Follow-up fee of \$50.00 is required after 1st Followup						Reta	Retail Food Establishment Inspection Repor City of Rockwall 10 days					•	 First aid kit Allergy policy/training Vomit clean up Employee health 					
	Date: Time in: Time out: License/P												F	ood Manag		Page 1 of	2	
	02/17/2023 2:58 4:00 FS 9 Purpose of Inspection: ✓ 1-Routine 2-Follow Up 3-Compla						_	4-In	vesti	zotic	.	5-CO/Constru		6-Other	TOTAL/SCO			
Es	Establishment Name: Contact/Owner N							ner Name:	:	4-111	Vesu	gano	011	* Number of R	epeat Viol	lations:	IUIAL/SCO	KE
-	opic				nie cafe	e cafe Michael Drank Pest control :			-	łood			Greas	✓ Number of V se trap / waste oil :		COS: Follow-up: Yes 🖌	18/82	/B
	21 Ri					Nee	ed info		Na				leed i			No		
Compliance Status:Out = not in compliance $IN = in compliance$ $NO = not observed$ Mark the appropriate points in the OUT box for each numbered itemMark $$ in appropriate box													orrected on Ma	a site \mathbf{R} = repeat vio ark an $\sqrt{10}$ in appropria	lation W- Wat ate box for R	ch		
	Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days																	
0	O I N C U I N C Time and Temperature for Food Safety						R		0 1			StatusNCAO	Employee Health					
T								T S Employee feature 12. Management, food employees and conditional employees 12. Management, food employees 12. Management, food employees				employees:						
	1. Proper cooling time and temperature							knowledge, responsibilities, and reporting					emproyees,					
3	3 2. Proper Cold Holding temperature(41°F/45°F) To monitor and if temps don't lower to discard at 4 hrs / avoid storing anything inside			ţ		v		T	13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth To post at hand sinks				charge from	1				
		~			3. Proper Hot Holding to	temperature(135	°F)							Preventing Contamination by Hands				
		~			4. Proper cooking time a	and temperature	;		Ī	W		Τ		14. Hands cleaned	and prope	erly washed/ Gloves u	sed properly	Т
					5. Proper reheating procedure for hot holding (165°F in 2 Hours)					U		Т				h ready to eat foods o llowed (APPROVED		
	~				6. Time as a Public Health Control; procedures & records Not official							1 1		Н	Highly Susceptible Populations			
					Approved Source				T	·				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required No raw				
	~	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Commercial											Chemicals					
	~				8. Food Received at pro		;			L				17. Food additives & Vegetables Water only	**	and properly stored;	Washing Fruits	
					Protection	n from Contami	nation		3	3					es properly	y identified, stored an	d used	
w	~				9. Food Separated & pro preparation, storage, dis See 37									Spray bottles		er/ Plumbing		
W					10. Food contact surface Sanitized at 200	es and Returnab ppm/temperatur	les ; Cleaned and e Clean cutting boards as i	1 needr	ŝ	?	Τ			19. Water from app backflow device See 47	proved sou	rce; Plumbing install	ed; proper	Γ
	ſ	~			11. Proper disposition or reconditioned To be	of returned, previ	iously served or			L				20. Approved Sew disposal	age/Waste	water Disposal System	m, proper	
0	Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days									R								
U T	N	N O	N A	C O S	Demonstration	n of Knowledge/	Personnel	K			N O				emperatu	re Control/ Identific	ation	K
2					21. Person in charge pre- and perform duties/ Cer One on duty at a	rtified Food Man all times	nager (CFM)	je,		v				Maintain Product	Femperatu		quate to	
	~				22. Food Handler/ no un 2 on site per pic	nauthorized pers	ons/ personnel			V				28. Proper Date M Good	Ũ			
	Safe Water, Recordkeeping and Food Package Labeling						2	2				Thermal test strips	3	accurate, and calibrat ate / need hanging th		5		
	~				23. Hot and Cold Water Confirmed	r available; adeq	uate pressure, sa	fe						Permit Re	quirement	t, Prerequisite for O	peration	
	~				24. Required records av destruction); Packaged A AS received	vailable (shellsto Food labeled	ck tags; parasite			v				30. Food Establish Posted	hment Per	rmit (Current/ insp s	ign posted)	Γ
						with Approved						_	_			ipment, and Vendin acilities: Accessible a		
			~		HACCP plan; Variance processing methods; ma	e obtained for spe	ecialized			L				supplied, used Equipped	washing h	actifices. Accessible a	nd property	
					Cons	sumer Advisory	Ÿ		2	2				32. Food and Non- designed, construct See attach	ted, and us	act surfaces cleanable sed	e, properly	
	~			Τ	26. Posting of Consume foods (Disclosure/Remi Keep an eye on pea	inder/Buffet Plat	te)/ Allergen Lab			v		Γ		33. Warewashing I Service sink or cur Set up	Facilities; i	installed, maintained, facility provided	used/	
					Core Items (1 Poin	· ·	-							ays or Next Inspecti	ion , Whic	chever Comes First		
O U T	I N	N O	N A	C O S	Prevention of	of Food Contan	nination	R			I N N C				Food	Identification		R
1	~			0	34. No Evidence of Inse animals	ect contaminatio	n, rodent/other			1	V	-		41.Original contain	ner labelin	g (Bulk Food)		
	~	1		-	35. Personal Cleanlines	ss/eating, drinkin	ig or tobacco use						1		Phys	ical Facilities		
	<u> </u>			_	36. Wiping Cloths; prop Stored in buck	perly used and st	tored		-	1	Т			42. Non-Food Con	tact surfac	es clean		1
1			_	-	37. Environmental conta	tamination			_	-		-		See 43. Adequate venti	lation and	lighting; designated a	areas used	-
		-		-	See 38. Approved thawing r To thaw below p	method			,	•	-	_	-			erly disposed; faciliti	es maintained	-
1									_	W ₁	+		+	Watch dumps	ster	ed, maintained, and cl		+
_				4	Prope 39. Utensils, equipment dried, & handled/ In us		erly used, stored,	,		1		$\left[\right]$		See		constructed, supplied		+
1	-			+	Watch storage of 40. Single-service & sin and used	of equipment	t	+	-	1	-	┢		47. Other Violation				+
															-			

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Daniel Zapata	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 I	ridge road	City/State: Rockwal		Page <u>2</u> of <u>2</u>					
Item/Loc	ation	Temp F	TEMPERATURE OBSERVA	TIONS Temp F	Item/Location Temp						
	op unit	<u>Temp r</u>				<u>Temp_F</u>					
_	•		Finish line after luncl	-	Wic						
St	rawberries /	39	Tomatoes	43	Tomatoes	39					
	Mango	39	Cut lettuce	43	Chicken	39					
Te	emps inside	39	Pesto	43	Cut greens	41					
Colc	Top food. Line		Ambient temp insp	40.8							
Turk	ey / black beans	39/39	Wif	8.1							
Cut g	reens / hummus	39/39									
В	elow temps	38									
OBSERVATIONS AND CORRECTIVE ACTIONS											
Item Number	Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND										
		120 nlus	- equipped								
	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	2 General detailed cleaning under equipment and around equipment and inside										
18	-		foil sheets on shelving und	ler prep ta	able						
	Sink sanitizer 200 ppr										
	Test strips and thermo		u fue ala una la constata da la								
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										
47	Need to take care when handling peanut butter over finish lineTo address possible leak at pitcher rinse station - unkown if a true leak										
7/											
Received (signature)	^{by:} See abov	/e	Print:		Title: Person In Charge/ O	wner					
(signature) See above Print: (signature) Kelly kirkpatrick RS Samples: Y N # collected											
	•				Samples: Y N # co	manu					