Follow-up fee of $50.00 is required after 1st Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date:	Time in:	Time out:	License/Permit #	Food handlers	Food managers	Page 1 of 2
3/26-26	12:19	1:04	Fs0000940	4	"1	

Purpose of Inspection: ☑ 1-Routine ☐ 2-Follow Up ☐ 3-Complaint ☐ 4-Investigation ☐ 5-CO/Construction ☐ 6-Other ☐

TOTAL/SCORE 0/100/A

Establishment Name:	Contact/Owner Name:	✱ Number of Repeat Violations: ____ ✓ Number of Violations COS: _____
Sharetea	Angel	

Physical Address:	Pest control :	Hood	Grease trap/ waste oil:	Follow-up: Yes ☐ No ☑
I -3o0 Rockwall	Lakestone 3/26/26	Ma	Fat no oh 3/11/26	

Compliance Status: **Out** = not in compliance **IN** = in compliance **NO** = not observed **NA** = not applicable **COS** = corrected on site **R** = repeat violation

Mark the appropriate points in the **OUT** box for each numbered item. Mark ✓ 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*

OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R
		✓			1. Proper cooling time and temperature	
	✓				2. Proper Cold Holding temperature(41°F/ 45°F) See	
		✓			3. Proper Hot Holding temperature(135°F)	
		✓			4. Proper cooking time and temperature	
		✓			5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
	✓				6. Time as a Public Health Control; procedures & records Tapioca pearls 4 hrs	
					Approved Source	
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction	
	✓				8. Food Received at proper temperature To check	
					Protection from Contamination	
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
W	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 300 ppm/temperature	
	✓				11. Proper disposition of returned, previously served or reconditioned Discard	

OUT	IN	NO	NA	COS	Employee Health	R
	✓				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	✓				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth At hand sink	
					Preventing Contamination by Hands	
	✓				14. Hands cleaned and properly washed/ Gloves used properly	
	✓				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y_ N_)	
					Highly Susceptible Populations	
	✓				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Cooked	
					Chemicals	
	✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water	
E	✓				18. Toxic substances properly identified, stored and used Store away from sugar water	
					Water/ Plumbing	
	✓				19. Water from approved source; Plumbing installed; proper backflow device City	
	✓				20. Approved Sewage/Wastewater Disposal System, proper disposal Eat boys	

Priority Foundation Items (2 Points) *violations Require Corrective Action within 10 days*

OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 2	
	✓				22. Food Handler/ no unauthorized persons/ personnel 4	
					Safe Water, Recordkeeping and Food Package Labeling	
	✓				23. Hot and Cold Water available; adequate pressure, safe See	
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	
					Conformance with Approved Procedures	
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Tphc for boba	
					Consumer Advisory	
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label By req	

OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
			✓		27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✓				28. Proper Date Marking and disposition 24 hrs or 3 days/ no manuf if past 7 days	
	✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital test strips in date	
					Permit Requirement, Prerequisite for Operation	
	✓				30. **Food Establishment Permit** (Current/ insp sign posted) To post new	
					Utensils, Equipment, and Vending	
	✓				31. Adequate handwashing facilities: Accessible and properly supplied, used	
	✓				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch carefully	
	✓				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	

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
	✓				34. No Evidence of Insect contamination, rodent/other animals No gaps	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use	
	✓				36. Wiping Cloths; properly used and stored In solution	
	✓				37. Environmental contamination Looks good	
			✓		38. Approved thawing method	
					Proper Use of Utensils	
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Handle up confirmed	
	✓				40. Single-service & single-use articles; properly stored and used	

OUT	IN	NO	NA	COS	Food Identification	R
	✓				41.Original container labeling (Bulk Food)	
					Physical Facilities	
	✓				42. Non-Food Contact surfaces clean	
	✓				43. Adequate ventilation and lighting; designated areas used	
	✓				44. Garbage and Refuse properly disposed; facilities maintained	
	✓				45. Physical facilities installed, maintained, and clean	
	✓				46. Toilet Facilities; properly constructed, supplied, and clean Equipment / sign 112/both	
		✓			47. Other Violations	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (Printed) Angel Hu	**Print:**	**Title: Person In Charge/ Owner**
Inspected by: (signature) Kelly Kirkpatrick rs /virtual	**Print:**	**Business Email:**

Form EH-06 (Revised 09-2015)

Establishment Name:	Physical Address:	City/State:	License/Permit #	Page 2 of 2
Taco Bell	Ridge road	Rockwall	940	

TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Cold top		Glass front kitchen	34		
Egg pudding	34	Dated good			
Milk	34	Boba	40		

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 F
	Hot water in restroom
	Quats 400 ppm range okay / micro
	Back room looks good
	Dumpster looks good
	Mop sink looks good
	Using 24 hrs dated foods
	Utensils 4 hrs
	Tphc for tapioca pearls
	Watch chemical storage
	Tea dispersers look good watch resident isl
	Ingredients are posted allergens
	Using probe

Received by: (signature) See above	**Print:**	**Title: Person In Charge/ Owner**
Inspected by: (signature) Kelly Kirkpatrick RS	**Print:**	Samples: Y N # collected

Form EH-06 (Revised 09-2015)