

Retail Food Establishment Inspection Report

City of Rockwall

- ☒ First aid kit
- ☒ Allergy policy
- ☒ Vomit clean up
- ☒ Employee health

Date: 09/11/2025	Time in: 12:35	Time out: 2:12	License/Permit # Fs-‘0000940	Food handlers 5	CFM 1	Page <u>1</u> of <u>2</u>
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 <input type="checkbox"/> TOTAL/SCORE						
Establishment Name: Sharetea			Contact/Owner Name: Angel Hu		Number of Repeat Violations: _____ Number of Violations COS: _____	
Physical Address: 2676 market center Dr			Pest control : Lakestone monthly 9/9	Hood NA	Grease trap : Fatboy 6/15/25 50 gallon (inside in the floor in the back room)	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/> Plumb
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 with a checkmark in appropriate box for IN, NO, NA, COS Mark an X in appropriate box for R						
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days						
Compliance Status		Time and Temperature for Food Safety (F = degrees Fahrenheit)			R	
OUT	IN	NO	NA	COS		
		<input checked="" type="checkbox"/>			1. Proper cooling time and temperature	
	<input checked="" type="checkbox"/>				2. Proper Cold Holding temperature(41 °F/ 45°F) See attached	
		<input checked="" type="checkbox"/>			3. Proper Hot Holding temperature(135°F)	
		<input checked="" type="checkbox"/>			4. Proper cooking time and temperature	
		<input checked="" type="checkbox"/>			5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
	<input checked="" type="checkbox"/>				6. Time as a Public Health Control; procedures & records Using after boiling tapioca pestles	
		Approved Source				
	<input checked="" type="checkbox"/>				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Commercial grocery or local G Warehouse	
	<input checked="" type="checkbox"/>				8. Food Received at proper temperature Tsc foods transported in cooler per owner.	
		Protection from Contamination				
	<input checked="" type="checkbox"/>				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
	<input checked="" type="checkbox"/>				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature Tested on siveb22 places	
	<input checked="" type="checkbox"/>				11. Proper disposition of returned, previously served or reconditioned Discarded	
		Employee Health			R	
OUT	IN	NO	NA	COS		
	<input checked="" type="checkbox"/>				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting Posted at all hand sinks	
	<input checked="" type="checkbox"/>				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
		Preventing Contamination by Hands				
	<input checked="" type="checkbox"/>				14. Hands cleaned and properly washed/ Gloves used properly	
	<input checked="" type="checkbox"/>				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N) Gloves and utensils	
		Highly Susceptible Populations				
	<input checked="" type="checkbox"/>				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Yes pasteurized milk	
		Chemicals				
				<input checked="" type="checkbox"/>	17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
	<input checked="" type="checkbox"/>				18. Toxic substances properly identified, stored and used Stored low watch	
		Water/ Plumbing				
	<input checked="" type="checkbox"/>				19. Water from approved source; Plumbing installed; proper backflow Pull out faucets in front prep	
3	<input checked="" type="checkbox"/>				20. Approved Sewage/Wastewater Disposal System, proper disposal Fatboys every 3 months	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
Compliance Status		Demonstration of Knowledge/ Personnel			R	
OUT	IN	NO	NA	COS		
	<input checked="" type="checkbox"/>				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 1	
	<input checked="" type="checkbox"/>				22. Food Handler/ no unauthorized persons/ personnel 5	
		Safe Water, Recordkeeping and Food Package Labeling				
	<input checked="" type="checkbox"/>				23. Hot and Cold Water available; adequate pressure, safe See attached	
	<input checked="" type="checkbox"/>				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	
		Conformance with Approved Procedures				
	<input checked="" type="checkbox"/>				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Tphc form filled at city in file for pearls	
		Consumer Advisory				
	<input checked="" type="checkbox"/>				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Ingredients by request allergy posted at POS	
		Food Temperature Control/ Identification			R	
OUT	IN	NO	NA	COS		
	<input checked="" type="checkbox"/>				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Tapioca pearls discard after 4 hours	
	<input checked="" type="checkbox"/>				28. Proper Date Marking and disposition Nno longer using soy milk	
	<input checked="" type="checkbox"/>				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital. Owner had thermometer in each cooler. In warmest location,	
		Permit Requirement, Prerequisite for Operation				
	<input checked="" type="checkbox"/>				30. Food Establishment Permit/Inspection Current/ insp posted Posted	
		Utensils, Equipment, and Vending				
	<input checked="" type="checkbox"/>				31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped	
W	<input checked="" type="checkbox"/>				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch condition of flooring and shelving	
	<input checked="" type="checkbox"/>				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped	
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First						
Compliance Status		Prevention of Food Contamination			R	
OUT	IN	NO	NA	COS		
	<input checked="" type="checkbox"/>				34. No Evidence of Insect contamination, rodent/other animals Back door looks good	
	<input checked="" type="checkbox"/>				35. Personal Cleanliness/eating, drinking or tobacco use	
	<input checked="" type="checkbox"/>				36. Wiping Cloths; properly used and stored Stored in solution using microfiber	
		<input checked="" type="checkbox"/>			37. Environmental contamination Watch ice in freezer	
		<input checked="" type="checkbox"/>			38. Approved thawing method	
		Proper Use of Utensils				
	<input checked="" type="checkbox"/>				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
W					40. Single-service & single-use articles; properly stored and used Addressed Reuse of cardboard	
		Food Identification			R	
OUT	IN	NO	NA	COS		
		<input checked="" type="checkbox"/>			41. Original container labeling (Bulk Food)	
		Physical Facilities				
W	<input checked="" type="checkbox"/>				42. Non-Food Contact surfaces clean	
	<input checked="" type="checkbox"/>				43. Adequate ventilation and lighting; designated areas used	
	<input checked="" type="checkbox"/>				44. Garbage and Refuse properly disposed; facilities maintained Looks good	
1					45. Physical facilities installed, maintained, and clean Watch condition of floor	
W					46. Toilet Facilities; properly constructed, supplied, and clean New closers watch	
	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>			47. Other Violations	

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Form EH-06 (Revised 09-2015)Form EH-06 (Revised 09-2015)