

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: Phoenix nutrition	Physical Address: North Goliad	City/State: Rockwall	License/Permit # Need to post	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Cooler	37				
Whipped creAm	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 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
	Discussed setting up Sani buckets and storing clean wiping cloths in solution
	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
	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	Need to secure rubber cove base and seal gaps or remove and seal where floor and wall meet
	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 !

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