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

Retail Food Establishment Inspection Report

City of Rockwall

Followup 12/28/2024

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

				•	w/owner Time in:	Time out:		License/Pe	approise !	+					-	Zaadl. "	ma Ec.J.		
	ate:	ις μ	<u>ر</u>	۱/	12:30	3:01		Fs 94								Food handle	Food managers	Page 1 of _	2
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		se of I			tion: 1-Routine	2-Follo		3-Complai ct/Owner N		4	-Inve	stiga	ation	1	5-CO/Constru * Number of R		6-Other	TOTAL/SCO	RE
		On						Christian							✓ Number of V			40/00/	, A
_		ıl Ado					Pest control			Но	od		Gı	rease	e trap//waste oil		Follow-up: Yes	10/90/	Ά
120	3 rid	ge ro	ad	750		***	Rockwall pes		ly	Na					e someone look at i	it	№ □ Pics □	<u> </u>	
					tatus: Out = not in con	mpliance IN	= in complianc	e No	$\mathbf{O} = \text{not}$							corrected on	site \mathbf{R} = repeat vio	olation W- Wate	ch
IVI	ark tn	e appr	ropi	rate	points in the OUT box for										NA, COS ive Action not to ex		ark an X in appropria	te box for R	
Co	mpli	ance S	Stat	us	1110	rity recina	(C T OIIIES)	riourions	Lequi		Compl					eccu 3 uu	.,,,		
O U	I N		N A	C O	Time and Tem			y	R	U		N O	N A	C		Emp	oloyee Health		R
Т				S	1. Proper cooling time a	egrees Fahre				T				S	12 Management f		oyees and conditional	l employees:	
											/				knowledge, respon		•	employees,	
			_		Owner turn 2 Proper Cold Holding	ed uni	t down -(41°F/45°F)			-	Ľ				13 Proper use of r	estriction a	and exclusion; No dis	scharge from	
3					2. Proper Cold Holding T turned into colder s to colder unit in back	setting and	moved to To	CS food			1				eyes, nose, and me	outh		-	
			_		3. Proper Hot Holding to		•				<u> </u>						nd din k s in pr	•	
		V					<u> </u>									Ü	ontamination by Har		
		v	/		4. Proper cooking time	and tempera	ature				/				14. Hands cleaned	and prope	erly washed/ Gloves	used properly	
			,		5. Proper reheating proc		_								15. No bare hand o	contact with	h ready to eat foods o	or approved	
		r			Hours) Using m										Gloves a d th	roperly for eFold	llowed (APPROVED) YN.V.)	
		/			6. Time as a Public Hea Prep only	alth Control;	procedures &	z records							Н	lighly Susc	ceptible Populations	•	
	<u> </u>				,						l				16. Pasteurized foo	ods used; p	prohibited food not of	fered	
					Арр	proved Sou	rce						/		Pasteurized eggs u None observ	sed when r	required		
					7. Food and ice obtained			Food in							TACHE ODSELV	Ju			
	/				good condition, safe, an											C	Chemicals		
					destruction Restaur			erbalite											
	/				8. Food Received at pro			arooor							17. Food additives& Vegetables	; approved	and properly stored;	Washing Fruits	
					To transport safel	iy iroin co	Ullillercial	grocer							Using froze				
					Protection	from Cont	amination				/						y identified, stored ar related to foods on the		
					9. Food Separated & pro		_	food					O	ne			addressed		
	\				preparation, storage, dis										urring				
					10. Food contact surface Sanitized at 200			ned and		3				-	 Water from applackflow device 	proved sou	rce; Plumbing instal	led; proper	
										3					City approve	ed / to a	address slow o	draining sink	
					11. Proper disposition or reconditioned Disca	of returned, p	previously serv	ved or			1				Approved Sew disposal	age/Waste	water Disposal Syste	em, proper	
					DISC	arded													
	Ц										_		_						•
0	T	N I	N	С			ndation Ite	ms (2 Po							rrective Action with	hin 10 day	?S		l D
O U T	I N	N I	N A	C O S		ority Fou			ints) 1	U	I	Req N O		C O			re Control/ Identific	cation	R
O U T			N A		Price Demonstration 21. Person in charge pre	ority Found of Knowled	edge/ Personnon	el owledge,		O	I	N	N	C	Food T	emperatur	re Control/ Identific	equate to	
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Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

To con	nfirm TCS moved to	colder u	nit	Sm	oothies	are mo	st of business				
Establishr Rock	nent Name: On Nutrition	Physical A Ridge			ty/State: Rockwa		License/Permit # Fs 9485	Page <u>2</u> of <u>2</u>			
TIOOK	On Nation	rilage		RATURE OBSERVATI		<u> </u>	100100				
Item/Loc	ation	Temp F	Item/Location		Temp F	Item/Loca	tion_	Temp F			
Small	under counter cooler		New coole	r with be water only							
Wh	nipped cream	48-51	Moved To	s whipped cream							
Just of	pened and used today	51	To	o back							
Just	opened for temps	46	Pic ta	aken yo confirm							
	e side by side residential. Cooler										
	k room cooler										
	sauce(personal)										
Th	ermo in door	40'	GEDYA TION			ara .					
Item Number	AN INSPECTION OF YOUR ES	TABLISHME		IS AND CORRECTIV MADE. YOUR ATTENTION			HE CONDITIONS OBSER	VED AND			
Wa28	Front hand sink is slow	v to drain	Ov	vner may send v	rideo af	ter repa	aired				
.3 sawaaa1	Hot water at 116 F at h	nand sink	: 115 in re	stroom							
	Using Taylor nsf approved	//new test	strips/ owner	is ordering from Am	azon and	will take p	ictures and send wh	en they arrive/			
37	Shelving to be 6 inche			Owner will add							
Cos	Discussed date markir			- Owner witt auc 3 days out	iress ar	ia sena	pics				
02	Whipped cream opened	<u> </u>			ght is 51	F dated 6	6/3024 cc/ opened	earlierctoday			
2	To pull whipped cream to	o back co	oler until yo	u can verify it is ho	Iding god	od temps	before moving TC	S foods back			
29	Sanitizing with quats in										
29	Test strips dated 10/24	to upda	te (Owner will send	pics		·				
	Sanitizer in sink tested to be 200okay peg label										
W	Moving extra shelving	unit fron	n kitchen								
	Chemicals for cleaning	g are stor	ed on bott	om shelf below ar	ything r	elated to	food				
W	To provide bleach only	for vom	t clean up								
	Dry good contents Labeled on each container										
W	Pecans Graham crackersreceived	l in labeled ba	gsthen transfe	rred to clean C container/T	o keep origir	nal labels to p	rovide ingredients. By requ	est for more pts I y			
39/w	Try to store handle to	opening l	nandling o	ut (watch stir as I	ne of all	others) r	no points attached	1			
	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 Owner will send pics										
	Shared dumpster with centerbiggest issue is theft of services by residents										
	Dumpster looks good										
.2/cos	Turned small cooler to	Turned small cooler to colder setting to monitor Owner will send pics									
	Utensils are washed d	lailywi	ping cloths	in sanitizerare	100 % 0	otton ,t	o monitor				
	When possible to store all	dry mix fo	ods in separa	ate to prevent cross c	ontact no	allergies C	wner is aware as we	II as Company			
Cos/w	'	water in	unit to che	ck on Monday wh	en they	return					
Received (signature)	See abov	/e	Print:				Title: Person In Charge/Owner	Owner			
Inspected (signature)		ıtrick	Print:					# collected			