Kelly kirkpatrick RS</i> <small>(signature)</small>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Cold top unit		Finish line after lunch		Wic	
Strawberries /	39	Tomatoes	43	Tomatoes	39
Mango	39	Cut lettuce	43	Chicken	39
Temps inside	39	Pesto	43	Cut greens	41
ColdTop food. Line		Ambient temp insp	40.8		
Turkey / black beans	39/39	Wif	8.1		
Cut greens / hummus	39/39				
Below temps	38				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observation/Action
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: temps in F
	Hot water in restroom 120 plus - equipped
	Allergy notice on glass to window
	Hot water at hand sink 120
	Sanitizer water 200 Pppm in bucket
	Reminder that gloves cannot be washed
18	Avoid storing window cleaner next to straws
37	Avoid storing bottles in water in cold fopnunit as this can be cross contaminated up on cutting board / best to store in a container
32	Plastic info wrap on cutting board and other taped items are becoming uncleanable
37/?	To address water under cabinet in container and on shelving under ice is this a leak???
	Scoop for doggie treats on site
32	Items taped to cutting boards are coming up and difficult to clean to address
37	Water is also standing in food line cooler
W	Avoid over stocking food containers in cold top unit
32	Time to replace cutting boards and to keep clean while using
40	Best to store spoons with handle up
02	Finish line colder is holding borderline temps of 42/43 - have unit turned down to keep these at 41 even when lids are open
	All Tcs foods in cold top for finish line to be monitored to keep at 41 or less / after Lunch and unit open today / inside is holding 40.9
45 / 42	General detailed cleaning under equipment and around equipment and inside
18	Avoid storing chemicals next to foil sheets on shelving under prep table
	Sink sanitizer 200 ppm
	Test strips and thermo
38	Avoid thawing strawberries over fresh produce as dripping into and oto boxes - all to be washed
29	Need thermo hanging in warmest location of all coolers
	Found test strips in container on top of sink
	Need employee health poster at all hand sinks
	Need to take care when handling peanut butter over finish line
47	To address possible leak at pitcher rinse station - unkown if a true leak

Received by: See above <small>(signature)</small>	Print:	Title: Person In Charge/ Owner
Inspected by: <i>Kelly kirkpatrick RS</i> <small>(signature)</small>	Print:	Samples: Y N # collected

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