| Follow-up fee of \$50.00 is       Retail Food Establishment Inspection Report       First aid kit         Followup       City of Rockwall       Vomit clean up         Employee health |   |            |   |  |                  |                                   |        |            |  |   | olicy/traini<br>an up   | ng  |  |  |                |    |
|--|---|------------|---|--|------------------|-----------------------------------|--------|------------|--|---|---|---|--|--|----------------|----|
| Date:<br>12/21/2024  |   | <u>2</u> 4 | Time in:Time out:License/Permit #1;102:01Fs provide               |  |                  |                                   |        |            |  | ľ   | Food handler  | Food managers                               | Page $\underline{1}$ of                          | 2  |                |    |
|  |   |            | tion: 🖌 1-Routine 📃 2-Follow Up 📃 3-Compla                        |  |                  |                                   |        |            |  |   | n   | 5-CO/Construction * Number of F             | ruction 6-Other TOTAL/S                          |  |                | RE |
| Phoenix nutrition     Stephen       Physical Address:     Pest control :   |   |            |   |  |                  | Но                                | od     |            | G  | reas  | ✓ Number of V<br>e trap/ waste oil:   |   | COS:<br>Follow-up: Yes 🖌                         | 16/84  | /B             |    |
| North Golia  | ad  |            | atus: Out = not in  | Need   |                  | $\mathbf{NO} = \mathbf{not}$      | Na     | rved       | N  | Ne  | ed i  | nfo   |  | No   | alation        |    |
|  | Compliance Status:Out = not in complianceIN = in complianceNO = not observedNA = not applicableCOS = corrected on siteR = repeat violationMark the appropriate points in the OUT box for each numbered itemMark $$ in appropriate box for IN, NO, NA, COSMark an $$ in appropriate box for RPriority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days |            |   |  |                  |                                   |        |            |  |   |   |   |  |  |                |    |
| Compliance Status         Time and Temperature for Food Safety           0         I         N         C         Time and Temperature for Food Safety                                  |   |            |   |  | R                | C<br>0                            | Comp   | lianc<br>N | e Sta<br>N   | tus<br>C  | is C  |   |  |  |                |    |
| UNOAOFind and remperature for FoursetTNOS $(F = degrees Fahrenheit)$ IIProper cooling time and temperature   |   |            |   |  | U<br>T           |                                   | 0      | A          | O<br>S   |   | food emplo  | loyee Health<br>yees and conditional        | employees;                                       |  |                |    |
| 2. Proper Cold Holding temperature(41°F/ 45°F)   |   |            |   |  | W                |                                   |        |            |  | knowledge, responsibilities, and reporting<br>Can be seen from handsink   |   |   |  |  |                |    |
| ~  |   |            | 2. Proper Cold Holdi  | ng temperature(41 F                            | 7 43 F)          |                                   |        | ~          | 13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth |   |   |   |  |  | scharge from   |    |
|  | 3. Proper Hot Holding temperature(135°F)  |            |   |  |                  | Preventing Contamination by Hands |        |            |  |   |   |   |  |  |                |    |
|  | ~   |            | 4. Proper cooking tim   | <u>^</u>                                       | 1                |                                   |        |            |  |   |   |   | leaned and properly washed/ Gloves used properly |  |                |    |
|  | ~   |            | 5. Proper reheating p<br>Hours)                                   | rocedure for not not                           | ling (165°F in 2 |                                   |        |            | ~  | <ul> <li>15. No bare hand contact with ready to eat foods or appalternate method properly followed (APPROVED Y)</li> <li>Gloves provided</li> </ul> |   |   |  |  |                |    |
|  | ~   |            | 6. Time as a Public F<br>Prep only                                | Health Control; proce                          | dures & records  |                                   |        | 1          | Highly Susceptible Populations   |   |   |   |  | i i  |                |    |
|  | Approved Source   |            |   |  |                  |                                   | ~      | '          |  |   | 16. Pasteurized foods used; prohibited food not offered<br>Pasteurized eggs used when required  |   |  |  |                |    |
| ~  | 7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Commercial   |            |   |  |                  |                                   |        |            | <u> </u>   | L   | Chemicals   |   |  |  |                |    |
| ~  |   |            | 8. Food Received at<br>Walmart whip                               |  | nsfer safelv     | ,                                 |        | Γ          |  | ~   |   | & Vegetables                                |  | and properly stored;                         | Washing Fruits |    |
|  |   |            |   | ion from Contamina                             | 5                |                                   | 3      |            |  | -   | ~   |   | ces properly                                     | v identified, stored a                       | nd used        |    |
| ~  |   |            | 9. Food Separated & preparation, storage,                         |  | during food      |                                   |        | <u> </u>   |  | <u> </u>  | •   | See too stron                               |  | er/ Plumbing                                 |                |    |
| 3  |   |            | 10. Food contact surf Sanitized at                                |  | s; Cleaned and   |                                   |        | ~          | ,  |   |   | backflow device                             |  | rce; Plumbing instal                         | led; proper    |    |
|  | •   |            | 11. Proper dispositio reconditioned                               | n of returned, previou                         | usly served or   |                                   |        | ~          | •  |   |   | City approv<br>20. Approved Sew<br>disposal |  | water Disposal Syste                         | em, proper     |    |
| 0 I N  | N   | C          |   | riority Foundati                               | · · · · ·        | oints) v                          | 0      | I          | Ν  | Ν   | С   |   |  |  |                | R  |
| UNO<br>T   | A   | O<br>S     | Demonstrati<br>21. Person in charge                               | present, demonstration                         |                  |                                   | U<br>T |            | 0  | A   | O<br>S  |   | -  | re Control/ Identifi                         |                |    |
| 2  |   |            | and perform duties/   |  |                  |                                   |        | ~          | ,  |   |   | Maintain Product                            | Temperatur                                       |  | equate to      |    |
| ~  | 22. Food Handler/ no unauthorized persons/ personnel<br>New within 30 days  |            |   |  |                  |                                   |        | ~          |  |   | 28. Proper Date M<br>24 or less   | -   | -  | tad: Chamical/                               |                |    |
|  | Safe Water, Recordkeeping and Food Package<br>Labeling  |            |   |  |                  | 2                                 |        |            |  |   | 29. Thermometers provided, accurate, and calibrated; Chemical/<br>Thermal test strips<br>Digital and hanging present / NEED test strips |   |  |  |                |    |
| ~  |   |            | 23. Hot and Cold Wa   |  |                  |                                   |        | <u> </u>   |  |   |   | Permit Re                                   | quirement  | , Prerequisite for C                         | peration       |    |
| ~  |   |            | 24. Required records<br>destruction); Package<br><b>Per order</b> |  | tags; parasite   |                                   | W      |            |  |   |   | 30. Food Establis<br>To post cu             |  | mit (Current/ insp s                         | sign posted )  |    |
|  | <u> </u>  |            |   | e with Approved Pr                             |                  |                                   |        | I<br>T     | <u> </u>   |   |   | Ute   | ensils, Equi                                     | ipment, and Vendir<br>cilities: Accessible a | 0              |    |
|  | ~   |            | HACCP plan; Variar processing methods;                            | nce obtained for spect<br>manufacturer instruc | ialized          |                                   |        | ~          | •  |   |   | supplied, used                              | C  |  |                |    |
|  |   |            | C   | onsumer Advisory                               |                  |                                   | 2      |            |  |   |   | 32. Food and Non-<br>designed, construc     |  | act surfaces cleanabl<br>ed                  | e, properly    |    |
| ~  |   |            | 26. Posting of Consu<br>foods (Disclosure/Re<br>Watch /?poster ad | eminder/Buffet Plate)                          |                  |                                   |        | ~          | ,  |   |   | 33. Warewashing<br>Service sink or cur      |  | nstalled, maintained<br>facility provided    | , used/        |    |
| 0 I N  |   | C          | Core Items (1 Po  | ,  | ·                | e Action<br>R                     | 0      | Ι          | Ν  | Ν   | С   | ys or Next Inspect                          |  |  |                | R  |
| U N O<br>T   |   | O<br>S     | Preventio<br>34. No Evidence of I                                 | on of Food Contamin                            |                  | _                                 | U<br>T |            | 0  | A   | o<br>s  | 41.Original contain                         |  | Identification                               |                |    |
|  |   |            | animals Make repa<br>35. Personal Cleanlir                        | irs  |                  | +                                 |        |            |  |   |   |   | -  | cal Facilities                               |                |    |
| 1  |   |            | 36. Wiping Cloths; p  | roperly used and stor                          | red              | +                                 | 1      |            |  |   |   | 42. Non-Food Con                            | •  |  |                |    |
|  | •   |            | To store in sa<br>37. Environmental co                            |  |                  | +                                 | F      | ~          | '  |   |   | 43. Adequate vent                           | ilation and                                      | lighting; designated                         | areas used     |    |
|  |   |            | 38. Approved thawin   | ng method                                      |                  |                                   | V      |            |  |   |   | 44. Garbage and R<br>Watch dump             |  | erly disposed; facilit                       | ies maintained |    |
|  |   |            |   | oper Use of Utensils                           |                  |                                   | 1      |            |  |   |   | See   |  | d, maintained, and c                         |                |    |
|  |   |            | 39. Utensils, equipmedried, & handled/ In                         |  |                  |                                   |        | ~          | '  |   |   | 46. Toilet Facilitie<br>Equipped            | es; properly                                     | constructed, supplie                         | d, and clean   |    |
|  |   | +          | 40. Single-service & and used                                     | single-use articles; p                         | roperly stored   |                                   |        |            | ~  |   | _   | 47. Other Violation                         | ns   |  |                |    |
|  |   |            |   |  |                  |                                   |        |            |  |   |   |   |  |  |                |    |

## **Retail Food Establishment Inspection Report**

## City of Rockwall

| (Printed) Brooklyn Lusha                          | Print: | Title: Person In Charge/ Owner |
|---|--------|--------------------------------|
| Inspected by:<br>(signature) Kelly Kirkpatrick RS | Print: | Business Email:                |

Form EH-06 (Revised 09-2015)

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|  | nent Name:<br>nix nutrition  | Physical A<br>North |                     | City/State:<br>Rockwa | I               | License/Permit # Page 2 of 2<br>Need to post |               |  |  |  |  |
|--|--|---------------------|---------------------|-----------------------|-----------------|--|---------------|--|--|--|--|
| <b>X</b> 4 ( <b>X</b>  |  | <b>a r</b>          | TEMPERATURE OBSERVA |                       | <b>T (T (</b> ) |  |               |  |  |  |  |
| Item/Loca  |  | Temp F              | Item/Location       | <u>Temp F</u>         | Item/Locat      | <u>ion</u>                                   | <u>Temp F</u> |  |  |  |  |
| Cooler   |  | 37                  |                     |                       |                 |  |               |  |  |  |  |
| Wh   | ipped creAm  | 40                  |                     |                       |                 |  |               |  |  |  |  |
|  | ••   |                     |                     |                       |                 |  |               |  |  |  |  |
|  |  |                     |                     |                       |                 |  |               |  |  |  |  |
|  |  |                     |                     |                       |                 |  |               |  |  |  |  |
|  |  |                     |                     |                       |                 |  |               |  |  |  |  |
|  |  |                     |                     |                       |                 |  |               |  |  |  |  |
|  |  |                     |                     |                       |                 |  |               |  |  |  |  |
|  |  |                     |                     |                       |                 |  |               |  |  |  |  |
|  |  |                     |                     |                       |                 |  |               |  |  |  |  |
| Item   | OBSERVATIONS AND CORRECTIVE ACTIONS  |                     |                     |                       |                 |  |               |  |  |  |  |
| Number   | AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND<br>r NOTED BELOW: All temps F             |                     |                     |                       |                 |  |               |  |  |  |  |
|  | Hot water 110 and hand sink dropped  |                     |                     |                       |                 |  |               |  |  |  |  |
| W  | Keep lights on when in Operation   |                     |                     |                       |                 |  |               |  |  |  |  |
| W  | Food handler within 30 days of hiring  |                     |                     |                       |                 |  |               |  |  |  |  |
| 21   | Food manager to be on Site per state and localCode   |                     |                     |                       |                 |  |               |  |  |  |  |
|  | Employee health poster placement   |                     |                     |                       |                 |  |               |  |  |  |  |
|  | Need hand wash sign in rr  |                     |                     |                       |                 |  |               |  |  |  |  |
|  | Hot water 100 ice machine  |                     |                     |                       |                 |  |               |  |  |  |  |
|  | Whipped cream is used with in 24hrs therefore exempt from datemarking<br>Discussed setting up Sani buckets and storing clean wiping cloths in solution |                     |                     |                       |                 |  |               |  |  |  |  |
|  | Discussed setting up San buckets and storing clean wiping cloths in solution<br>Discussed sink set up with sanitizer and testing                       |                     |                     |                       |                 |  |               |  |  |  |  |
| 10/18  | Sink too low and spray bottle too high   |                     |                     |                       |                 |  |               |  |  |  |  |
| 29   | Need test strips for sanitizer   |                     |                     |                       |                 |  |               |  |  |  |  |
|  | And need before opening tomorrow   |                     |                     |                       |                 |  |               |  |  |  |  |
|  | Discussed nor storing too many wiping cloths in solution   |                     |                     |                       |                 |  |               |  |  |  |  |
| 42   | General detailed cleaning inside cabinets  |                     |                     |                       |                 |  |               |  |  |  |  |
| 32   | No wooden knife holders allowed  |                     |                     |                       |                 |  |               |  |  |  |  |
|  | Washing food containers daily  |                     |                     |                       |                 |  |               |  |  |  |  |
|  | W r s all food containers and as like to air dry   |                     |                     |                       |                 |  |               |  |  |  |  |
|  | Whisk used to hand mix drinks is washed and sanitized after each use in three comp sink as are drink pitchers  |                     |                     |                       |                 |  |               |  |  |  |  |
|  | Nsf digital thermo on site   |                     |                     |                       |                 |  |               |  |  |  |  |
|  | Ingredients by request<br>If ever changing sanitizer you must completely remove the other never use the two together dangerous                         |                     |                     |                       |                 |  |               |  |  |  |  |
| 42   | Need to clean counters/ not considered food contact surface as not used in direct contact with food  |                     |                     |                       |                 |  |               |  |  |  |  |
|  | Diluted spray bottle and tested to be 200ppm may use this as final step after washing in sink and also. As final step on Counters                      |                     |                     |                       |                 |  |               |  |  |  |  |
|  | Per label may use quats sanitizer 200-400 ppm  |                     |                     |                       |                 |  |               |  |  |  |  |
| 45/34  |  |                     |                     |                       |                 |  |               |  |  |  |  |
|  | To use spray bottle of sanitizer as final step therefore must allow to air dry after spraying  |                     |                     |                       |                 |  |               |  |  |  |  |
|  | Provided 3 test strips for quats when making soliton for toFire and Must have sanitizer to open tomorrow !   |                     |                     |                       |                 |  |               |  |  |  |  |
| Received (signature)   | Brooklyn   | luch                | Print:              |                       |                 | Title: Person In Charge/ Own                 | er            |  |  |  |  |
| (signature) Brooklyn lusha<br>Inspected by:<br>(signature) Kelly krkpstrick RS<br>Samples: Y. N. # collected |  |                     |                     |                       |                 |  |               |  |  |  |  |
| Inspected<br>(signature)   | <sup>by:</sup> Kelly krkps   | tríck               | $\mathcal{RS}$      |                       |                 | Samples: Y N # colle                         | cted          |  |  |  |  |