Followup Fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

City of Rockwall

Date: 8/14/25			Time in: 11:05	cense/Permit # S-9504							3							
					tion: 1-Routine	2-Follow U		Complai		_	-Inv	estig	ation	n [5-CO/Construction	6-Other	TOTAL/SC	ORE
		ishm cal :			^{ne:} hie cafe		Nathar		Vame:						Number of Repeat Viola Number of Violations C	os:	11/89)/R
		al A			kwall, Tx	Mas	est control :	nly		Ho N/a	ood				e trap :/ waste oil 1/13/25 25g	Follow-up: Yes 🖊 No 🗌	11/03	—
Ma					Status: Out = not in co points in the OUT box for Prio	r each numbered it		Mark '	√'ac		ark ii	n appi	opria	ate bo	plicable COS = corrected on so for IN, NO, NA, COS Mar ive Action not to exceed 3 day	k an 🗙 in appropriat	e box for R	/atch
Co O U	mpli I N	iance N O	Sta N A	tus C O		nperature for Fo			R		Comp	lianc N				oyee Health		R
T	11		**	Š	(F = d 1. Proper cooling time a	and temperature				T		,		S	12. Management, food employ	yees and conditional	employees;	
					2. Proper Cold Holding	temperature(41°	°F/ 45°F)				~				knowledge, responsibilities, ar 13. Proper use of restriction ar		charge from	
	/				See	•					/	'			eyes, nose, and mouth Employee health form			
		/			Proper Hot Holding Proper cooking time							,			Preventing Con 14. Hands cleaned and proper	tamination by Han		
		V			5. Proper reheating pro-			°F in 2			/	,			15. No bare hand contact with	ready to eat foods o	r approved	
		•			Hours) 6. Time as a Public Hea	alth Control: pro	cedures &	records							alternate method properly follo Gloves & utensils	,	YN)	
	'				o. Time as a r done free	arar Control, proc	eccures &	records			Τ.				16. Pasteurized foods used; pro		fered	
					•	oproved Source		1.		L	~				Pasteurized eggs used when re N/a	equired		
	/				7. Food and ice obtaine good condition, safe, at destruction Sysco/E	nd unadulterated;		ood in							CI	hemicals		
	/				8. Food Received at pro Checking	oper temperature	2				/	,			17. Food additives; approved a & Vegetables	and properly stored;	Washing Fruit	s
					,	n from Contami	ination				/	,			Anatomical wash 18. Toxic substances properly Stored low and separa	identified, stored an	d used	
	/				9. Food Separated & pr preparation, storage, di			ood								r/ Plumbing		
3					10. Food contact surfact Sanitized at 200			ed and			~	,			19. Water from approved sour backflow device City approved	ce; Plumbing install	ed; proper	
	/				11. Proper disposition of reconditioned Disc	_	iously serve	ed or			~	,			20. Approved Sewage/Wastew disposal	vater Disposal System	m, proper	
					Pri	iority Founda	ation Iten	ns (2 Po	_	_	_	_	_		rective Action within 10 days	1		
O U T	I N	N O	N A	C O S		n of Knowledge/			R	U T	J N	N O	N A	C O S	Food Temperature	e Control/ Identific	ation	R
	/				21. Person in charge pr and perform duties/ Cer 3						~	,			27. Proper cooling method use Maintain Product Temperature		quate to	
	/				22. Food Handler/ no u 12	inauthorized pers	sons/ person	inel		2)				28. Proper Date Marking and of Missing date labels	*		
					Safe Water, Reco	ordkeeping and I	Food Pack	age				•			29. Thermometers provided, a Thermal test strips	ccurate, and calibrat		
	/					Labeling									Digital thermo, strip		ed; Chemical/	
					23. Hot and Cold Wate 127, good pres	er available; adeques									Digital thermo, strip Permit Requirement,	OS CURRENT Prerequisite for O	peration	
	/					er available; adeques sure vailable (shellstoo					•				•	OS CURRENT Prerequisite for O mit/Inspection Curr	peration	d
	'				127, good pres 24. Required records as destruction); Packaged Conformance v 25. Compliance with V HACCP plan; Variance processing methods; m	er available; adequesture sure vailable (shellston Food labeled with Approved l Variance, Speciali e obtained for spenanufacturer instru	Procedures ized Process ecialized	rasite							Permit Requirement, 30. Food Establishment Perr Posted and curre Utensils, Equi 31. Adequate handwashing fac supplied, used	OS CURRENT Prerequisite for O mit/Inspection Current ent pment, and Vendin	peration ent/ insp poste	d
	✓				24. Required records as destruction); Packaged Conformance v 25. Compliance with V HACCP plan; Variance processing methods; m Temps recorded	er available; adequesture sure vailable (shellston Food labeled with Approved l Variance, Speciali e obtained for spenanufacturer instru	Procedures ized Process ecialized uctions	rasite		2		,			Permit Requirement, 30. Food Establishment Perm Posted and curre Utensils, Equi 31. Adequate handwashing facsupplied, used Equipped 32. Food and Non-food Contadesigned, constructed, and use Rusty shelves/cut	Prerequisite for Omit/Inspection Current pment, and Vendin cilities: Accessible and contract surfaces cleanable and the contract surfaces	peration ent/ insp poste g nd properly e, properly	d
					24. Required records as destruction); Packaged Conformance v 25. Compliance with V HACCP plan; Variance processing methods; m Temps recorded	er available; adequesture vailable (shellstoor Food labeled with Approved Is variance, Specialise obtained for special production of the control of the con	Procedures ized Process ecialized uctions y we or under	rasite 8 s, and cooked		2		,			Permit Requirement, 30. Food Establishment Perm Posted and curre Utensils, Equi 31. Adequate handwashing facsupplied, used Equipped 32. Food and Non-food Contadesigned, constructed, and use	Prerequisite for Omit/Inspection Current pment, and Vendin cilities: Accessible a ct surfaces cleanable ed ting board istalled, maintained,	peration ent/ insp poste g nd properly e, properly	
0	✓ ✓		N		127, good pres 24. Required records averaged destruction); Packaged Conformance v 25. Compliance with V HACCP plan; Variance processing methods; m Temps recorder Con 26. Posting of Consumer foods (Disclosure/Rem Menu for allegens	er available; adequesture vailable (shellstook vailable (shellstook vailable (shellstook vailable) (shellstook vailable) (ariance, Specialise obtained for speanufacturer instruction of 3x daily asumer Advisory vailable) (steep deep deep deep deep deep deep deep	Procedures ized Process ecialized ructions w or under te)/ Allerges	s s, and cooked n Label	_	on No	V V				Permit Requirement, 30. Food Establishment Perr Posted and curre Utensils, Equi 31. Adequate handwashing fac supplied, used Equipped 32. Food and Non-food Contac designed, constructed, and use Rusty Shelves/cut 33. Warewashing Facilities; in Service sink or curb cleaning facilities.	Prerequisite for Omit/Inspection Current pment, and Vendin cilities: Accessible and cilities: Accessible and ting board stalled, maintained, facility provided	peration ent/ insp poste g nd properly e, properly	*
O U T	IN	N O	N A	COSS	127, good pres 24. Required records averaged Conformance v 25. Compliance with V HACCP plan; Variance processing methods; m Temps recorder Con 26. Posting of Consume foods (Disclosure/Rem Menu for allegens) Core Items (1 Point Prevention)	er available; adequesture vailable (shellstone) Food labeled with Approved Information of Specialise obtained for specialise obtained for specialise obtained for specialise obtained acturer instituted 3x daily assumer Advisory ser Advisories; rayinder/Buffet Plate nt) Violations in the Special Specia	Procedures ized Process ecialized ructions y aw or under te)/ Allerges Require Comination	s s, and cooked n Label	Actia		t to l	Excee N O	N A	0 Da	Permit Requirement, 30. Food Establishment Perr Posted and curre Utensils, Equi 31. Adequate handwashing fac supplied, used Equipped 32. Food and Non-food Contac designed, constructed, and use Rusty shelves/cut 33. Warewashing Facilities; in Service sink or curb cleaning if Equipped ys or Next Inspection, Which Food I	Prerequisite for Omit/Inspection Current pment, and Vendin cilities: Accessible and cilities: Accessible and ting board istalled, maintained, facility provided inver Comes First dentification	peration ent/ insp poste g nd properly e, properly	
O U T	IN			О	127, good pres 24. Required records as destruction); Packaged Conformance v. 25. Compliance with V. HACCP plan; Variance processing methods; m. Temps recorder Con 26. Posting of Consume foods (Disclosure/Rem Menu for allegens) Core Items (1 Poin Prevention) 34. No Evidence of Insanimals	er available; adequesture vailable (shellstook vailable (shellstook vailable (shellstook vailable (shellstook vailable (shellstook vailable) (vailable) (v	Procedures ized Process ecialized ructions y www or under te)/ Allerges Require Comination on, rodent/or	cooked n Label	_	on No.	t to l	N	N	C O	Permit Requirement, 30. Food Establishment Perm Posted and curre Utensils, Equip 31. Adequate handwashing factory supplied, used Equipped 32. Food and Non-food Contactory shelves/cut 33. Warewashing Facilities; in Service sink or curb cleaning for Equipped ys or Next Inspection, Which Food I 41. Original container labeling	Prerequisite for Omit/Inspection Current pment, and Vendin cilities: Accessible and cilities: Accessible and cilities: Accessible and cilities: Accessible and cility provided distalled, maintained, facility provided thever Comes First dentification (Bulk Food)	peration ent/ insp poste g nd properly e, properly	*
U T	I N			О	127, good pres 24. Required records av destruction); Packaged Conformance v 25. Compliance with V HACCP plan; Variance processing methods; m Temps recorde Con 26. Posting of Consumfoods (Disclosure/Rem Menu for allegens Core Items (1 Poir Prevention 34. No Evidence of Insanimals 35. Personal Cleanlines 36. Wiping Cloths; pro	er available; adequesure available; adequesure vailable (shellstoot Food labeled with Approved It / ariance, Specialite e obtained for spenanufacturer instruct of 3x daily assumer Advisories; radinder/Buffet Plate of Food Contamination sect contamination sect contamination openly used and st	Procedures ized Process ecialized ructions w or under te)/ Allerges Require Comination on, rodent/on g or tobacc	cooked n Label	_	on No.	V V V V V V V V V V V V V V V V V V V	N	N	C O	Permit Requirement, 30. Food Establishment Perm Posted and curre Utensils, Equip 31. Adequate handwashing factory supplied, used Equipped 32. Food and Non-food Contactory shelves/cut 33. Warewashing Facilities; in Service sink or curb cleaning for Equipped ys or Next Inspection, Which Food I 41. Original container labeling	Prerequisite for Omit/Inspection Current pment, and Vendin cilities: Accessible and ting board provided ting board provided the control of t	peration ent/ insp poste g nd properly e, properly	*
U T	I N			О	24. Required records as destruction); Packaged Conformance v 25. Compliance with V HACCP plan; Variance processing methods; m Temps recorder Con 26. Posting of Consume foods (Disclosure/Rem Menu for allegens Core Items (1 Poin Prevention 34. No Evidence of Insanimals 35. Personal Cleanlines	er available; adequesure available; adequesure vailable (shellstook pool abeled with Approved 1) / ariance, Specialite obtained for special anufacturer instructurer instructured 3x daily usumer Advisories; radinder/Buffet Plate of Food Contamination sect contamination sect contamination section in the section of the sec	Procedures ized Process ecialized ructions w or under te)/ Allerges Require Comination on, rodent/on g or tobacc	cooked n Label	_	on No.	V V V V V V V V V V V V V V V V V V V	N	N	C O	Permit Requirement, 30. Food Establishment Perr Posted and curre Utensils, Equi 31. Adequate handwashing fac supplied, used Equipped 32. Food and Non-food Contac designed, constructed, and use Rusty shelves/cut 33. Warewashing Facilities; in Service sink or curb cleaning f Equipped ys or Next Inspection, Which 41.Original container labeling Physic	Prerequisite for Omit/Inspection Current In present and Vendin cilities: Accessible and cilities: Accessible and cilities: Accessible and cilities: Accessible and cility provided astalled, maintained, facility provided and cility provided and ci	peration ent/ insp poste g nd properly e, properly used/	*
1 1	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \			О	24. Required records av destruction); Packaged Conformance v 25. Compliance with V HACCP plan; Variance processing methods; m Temps recorder Con 26. Posting of Consum foods (Disclosure/Rem Menu for allegens) Core Items (1 Poin Prevention) 34. No Evidence of Insanimals 35. Personal Cleanlines 36. Wiping Cloths; pro Stored in solutions	er available; adequesture vailable (shellstone) vailable (shellsto	Procedures ized Process ecialized ructions w or under te)/ Allerges Require Comination on, rodent/on g or tobacc	cooked n Label	_	on No.	t to 1 I	N	N	C O	Permit Requirement, 30. Food Establishment Perr Posted and curre Utensils, Equi 31. Adequate handwashing fac supplied, used Equipped 32. Food and Non-food Contac designed, constructed, and use Rusty shelves/cut 33. Warewashing Facilities; in Service sink or curb cleaning f Equipped ys or Next Inspection, Which 41. Original container labeling Physic 42. Non-Food Contact surface	Prerequisite for Omit/Inspection Current pment, and Vendin cilities: Accessible and cilities: Accessible and ting board distalled, maintained, facility provided thever Comes First dentification (Bulk Food) cal Facilities is clean ighting; designated and present and	peration ent/ insp poste g nd properly e, properly used/	*
1 1	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \			О	24. Required records as destruction); Packaged Conformance v. 25. Compliance with V HACCP plan; Variance processing methods; m Temps recorder Con 26. Posting of Consumfoods (Disclosure/Rem Menu for allegens Core Items (1 Poin Prevention) 34. No Evidence of Insanimals 35. Personal Cleanlines 36. Wiping Cloths; pro Stored in solution 37. Environmental control 38. Approved thawing Refrigerator	er available; adequesture vailable (shellstone) vailable (shellsto	Procedures ized Process ecialized ructions w or under te)/ Allerges Require Comination on, rodent/of	cooked n Label	_	on No.	ttto 1 N	N	N	C O	Permit Requirement, 30. Food Establishment Perr Posted and curre Utensils, Equi 31. Adequate handwashing fac supplied, used Equipped 32. Food and Non-food Contac designed, constructed, and use Rusty shelves/cut 33. Warewashing Facilities; in Service sink or curb cleaning faculipped ys or Next Inspection, Which 41. Original container labeling Physic 42. Non-Food Contact surface 43. Adequate ventilation and 1 44. Garbage and Refuse prope 45. Physical facilities installed	Prerequisite for Omit/Inspection Current Presequisite for Omit/Inspection Current pment, and Vendin cilities: Accessible and content	peration ent/ insp poste g nd properly e, properly used/ areas used es maintained ean	*
1 1) 			О	24. Required records as destruction); Packaged Conformance v. 25. Compliance with V HACCP plan; Variance processing methods; m Temps recorder Con 26. Posting of Consumfoods (Disclosure/Rem Menu for allegens Core Items (1 Poin Prevention) 34. No Evidence of Insanimals 35. Personal Cleanlines 36. Wiping Cloths; pro Stored in solution 37. Environmental control 38. Approved thawing Refrigerator	er available; adequesture vailable (shellstook) Food labeled with Approved It Variance, Specialite e obtained for specialite and Sax daily summer Advisory er Advisories; ravinder/Buffet Plate of Food Contain sect contamination sect contamination method er Use of Utensie tt, & linens; propers secutensils; propers	Procedures ized Process ecialized ructions y aw or under te)/ Allerges Require Comination on, rodent/of ag or tobacc tored ils erly used, s erly used	cooked n Label orrective ther o use	_	on No.	ttto 1 N	N	N	C 0	Permit Requirement, 30. Food Establishment Perr Posted and curre Utensils, Equi 31. Adequate handwashing fac supplied, used Equipped 32. Food and Non-food Contac designed, constructed, and use Rusty Shelves/cut 33. Warewashing Facilities; in Service sink or curb cleaning faculipped ys or Next Inspection, Which Food I 41. Original container labeling Physic 42. Non-Food Contact surface 43. Adequate ventilation and I 44. Garbage and Refuse prope	Prerequisite for Omit/Inspection Current Presequisite for Omit/Inspection Current pment, and Vendin cilities: Accessible and content	peration ent/ insp poste g nd properly e, properly used/ areas used es maintained ean	*

Retail Food Establishment Inspection Report

City of Rockwall

Received by: William Godwin	Print: William Godwin	Title: Person In Charge/ Owner Shift Manager
Inspected by: Richard Hill (signature)	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

T - 12.1	. N	I 50 . 1 . 4		3'. (9		Tr. (D. 1.1)	I.B. 0. C.O.			
	ment Name: cal smoothie cafe	Physical A		City/State: Rockwal	I, Tx	FS-9504	Page <u>2</u> of <u>2</u>			
			TEMPERATURE OBSERVAT		-,					
Item/Loc		Temp	Item/Location	Temp	Item/Loca	tion	Temp			
WIF amb HTT		10.1	Below amb	37	De	Dessert cooler				
WIC amb			Finish line		Yogurt		40			
	Spinach	36	Cheddar cheese	37		Lettuce	39			
Tomato/chia oatmeal		37/36	Slice tomatoes	37		Slice tom	39			
Blend	Blend cheese / cheddar		Lettuce	38		Slaw	38			
Smoo	othie station cooler		Dice chicken/turkey	37/37		Below				
Sp	inach/mango	38/38	Sausage	38		Lettuce	38			
	Avocado	40	Below amb	36	ι	JC freezer	25.8			
Τ.			SERVATIONS AND CORRECTI							
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temperatures are taken in F									
	Restrooms equipped temp greater than 104 in each room									
	Hand sinks equipped, greater than 112 throughout kitchen									
	3 comp sink set up,127, using quat sani 200ppm									
	Rear service door no gaps observed, air curtain operational									
45/34	Open ceiling tiles above	e wic/wi	, to close to prevent pest a	ctivity						
32/42	Observed oxidation or	shelves	in WIC, to make cleanable							
28	Observed no date labels on cheddar, feta and blended cheese bags									
	Great practice hanging mop head to drip dry over mop sink									
	Using anatomical wash for fruits/veggies tested within range									
32	Observed rough red & green cutting boards, code requires smooth, options include resurfacing or replacement									
	Using red digital thermo, strips current									
14/	Kitchen and equipment look very good, keeping up with general cleaning									
W	Watch nuts when scooping out over smoothie contents below									
	All snacks prepackaged from manufacturer with labels on back									
45	Washing apples with veggie wash and then wrapping in plastic wrap to protect for consumer									
40	Minor detail cleaning of walls and corners above ice machine									
	Using gloves to touch Rte foods									
10	Filling red sani buckets at 3 comp sink Can opener blade dirty, needs to be cleaned every 4 hours or as needed									
37	•		unter freezer, time to thaw	01 40 110	ouou					
42	Minor detail cleaning inside smoothie cooler									
_ <u> </u>	Millor detail dearling maide amouthe cooler									
Received	bv:		Print:			Title: Person In Charge/	Owner			
(signature)		e /e	See ab	ove			·· - -			
Inspected (signature)	d by:	L.	Richard							
F FIL 04	6 (Revised 09-2015)	' N	(C I Horiare			Samples: Y N #	collected			