

Additional followups
\$50.00 fee

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 9/29/25		Time in: 9:15		Time out: 10:16		License/Permit # Fs 003414			Food handlers 12		Food managers 4/5		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: Smoothie King Rockwall						Contact/Owner Name: Mackynzie Wasilewski				* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____				3/97/A							
Physical Address: I-30				Pest control : Rockwall 9/15		Hood Ma		Grease trap/ waste oil Na		Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/> Pics											
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 <input checked="" type="checkbox"/> in appropriate box for IN, NO, NA, COS Mark an <input checked="" type="checkbox"/> 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		Compliance Status		Employee Health				R					
OUT	IN	NO	NA	COS							OUT	IN	NO	NA	COS						
			✓		1. Proper cooling time and temperature Received frozen and cooked when ordered I							✓				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting Posted					
	✓				2. Proper Cold Holding temperature(41 °F/ 45°F)							✓				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth					
			✓		3. Proper Hot Holding temperature(135°F) When ordered it is rethermalizedno hot holding						Preventing Contamination by Hands										
		✓			4. Proper cooking time and temperature							✓				14. Hands cleaned and properly washed/ Gloves used properly					
			✓		5. Proper reheating procedure for hot holding (165°F in 2 Hours) Yes							✓				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N) Gloves or utensils					
		✓			6. Time as a Public Health Control; procedures & records Prep only						Highly Susceptible Populations										
Approved Source												✓				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required					
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction PFG						Chemicals										
	✓				8. Food Received at proper temperature To check							✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water if needed					
Protection from Contamination											W				✓	18. Toxic substances properly identified, stored and used Store below Dipper well!					
	✓				9. Food Separated & protected, prevented during food preparation, storage, displav, and tasting						Water/ Plumbing										
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 15-20 ppm/temperature							✓				19. Water from approved source; Plumbing installed; proper backflow device See					
	✓				11. Proper disposition of returned, previously served or reconditioned No returns							✓				20. Approved Sewage/Wastewater Disposal System, proper disposal					
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days																					
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel						R		OUT	IN	NO	NA	COS	Food Temperature Control/ Identification		R	
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 4							✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	✓				22. Food Handler/ no unauthorized persons/ personnel 12							✓				28. Proper Date Marking and disposition Cheese per company policy to continue					
Safe Water, Recordkeeping and Food Package Labeling												✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital and secondary					
	✓				23. Hot and Cold Water available; adequate pressure, safe See						Permit Requirement, Prerequisite for Operation										
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial							✓				30. Food Establishment Permit (Current/ insp sign posted) Posted					
Conformance with Approved Procedures											Utensils, Equipment, and Vending										
			✓		25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions							✓				31. Adequate handwashing facilities: Accessible and properly supplied, used					
Consumer Advisory											W					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Cutting boards watch					
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Allergy posting under menu							✓				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Set up sanitizer etc					
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First																					
OUT	IN	NO	NA	COS	Prevention of Food Contamination						R		OUT	IN	NO	NA	COS	Food Identification		R	
	✓				34. No Evidence of Insect contamination, rodent/other animals Back door good								✓			41.Original container labeling (Bulk Food)					
	✓				35. Personal Cleanliness/eating, drinking or tobacco use Sep						Physical Facilities										
	✓				36. Wiping Cloths; properly used and stored InBucket						1					42. Non-Food Contact surfaces clean General cleaning under sink					
	✓				37. Environmental contamination Watch							✓				43. Adequate ventilation and lighting; designated areas used					
		✓			38. Approved thawing method Cooler							✓				44. Garbage and Refuse properly disposed; facilities maintained Watch					
Proper Use of Utensils											1					45. Physical facilities installed, maintained, and clean Minor					
1				✓	39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Handle in gogi put out cos							✓				46. Toilet Facilities; properly constructed, supplied, and clean Goodp					
	✓				40. Single-service & single-use articles; properly stored and used								✓			47. Other Violations					

Retail Food Establishment Inspection Report

City of Rockwall

Received by:	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Smoothie king		Physical Address: I-30 Rockwall Tx		City/State: Tx		License/Permit # Fs 0003414		Page 1 of 2	
TEMPERATURE OBSERVATIONS									
Item/Location		Temp F	Item/Location		Temp F	Item/Location		Temp F	
Tcs food temp		29,	Cold top		35-36	Back storage			
DeepFreezer HTT		1,7	Banana		37	Milk cooler		30.9	
GlassFront		36	Below		36	Freezer		6.1	
Tcs rtecooler		38							
Blue berries for ref		38.6							
OBSERVATIONS AND CORRECTIVE ACTIONS									
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: ALL TEMPS TAKEN in F								
	Added Protien box fully labeled in coll								
	Checked fates of packed								
	Secondary vooler thermos								
	HandSink 114								
	Tongs to be washed and sanitized every 4 hrs if you. Use them for TVs foods								
	Handle out -								
	L yes handle out for all utensils								
	Ice Cream fridge to be cleaned out covered with not use automatically over here there's clean dippers clean scoop is								
	Keep an eyep. Scoops								
	Spray sanitizer 20								
	Bucket danitizer -150/ three comp 150 and								
	Peanut butter stored separately								
	Back room								
	Hot water 115-120								
	Watch loose faucet								
	Hot water at three comp120								
	Ice machine looks nice								
	Watch mop when hanging - always on rack								
45	Minor dust on air vents								
	No gaps at back door								
	Date marking for cheese -using 20 days per company by yGuidelines - did they get these datemarking dates								
?	From the cheese Manufacturer? Based on cheese study								
Received by: (signature) See above									
Print:									
Title: Person In Charge/ Owner									
Inspected by: (signature) Kelly Kirkpatrick									
Print: FaceTime Mary									
Samples: Y N # collected									

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