Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 5/20/2025		25	Time in: 2:15	Time out: 3:15	FS2			-1	7				Est. Type Risk Category Page 1 of 2	2_			
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain										4-	Inve	stiga	ation	1	5-CO/Construction 6-Other TOTAL/SCO	RE	
Establishment Name: Contact/Owner N Sugar Llamas Mike Ridgev															* Number of Repeat Violations: ✓ Number of Violations COS:		
Physical Address: 6601 Horizon Rockwall, TX Pest control: owner to email							_	Hood Grease Halo/5-2025 owner							Α		
		Com	ıplia	nce S	tatus: Out = not in co	ompliance IN = in	compliance	NO =	not c	bser	ved	N.A	4 = n	ot ap	oplicable $COS = corrected on site R = repeat violation W-Water$	ch	
Mark the appropriate points in the OUT box for each numbered item Mark '√' a checkmark 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 O I N N C I N O A O O Time and Temperature for Food Safety									R	О		N	N	C		R	
T U	N O A O S (F = degrees Fahrenheit)									T T	N	0	A	O S	Employee Health 12. Management, food employees and conditional employees;		
	~				Proper cooling time and temperature						~		knowledge, responsibilities, and reporting				
3		2. Proper Cold Holding temperature(41°F/ 45°F)							13. Proper use of restriction and exclusion; No discharge eyes, nose, and mouth					13. Proper use of restriction and exclusion; No discharge from	-		
_		3. Proper Hot Holding temperature(135°F)															
		•			4. Proper cooking time										Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly		
		~						2			~				15. No bare hand contact with ready to eat foods or approved	-	
	5. Proper reheating procedure for hot holding (165°F in 2 Hours)								~				alternate method properly followed (APPROVED Y N)				
	~	/_			6. Time as a Public Health Control; procedures & records										Highly Susceptible Populations		
					Approved Source						~		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required no eggs				
		,			7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite										Chemicals		
	/				destruction US Foods												
	>				8. Food Received at pro		;				/				17. Food additives; approved and properly stored; Washing Fruits & Vegetables		
						n from Contami	nation				~				18. Toxic substances properly identified, stored and used	1	
	9. Food Separated & protected, prevented during food												Water/ Plumbing				
	preparation, storage, display, and tasting 10. Food contact surfaces and Returnables; Cleaned and						-						19. Water from approved source; Plumbing installed; proper				
3				~	Sanitized at	ppm/temperatur	re				~				backflow device		
	/				11. Proper disposition of reconditioned disc	of returned, previ	iously served or				~				20. Approved Sewage/Wastewater Disposal System, proper disposal		
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days															rrective Action within 10 days		
_		3.7									I					_	
O U T	I N	N O	N A	o s		n of Knowledge			R	O U T	N	N O	N A	C O S	Food Temperature Control/ Identification	R	
		N O	N A		21. Person in charge pr and perform duties/ Ce	resent, demonstra	ation of knowleds		R	U				О	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	R	
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Retail Food Establishment Inspection Report

Received by: (signature) Micah Yates	Print: Micah Yates	Title: Person In Charge/ Owner OWNEr
Inspected by: Christy Cortez, RS (signature)	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name:	Physical A	ddress:		ity/State:		License/Permit #	Page <u>2</u> of <u>2</u>					
Suga	ar Llamas	6601	Horizon	F	Rockwa	all, TX	FS2023-17						
T. 7		- T		RE OBSERVATI		T. /T	•	- T					
Item/Loc		Temp F	Item/Location		Temp F	Item/Locat	10 n	Temp F					
reach	in cooler/ambient	35											
reach	n in freezer/ambient	-1											
under o	counter cooler by ice cream	55+											
diary	under counter cooler	52+											
ice (cream freezers	4											
T4	T		SERVATIONS ANI										
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE	E. YOUR ATTENTION	ON IS DIRE	CTED TO TH	IE CONDITIONS OBSER	VED AND					
	Line hand sink 109l	F equip	ped										
10				to 3 hours or as ne	eded to kee	p at required	ppm/COS to 200ppm qu	uats					
	Test strips on site/c	Sani bucket setup less than 200ppm quats/need to change every 2 to 3 hours or as needed to keep at required ppm/COS to 200ppm quats Test strips on site/current											
39	Need dipper well to		and runnina/ h	nandle brok	en/to re	epair							
	· -					-							
	3 comp sink 123F/sani sink setup to 200ppm quats Warewash hand sink 111F												
	TCS foods only milk, cream, ice cream, Almond and oat milks												
	No eggs, meat, etc												
	Donut batter/instructions call for it be held at 70F/batter with water only												
	·												
	Donut sugar and spices bowls (non TCS) covered when not in use and overnight Tongs WRS daily												
	Soda nozzles WRS daily												
	Donuts fried to orde	-											
42			heled with inc	aredients o	n conta	iners							
42 Selling Ashby ice cream/ labeled with ingredients on con 36 To store wiping cloths in sani buckets													
- 30	' -	113 111 34	TII DUCKCIS										
	Digital thermo Donut prep hand sink 128 F equipped												
	Donut prep hand sink 128 F equipped Milk frothers sanitized after every use												
2													
2	, , , , , , , , , , , , , , , , , , , ,												
	Blender pitchers WRS after every use												
37	Need to defrost ice cream freezer												
40	Need soap in women's RR												
	 												
Received	by:		Print:			I	Title: Person In Charge	/ Owner					
(signature)	•			icah Y	ates	8	Owner						
Inspected (signature)		tez, 1	RS Print: Ch	risty Co	rtez,	RS	Samples: Y N	# collected					
		_			_								