e q i Follov	i i NU	re			of \$50.00 is ifter 1st			City of	Rocl	\		In	spo	ect	ion Report		Vomit clea	olicy/trainii an up	ng
Date: Time in: Time out: License/P 09/02/2022 11:51 12:21 FS 9														$ \begin{array}{c} Food managers \\ Pp \end{array} \begin{array}{c} Food managers \\ Page \underline{1} \end{array} o \end{array} $			2		
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla								nt 4-Investigation 5-C			5-CO/Constru	nstruction 6-Other TOTA			RE			
Establishment Name: Contact/Owner N Ekin nutrition John Hagama						an			* Number of Repeat Violations: ✓ Number of Violations COS: 2/98				Δ						
Phys I-30	ical	Ado	dre	ss:			Pest con Need info)		Ho A	od		G Na		se trap :		Follow-up: Yes No PiC	2/ /0/1	1
Mark					tatus: Out = not in cor points in the OUT box for	npliance IN = each numbere	= in compl ed item	iance N Mark	$\mathbf{O} = \text{not}$						pplicable $COS = co$, NA, COS	orrected on Ma	site \mathbf{R} = repeat vio	blation W-Wate	ch
					•					re In	nmee	diate	Cor	rrect	tive Action not to ex				_
0 I	I N N C N O A O Time and Temperature for Food Safety					R			N N	e Sta N A	С					I			
Т							Т				S	12. Management, food employees and conditional employees;							
								~				knowledge, respons	1						
V	-				2. Proper Cold Holding temperature(41°F/ 45°F)						~				13. Proper use of re eyes, nose, and mo	charge from			
		L	/		3. Proper Hot Holding to	emperature(1	35°F)				<u> </u>			I	To post Preve	nds			
		L	/		4. Proper cooking time a	and temperat	ure				~				14. Hands cleaned	used properly	T		
			/		5. Proper reheating proc Hours)	edure for ho	t holding	(165°F in 2					~		15. No bare hand co alternate method pr		T		
		-			,	1th Control;	procedure	es & records					•						
	6. Time as a Public Health Control; procedures & records								Г				Hi 16. Pasteurized food						
					Арг	proved Sour	ce						~		Pasteurized eggs us	sed when r	required		
V	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction lcon											Chemicals							
W	/				8. Food Received at pro		ure						~		17. Food additives; & Vegetables	approved	and properly stored;	Washing Fruits	Τ
					•	from Conta	mination				./	1	•		18. Toxic substance	es properly	y identified, stored ar	nd used	+
			T		9. Food Separated & pro							<u> </u>		<u> </u>					_
V					preparation, storage, dis	· ·	-				1			1	10 W. (er/ Plumbing	1	
V					10. Food contact surface Sanitized at <u>Na</u>	ppm/tempera	iture				~				backflow device City approv	ved	rce; Plumbing install		
	·					arded					~				disposal	-	water Disposal Syste	m, proper	
O I U N		N 1 0 1	N A	C O		· · ·			pints) v	violat 0 U	I	Req N O							I
T			A	s	Demonstration 21. Person in charge pre		0			T			А	s		-	re Control/ Identific		_
V				and perform duties/ Certified Food Manager (CFM) Pp						~				Maintain Product T		sed; Equipment Ade re	quate to		
V					22. Food Handler/ no un	nauthorized p	ersons/ p	ersonnel					>		28. Proper Date Ma	-	^		
					Safe Water, Recor	dkeeping a Labeling	nd Food I	Package		2					Thermal test strips		accurate, and calibrat		
V	-				23. Hot and Cold Water									-		-	t, Prerequisite for O	-	
v					24. Required records ava destruction); Packaged I			s; parasite			~				30. Food Establish Posted	iment Pei	mit (Current/ insp s	ign posted)	
					Commercial Conformance w											nsils, Equ	ipment, and Vendin	g	-
V					25. Compliance with Va HACCP plan; Variance processing methods; ma	obtained for	specializ	ed			~	,			31. Adequate handy supplied, used	washing fa	acilities: Accessible a	nd properly	
					Cons	sumer Advis	ory				~	1			32. Food and Non-f designed, construct		act surfaces cleanable ed	e, properly	
V					26. Posting of Consume foods (Disclosure/Remin On packages								~		33. Warewashing F Service sink or curb		nstalled, maintained, facility provided	used/	
0 1	-	N I	N	C	Core Items (1 Poin	t) Violatio	ns Requi	re Corrective	Action	Not		Exce N	ed 9(N	0 Da	ays or Next Inspectio	on , Whic	chever Comes First		1
O I U N T			N A	o s	Prevention of				ĸ	U T	N	0	A	o s			Identification		
V	1				34. No Evidence of Inse animals None observe	ed	,						~		41.Original contain	er labeling	g (Bulk Food)		
V	1				35. Personal Cleanliness	-	-	bacco use			1				10 Yr =	<u> </u>	ical Facilities		
V				\square	36. Wiping Cloths; prop	5	a stored				~				42. Non-Food Cont				_
	•				37. Environmental conta Watch in coole	ers					~				_		lighting; designated		
		L			38. Approved thawing n	nethod					~				0		erly disposed; faciliti		
					Prope 39. Utensils, equipment, dried, & handled/ In use		roperly us			\vdash	~ ~				46. Toilet Facilities	; properly	d, maintained, and cl		+
					40. Single-service & sin and used				+	\vdash		~			47. Other Violation		>		+
										1									

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Mark Hauser	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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Establishment Name:		Physical A	ddress:	City/State:		License/Permit # Page		of		
Ekins Nutrition		I-30	TEMDER ATTIDE ODGEDIT	TIONS						
Item/Loc	ation	Temp F	TEMPERATURE OBSERVA	Temp F	Item/Loca	tion		Temp F		
	eals cooler	38/39								
В	ottle cooler	36/37								
	ned beverage	27								
Sm	all Bev cooler	38								
			SERVATIONS AND CORRECT		NC					
Item	AN INSPECTION OF YOUR ES		SERVATIONS AND CORRECT NT HAS BEEN MADE. YOUR ATTEM			HE CONDITIONS OBSI	ERVED AN	ND.		
Number	NOTED BELOW:									
		times pe	r week Sunday Monday a	nd Thursd	ay					
	Temps good	ith soan a	and towels - best to have t	owels in d	isnonsor					
	Thermo present for co				isperiser					
	Hot water in restroom									
	Checking dates when		•							
	Tcs food meals dates are next week meals go quickly									
	Packaging with full labels and exp dates now									
Received	bv:		Print:		I	Title: Person In Charg	ge/ Owner			
(signature)	^{by:} See abov Kelly kirkpa	/e								
Inspected (signature)	by:	t. 1.	Print:							
	Kelly Kirkpa	urick	(K)			Samples: Y N	# collecte	ed		