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: 9/29/25		-	Time in: 3:10		License/Permit # FS-0002469						Page 1 of	2			
Purpose of Inspection: 1-Routine 2-Follow Up 3-Compl						4-Investigation 5-CO/Construction 6-Other					RE				
Establishment Name: Contact/Owner Nam Crisp & Green						Name:						XNumber of Repeat Violations: ✓ Number of Violations COS:	/ A		
Ph	ysic	al A	ddre	ess:	kwall, Tx	Ecolab	ontrol : 8/28/25		Ho N/a	od				trap://waste oil Follow-up: Yes 19/81/No 1	/A
Ma					Status: Out = not in compoints in the OUT box for	mpliance IN = in com each numbered item	npliance N Mark	$\mathbf{O} = \text{not}$						plicable $COS = corrected on site R = repeat violation W = Wat x for IN, NO, NA, COS Mark an in appropriate box for R$	ch
Co	mpli	iance	e Sta	tus	Prio	rity Items (3 Poi	ints) violation	s Requi	_	<i>nmedi</i> ompli				ve Action not to exceed 3 days	
O U T	I N	N O	N A	C O S		nperature for Food egrees Fahrenheit)	Safety	R	O U T	I N	N	N A	C O S	Employee Health	R
	~			~	1. Proper cooling time a See	and temperature		П		~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
3					2. Proper Cold Holding See	temperature(41°F/4	45°F)			,				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
3					3. Proper Hot Holding t	temperature(135°F)		\mathbb{H}						Émployee health form posted Preventing Contamination by Hands	+
Ĕ			/		4. Proper cooking time	and temperature		\forall	3			ı	/	14. Hands cleaned and properly washed/ Gloves used properly No hot water	
			/		5. Proper reheating prod Hours)	cedure for hot holdin	ng (165°F in 2			~			ĺ	15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)	
	1				6. Time as a Public Hea	alth Control; procedu	ires & records	\dagger						Gloves & utensils Highly Susceptible Populations	
					Approved Source					~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
	/				7. Food and ice obtained good condition, safe, and destruction Sysco	d from approved sou nd unadulterated; par	arce; Food in rasite							Chemicals	
	~				8. Food Received at pro	oper temperature				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Vegaie wash	
					Protection	from Contaminati	ion			1				18. Toxic substances properly identified, stored and used	
	/				9. Food Separated & propreparation, storage, dis		uring food	П						Water/ Plumbing	
	~				10. Food contact surfact Sanitized at _200_		Cleaned and			~			-	19. Water from approved source; Plumbing installed; proper backflow device City approved	
	~				11. Proper disposition of reconditioned Disc	_	ly served or			~			ĺ	20. Approved Sewage/Wastewater Disposal System, proper disposal	
	-						n Items (2 Po				_		_	rective Action within 10 days	
0	I			C	<u> </u>			R				N	C		
U T	N	0	A A	o s		of Knowledge/ Per			U T	N	0	A	o s	Food Temperature Control/ Identification	K
	N /	Ö	A		21. Person in charge pro and perform duties/ Cer 2	esent, demonstration rtified Food Manager	of knowledge, r (CFM)	*	\mathbf{U}		О	A		27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Natalie Sachez	Print: Faith Marentes	Title: Person In Charge/ Owner GM
Inspected by: Richard Hill (signature)	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

The state of		Di		X: /G: .			- 6.5				
	ment Name: O & Green	Physical A		City/State: Rockwal	I, Tx	FS-0002469	e 2 of 2				
			TEMPERATURE OBSERVAT		,						
Item/Loc		Temp	Item/Location	Temp	Item/Locat	tion	Temp				
Makeup line not using			Reach in freezer		Grape Tom/ HB eq Black Beans						
_	reezer HTT	12.1	WIC	34	_	102					
	hest freezer	9.7	Raw chicken/tofu		Sweet potato		125				
	oothie Station	39			Roasted chicken/Tofu		101/98				
	Blueberry as ref		Tomatoes just prepped	44	Dressing cooler Green Goddess						
C	Coconut milk		Service Line		Gre	38					
			Brown/Black	154/151							
	UC fridge	N/a	Spinach/Mix Greens								
Item	AN INCRECTION OF VOLUE FO		SERVATIONS AND CORRECTIV			TE COMPLETONG OPGERVERS :	ND				
Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temperature		NT HAS BEEN MADE. YOUR ATTENT F	ION IS DIRE	CTED TO TE	HE CONDITIONS OBSERVED A	.ND				
46cos											
			roughout kitchen except by	sorbet tr	eezer, no	o not water					
23/14/31COS	component out up, or, quar our zooppin										
07	Dishwasher confirmed 160st										
37			ce buildup on all sides								
	Crathco chiller cleaned		laak vanaa								
32	Veggie wash registere			th recurf	aco or re	onlacement are ention	•				
32	Observed rough green cutting boards, code requires smooth, resurface or replacement are options										
	Red sani buckets filled at 3 comp, towels stored in solution Good practice to hang mop heads to drip dry over mop sink										
			l operational, no gaps obse								
	Prep fridge by freezer										
	Staff using gloves to to	ouch Rte	foods, hair restraints also								
	Prep fridge inoperable	during ii	spection, work order pending repairs								
	Thermometer available and test strips current 04/2027										
2	To discard cold foods above 41F within 4 hours of being in danger zone if 41-135										
3	To reheat foods to 165 for 1 second cooler than 135 or discard within 4 hours of being in danger zone 135 to 41										
Received (signature)	See abov	e	See abo	ove		Title: Person In Charge/ Owner	r				
Inspected (signature)	d by:	J R	Richard	Hill		0 1 2 2	. 1				
F FIL 0/	6 (Revised 09-2015)	, ,				Samples: Y N # collect	tea				