

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Lisa Christian <small>(Printed / covid)</small>	Print: Working owner	Title: Person In Charge/ Owner Manager owner
Inspected by: <i>Kelly Kirkpatrick RS</i> <small>(signature)</small>	Print: Kelly Stockburger RS	Business Email:

Form EH-06 (Revised 09-2015)

To confirm TCS moved to colder unit

Smoothies are most of business

Establishment Name: RockOn Nutrition	Physical Address: Ridge road	City/State: Rockwall	License/Permit # Fs 9485	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Small under counter cooler		New cooler with be water only			
Whipped cream	48-51	Moved Tcs whipped cream			
Just opened and used today	51	To back			
Just opened for temps	46				
Back white side by side residential. Cooler					
Back room cooler					
Hot sauce(personal)	41				
Thermo in door	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 TAKEN IN F
Wa28	Front hand sink is slow to drain
.3 sawaaa1	Hot water at 116 F at hand sink : 115 in restroom
	Using Taylor nsf approved//new test strips/ owner is ordering from Amazon and will take pictures and send when they arrive/
37	Shelving to be 6 inches from floor height
Cos	Discussed date marking whipped cream 6 days out
02	Whipped cream opened today has been in and out of unit! All night is 51 F dated 6/3024 cc/ opened earlierctoday
2	To pull whipped cream to back cooler until you can verify it is holding good temps before moving TCS foods back
29	Sanitizing with quats in sink and bucket used per lane but still need to. New.dated strips
29	Test strips dated 10/24 to update
	Sanitizer in sink tested to be 200 ..okay peg label
W	Moving extra shelving unit from kitchen
	Chemicals for cleaning are stored on bottom shelf below anything related to food
W	To provide bleach only for vomit clean up
	Dry good contents Labeled on each container
W	Pecans Graham crackersreceived in labeled bags ..then transferred to clean C container/To keep original labels to provide ingredients. By request for more pts I y
39/w	Try to store handle to opening handling out (watch stir as he of all others) no points attached
	Restroom looks good
	Using plastic wrapped straws
	Tea kit packaged— inside kits put together at store ingredients are on small original packages
	Allergy notice verbal ... intention is to provide ingredients by request .. leading questions are asked if they are fold of allergens
	Utensils used to touch rte foods /
45	Need to clean drain in back room.. Confirmed air gap
	Shared dumpster with center..biggest issue is theft of services by residents
	Dumpster looks good
.2/cos	Turned small cooler to colder setting .. to monitor
	Utensils are washed daily ...wiping cloths in sanitizer ..are 100 % cotton ,..to monitor
	When possible to store all dry mix foods in separate to prevent cross contact no allergies Owner is aware as well as Company
Cos/w	Owner to place cup of water in unit to check on Monday when they return .. turned unit to colder setting

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

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