



**Retail Food Establishment Inspection Report**

**City of Heath**

<b>Received by:</b> <small>(signature)</small> <b>Heater Dawson</b>	<b>Print:</b>	<b>Title: Person In Charge/ Owner</b>
<b>Inspected by:</b> <small>(signature)</small> <i>Kelly Kirkpatrick RS</i>	<b>Print:</b>	<b>Business Email:</b>

Form EH-06 (Revised 09-2015)

<b>Establishment Name:</b> Horizon nutrition	<b>Physical Address:</b> 4737 horizon road	<b>City/State:</b> Rockwall	<b>License/Permit #</b> Fa00004817	Page 2 of 2
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**TEMPERATURE OBSERVATIONS**

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Uptight cooler					
<b>Freezer</b>	<b>4.2</b>				
<b>Cooler</b>	<b>34</b>				
Egg whites intetnal	<b>40</b>				
Protein balls cooler	NonTCS				
Moved thermo to warmest location					
<b>Near door</b>	<b>37</b>				

**OBSERVATIONS AND CORRECTIVE ACTIONS**

Item Number	Observations and Corrective Actions
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: temperatures taken in F
	Hot water 121 at hand sink
	Local ordinances requires some one on duty at all times
	Employee health policy at handsink
29/cos	Discussed using 7 days as exp date from the time that you open container 6 days out unless Manufacturer date is less I
	Sanitizer ppm in three important sink
	Air gap confirmed at water station
	First aid kit confirmed
Non Tcs	Reach in for Protien balls ingredients by request and items are handed to customers
	Washing, rinsing, sanitizing, waffle arms daily
42/32	Waffle irons are washed rinsed and sanitized daily waffle irons are residential ... both to be cleaned
37	Front under counter cooler - time to defrost
42'	Need to clean lids to additives
	Extra utensils are placed in drawers after they are w r s /
	Digital thermo used
42	Need to clean inside air fryers and handing hand mash as t as top. In kitchen
	Hot water in restroom- 112 f in restroom
	Watch placement of Cups move to allow foot to be cleaned
	Using egg whites for waffles - discussed date marking
	Observed Donuts pre-cooked placed in containers for sale / these are non Tcs once hooked
	Batter to be stored at 41 or less ... none to check
42/45	General detailed cleaning of non food contact
	Look for nsf approved
	General cleaning in back roOm

<b>Received by:</b> <small>(signature)</small> <b>Mallory Wiggins</b>	<b>Print:</b>	<b>Title: Person In Charge/ Owner</b> <b>MoD</b>
<b>Inspected by:</b> <small>(signature)</small> <i>[Signature]</i>	<b>Print:</b>	<b>Samples: Y N # collected</b>

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