

Additional followups
\$50.00 fee

Retail Food Establishment Inspection Report
City of Rockwall

- First aid kit
- Allergy policy/training
- Vomit clean up
- Employee health

Date: 01/29/25	Time in: 12:16	Time out: 1:33	License/Permit # Fs 9148	Food handlers Na	Food managers Na	Page <u>1</u> of <u>2</u>
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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 checked="" type="checkbox"/> 4-Investigation <input type="checkbox"/> 5-CO/Construction <input type="checkbox"/> 6-Other							TOTAL/SCORE
Establishment Name: The Vitamin shoppe			Contact/Owner Name: The vitamin shoppe		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____		5/95/A
Physical Address: 1035 i30 101			Pest control : To provide		Hood Na		
			Grease trap/ waste oil Na		Follow-up: Yes <input checked="" type="checkbox"/> No <input checked="" type="checkbox"/>		

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 ✓ in appropriate box for IN, NO, NA, COS Mark an ✓ in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days													
Compliance Status					Compliance Status								
OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	OUT	IN	NO	NA	COS	Employee Health	R
				✓	1. 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) Non Tcs prepackaged only		✓					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
				✓	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)					✓		15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)	
				✓	6. Time as a Public Health Control; procedures & records		Highly Susceptible Populations						
					Approved Source		✓					16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction		Chemicals						
	✓				8. Food Received at proper temperature Non tcs					✓		17. Food additives; approved and properly stored; Washing Fruits & Vegetables Prepackaged	
					Protection from Contamination		W					18. Toxic substances properly identified, stored and used Organize	
	✓				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>Na</u> ppm/temperature Na		✓					19. Water from approved source; Plumbing installed; proper backflow device Air gap at three comp	
				✓	11. Proper disposition of returned, previously served or reconditioned Discard		✓					20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days													
Compliance Status					Compliance Status								
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R	OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
				✓	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)					✓		27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
				✓	22. Food Handler/ no unauthorized persons/ personnel					✓		28. Proper Date Marking and disposition	
					Safe Water, Recordkeeping and Food Package Labeling		2					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Need for quats	
	✓				23. Hot and Cold Water available; adequate pressure, safe 111		Permit Requirement, Prerequisite for Operation						
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercially		✓					30. Food Establishment Permit (Current/ insp sign posted) Posted	
				✓	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		✓					31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped	
					Consumer Advisory		W					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/ Buffet Plate)/ Allergen Label Included		W					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Not set up	

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First													
Compliance Status					Compliance Status								
OUT	IN	NO	NA	COS	Prevention of Food Contamination	R	OUT	IN	NO	NA	COS	Food Identification	R
	✓				34. No Evidence of Insect contamination, rodent/other animals Watch attracting them / hang mop to dry					✓		41. Original container labeling (Bulk Food)	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use		Physical Facilities						
	✓				36. Wiping Cloths; properly used and stored Not used		1					42. Non-Food Contact surfaces clean General cleaning	
				✓	37. Environmental contamination					✓		43. Adequate ventilation and lighting; designated areas used	
				✓	38. Approved thawing method		W					44. Garbage and Refuse properly disposed; facilities maintained	
					Proper Use of Utensils		1					45. Physical facilities installed, maintained, and clean	
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used No utensils used		✓					46. Toilet Facilities; properly constructed, supplied, and clean Equipped	
	✓				40. Single-service & single-use articles; properly stored and used		1					47. Other Violations See moo	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Brian Helverson	Print:	Title: Person In Charge/ Owner
Inspected by: <i>Kelly Kirkpatrick</i> <small>(signature)</small>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Vitamin shoppe	Physical Address: I-30	City/State: Rockwall	License/Permit # Fs9148	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Cooler 1 NonTCS	41	Probiotics	36		
Cooler 2 NonTCS	43/44				
Cooler 3 NonTCS	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
W	Keep lids on dumpsters
	Probiotics and flax seed oil indicate may be refrigerated or refrigerate after opening
	Moved thermo to warmest location per code placement of Tcs coolers
	Watching dates daily and fifo when stocking
45/47	Need. To clean mop sink and hang mop To allow to dry to not attract vermin
W	Remember when Sampling to wash hands prior to handling anything related to food
	General cleaning area around three come see in eliminate four storage were possible
W	Hand sink to be accessible when needed when sampling
	Hot water 110
W	Three compartment sink is to be used to ware wash anything that you're using as a utensil or a food storage unit
	Compartments go from left to right wash rinse dsanitize air dryer
W	Water has been turned off to three comp sink To turn on when need for warewashing-
	Hand sink equipped with soap and towels and rubbing water
45/42	General detailed cleaning needed around storage shelving unit and hot water heater
47	To eliminate paper storage by hot water heater
W	Observed two ammonia sanitizers one for food contact one not for food contact / always steramine
W	Organize chemical storage
	Gloves on top shelf -great !
29	Test strips needed for quats sanitized
	Currently if sampling -utensils are just hands three comp sink not currently used for warewashing
	Again currently turned off
	Restroom posted no public equipped with soap and towels and hot water 120 - no dining onsite
X	Thin stream is all that comes out of faucet - impossible to fill sink with it ... advised on replace with swivel faucet if ever using again
47	Shelving to be 6 inches from floor

Received by: See above <small>(signature)</small>	Print:	Title: Person In Charge/ Owner
Inspected by: <i>Kelly Kirkpatrick RS</i> <small>(signature)</small>	Print:	Samples: Y N # collected

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