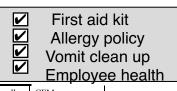
## Retail Food Establishment Inspection Report City of Rockwall



Date: 12/16/25	Time in: <b>1:03</b>	Time out: <b>2:33</b>	Fs 003		17				In works 1 cfm Page 1 of 2	_			
Purpose of Insp	ection: 1-Routine	2-Follow Up	3-Complaint		-Inve	estig	ation	n	5-CO/Construction 1 6-Other TOTAL/SCOR	E			
Establishment Name: C Horizon nutrition H		ntact/Owner Name: ather						Number of Repeat Violations:  Number of Violations COS:  See tran:  Follow-un: Yes 7					
Physical Address 4737 horizon		Pest cor T. rex Mo	onthly	Ho Na	ood				ys 6 mos No V				
Complianc Mark the appropria	te points in the OUT box fo	or each numbered item	Mark 'V'		ıark ir	п арр	r <del>opria</del>	ate bo	pplicable COS = corrected on site R = <del>repeat violation</del> W= Watch	1			
Compliance Statu		ority Items (3 Poin	its) violations Re		<i>mme</i> Comp				tive Action not to exceed 3 days				
O I N N N O A O	Time and Temperature for Food Safety			τ	O I N U N O T		N A	C O S	Employee Health				
<b>/</b>		Proper cooling time and temperature			/	,			12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting				
	2. Proper Cold Holding temperature(41°F/ 45°F)				•	,			13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	n; No discharge from			
	3. Proper Hot Holding temperature(135°F)			1					Posted at hand sink				
	Proper cooking time and temperature				•	·			Preventing Contamination by Hands  14. Hands cleaned and properly washed/ Gloves used properly				
	5. Proper reheating pro	5. Proper reheating procedure for hot holding (165°F in 2			•	,			15. No bare hand contact with ready to eat foods or approved				
	,	ealth Control; procedure	es & records					alternate method properly followed (APPROVED Y. N. Gloves or utensils					
		•		H		Highly Susceptible Populations  16. Pasteurized foods used; prohibited food not offered							
		pproved Source	F 1:	L	/				Pasteurized eggs used when required Egg whites				
	good condition, safe, a destruction	ed from approved sour and unadulterated; para							Chemicals				
	8. Food Received at pr	-						/	17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
	Protection from Contamination			i l	/	,			Frozen 18. Toxic substances properly identified, stored and used				
		Food Separated & protected, prevented during food preparation, storage, display, and tasting							Water/ Plumbing				
		10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _100_ ppm/temperature			~	,		<del> </del>	19. Water from approved source; Plumbing installed; proper backflow device  City inspected				
<b>'</b>	11. Proper disposition reconditioned Disc	of returned, previously carded	served or		/	,		20. Approved Sewage/Wastewater Disposal System, proper disposal					
O I N N	Pr	iority Foundation	Items (2 Points		tions	Req		Cor	rrective Action within 10 days	R			
U N O A	3	on of Knowledge/ Pers		1 1		0	A	S					
	and perform duties/ Ce	ertified Food Manager	(CFM)					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
W	22. Food Handler/ no t Working on manage	unauthorized persons/ pers	personnel	╛┕	/				28. Proper Date Marking and disposition Discussed				
	Safe Water, Reco	ordkeeping and Food Labeling	Package		/	•			29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips				
	23. Hot and Cold Water 120	er available; adequate p	oressure, safe					Permit Requirement, Prerequisite for Operation					
	24. Required records a destruction); Packaged	wailable (shellstock tag I Food labeled	gs; parasite					30. Food Establishment Permit/Inspection Current/ insp posted Digital: test strips in date					
		with Approved Proce							Utensils, Equipment, and Vending				
	HACCP plan; Varianc processing methods; m	Variance, Specialized P re obtained for specialize nanufacturer instruction handed by emp	zed ns		•	,			31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped				
	Cor	nsumer Advisory		2	2				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  Watch residential equip all should be nsf				
	foods (Disclosure/Ren By request / new a		llergen Label	Ш			•		33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Set set up100 ppm				
	C		R	1 (	) I	N	N	С	ays or Next Inspection , Whichever Comes First	R			
U N O A	5	sect contamination, rod		t		0	A	o s	Food Identification  41.Original container labeling (Bulk Food)				
	animals	ess/eating, drinking or t				•							
	Watch  36. Wiping Cloths; pro		ocacco ase	-					Physical Facilities  42. Non-Food Contact surfaces clean				
	lo store in sai	nıtızer		1					See				
1	37. Environmental con Watch / defro	st		4	~				43. Adequate ventilation and lighting; designated areas used				
	38. Approved thawing Cooler	method		۷	١				44. Garbage and Refuse properly disposed; facilities maintained Watch standing water				
	•	per Use of Utensils		1		L			45. Physical facilities installed, maintained, and clean Seen				
	dried, & handled/În u Watch	nt, & linens; properly use utensils; properly us	sed		•				46. Toilet Facilities; properly constructed, supplied, and clean Equipped				
	40. Single-service & stand used Watch	ingle-use articles; prop	erly stored			~			47. Other Violations				

## Retail Food Establishment Inspection Report

## City of Heath

Received by: Heater Dawson	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Horizon nutrition		Physical Address: 4737 horizon road			ity/State: <b>Rockw</b> a	all	License/Permit # Page 2 of 2 Fa00004817			
110112	On namion	4/0/1	TEMPERATURE			411	1 400004017			
Item/Loc	ation	Temp	Item/Location		Temp	Item/Loca	ition	Temp		
Uptigh	nt cooler									
	Eroozor	4.0								
Freezer		4.2								
Cooler		34								
Egg whites intetnal		40								
Moved t	thermo to warmest location									
	Near door									
		OB	SERVATIONS AND	CORRECTIV	E ACTIO	NS .				
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: temperatures to	TABLISHME					HE CONDITIONS OBSERV	ED AND		
	Hot water 121 at hand sink									
	Local ordinances requires some one on duty at all times									
	Employee health polic	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 Manufacter date is less									
	Sanitizer ppm in three important sink									
	Air gap confirmed at water station									
	First aid kit confirmed									
Non Tcs	Reach in for Protien b	allS ingr	edients by reques	t and items	are ha	nded to	customers			
	Washing, rinsing, sani	tizing, wa	ffle arms daily							
42/32	Waffle irons are washe	ed rinsed	and sanitized dai	ly waffle ird	ons are	residenti	al both to be cle	aned		
37	Front under counter co			•						
42'										
	Extra utensils are plac	ed in dra	wers after they ar	e wrs/						
	Digital thermo used		<u>,                                      </u>							
42	Need to clean inside a	ir fryers	and handing hand	d mash as	t as top	. In kitch	en			
Hot water in restroom- 112 f in restroom										
	Watch placement of Cups move to allow fooot 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									
	<u> </u>									
Received	hv·		Print:				Title: Person In Charge/ (	)wner		
(signature)		/iggi					MoD	) W HCI		
Inspected (signature)	l by:		Print:							
(orginature)	XXXXX	100	$\mathcal{D}$				Samples: Y N #6	collected		