

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
- Vomit clean up
- Employee health

Virtual insp w/owner

Date: 12/28/204	Time in: 12:30	Time out: 3:01	License/Permit #: Fs 9485	Food handlers: 2	Food managers: 1	Page 1 of 2
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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	TOTAL/SCORE
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Establishment Name: Rock On Nutrion	Contact/Owner Name: Lisa Christian	* Number of Repeat Violations: _____	10/90/A
Physical Address: 1203 ridge road 75087	Pest control: Rockwall pest -Quarterly	✓ Number of Violations COS: _____	

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 X in appropriate box for IN, NO, NA, COS Mark an X 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 Owner turned unit down									12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
					2. Proper Cold Holding temperature(41°F/ 45°F) T turned into colder setting and moved to TCS food to colder unit in back room to follow up									13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Keep poster st all hand din k s in prep areas	
					3. Proper Hot Holding temperature(135°F)									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) Using microwave if needed									15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.✓) Gloves a d theFold	
					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 None observed	
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Restaurant supply and Herbalife									Chemicals	
					8. Food Received at proper temperature To transport safely from commercial grocer									17. Food additives; approved and properly stored; Washing Fruits & Vegetables Using frozen	
					Protection from Contamination									18. Toxic substances properly identified, stored and used Stored low away from anything related to foods on the bottom shelf of rack	
					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting									Water/ Plumbing	
					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature									19. Water from approved source; Plumbing installed; proper backflow device City approved / to address slow draining sink	
					11. Proper disposition of returned, previously served or reconditioned Discarded									20. Approved Sewage/Wastewater Disposal System, proper disposal	

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

Compliance Status						Demonstration of Knowledge/ Personnel	R	Compliance Status						Food Temperature Control/ Identification	R
OUT	IN	NO	NA	COS				OUT	IN	NO	NA	COS			
					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 1 i on duty									27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature KeepTurned to coldest setting	
					22. Food Handler/ no unauthorized persons/ personnel How to be done within 30 days of hire									28. Proper Date Marking and disposition Date dec whipped cream todays date	
					Safe Water, Recordkeeping and Food Package Labeling									29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Need test stops within dates	
					23. Hot and Cold Water available; adequate pressure, safe See attached									Permit Requirement, Prerequisite for Operation	
					24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled I deserve today appear to have ful									30. Food Establishment Permit (Current/ insp sign posted) Posted by front door	
					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 Specialized processes none									31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped/115	
					Consumer Advisory									32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch equipment	
					26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Disgusting detail, separating, and voting cross contact									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

Compliance Status						Prevention of Food Contamination	R	Compliance Status						Food Identification	R
OUT	IN	NO	NA	COS				OUT	IN	NO	NA	COS			
					34. No Evidence of Insect contamination, rodent/other animals No fruit flies observed today									41. Original container labeling (Bulk Food) LG marking containers n out y lids -great	
					35. Personal Cleanliness/eating, drinking or tobacco use Stored in location away from li Mc ch									Physical Facilities	
					36. Wiping Cloths; properly used and stored Watch cotton towels									42. Non-Food Contact surfaces clean Watch	
					37. Environmental contamination Shelving less than 6in various locations									43. Adequate ventilation and lighting; designated areas used Watch	
					38. Approved thawing method In cooler									44. Garbage and Refuse properly disposed; facilities maintained Watch	
					Proper Use of Utensils									45. Physical facilities installed, maintained, and clean GeneralCleaning	
					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used To be stored clean and dry to avoid cross contact									46. Toilet Facilities; properly constructed, supplied, and clean Equipped	
					40. Single-service & single-use articles; properly stored and used									47. Other Violations	

Owner will clean drains and floor where needed

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: (signature) <i>Kelly Kirkpatrick RS</i>	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	Pic taken yo confirm			
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	Owner may send video after repaired			
.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	Owner will address and send pics			
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	Owner will send pics			
	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	Owner will send pics			
	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	Owner will send pics			
	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: (signature) See above	Print:	Title: Person In Charge/ Owner Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Samples: Y N # collected

Form EH-06 (Revised 09-2015)