Followup City of Rockv								Employee hea						olicy/tra n up	_		
					Fs 9319		nee	əd	2	02		Food handl	Food mana	gers	Page 1	of _2	
						<b>3-Complaint</b>		Inve	estig	atio	n [	5-CO/Const * Number of		6-Othe	r	TOTAL/	SCORE
Ekin Physic					Joh Pest con	nn Hagaman	Но	od		G	rease	✓ Number of e trap//waste oil			7.06	0/10	)0/A
559 E		Addre	ess:		Landlord		Na	oa		Na		-		No 🖌			
Mark				points in the OUT box for each		Mark X in a	ppropri	iate b	ox fo	r IN,	, NO,			n site $\mathbf{R} = replark an \times \mathbf{R}$ in app	beat vio propriat	lation W- e box for <b>R</b>	Watch
Comp	Priority Items (3 Points) violations K Compliance Status									e Status							
O I U N T	N O	N A	C O S	Time and Temperature for Food Safety (F = degrees Fahrenheit)				I N	N O	N A	C O S	Employee Health				I	
	~	,	1. Proper cooling time and temperature				Т	~			5	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						L
~	✓ See					~			eyes, nose, and mouth No handling								
		~		3. Proper Hot Holding tem	· · ·			Preventing Contamination by Hands									
		~		4. Proper cooking time and	- -	(1659) - 2		14. Hands cleaned and properly washed/ Gloves use						у			
		~		5. Proper reheating proced Hours)	lure for hot holding	(165°F in 2		15. No bare hand contact with ready to eat foods or alternate method properly followed (APPROVED						.)			
	6. Time as a Public Health Control; procedures & records					s & records		Highly Susceptible Populations									
	<u>.</u>	<u> </u>		Appro	oved Source			~				16. Pasteurized for Pasteurized eggs		•	not off	fered	
	,			7. Food and ice obtained fi good condition, safe, and u destruction Commerce	rom approved sourc unadulterated; paras			<u> </u>				Frozen		Chemicals			
	,			8. Food Received at prope								17. Food additive	es; approve	d and properly s	stored;	Washing Fr	uits
				To check by ven	ldor					~		& Vegetables		1 . 1			
		1		Protection fr 9. Food Separated & prote	om Contamination		_	~				18. Toxic substar	ices proper	ly identified, sto	bred an	d used	
~	,			preparation, storage, displa		ing 100d							Wa	ter/ Plumbing			
~	,			10. Food contact surfaces a Sanitized at <u>Na</u> pp	and Returnables ; C m/temperature	leaned and		~				19. Water from a backflow device	pproved so	urce; Plumbing	installe	ed; proper	
	~	·		11. Proper disposition of reconditioned	returned, previously	served or		~				20. Approved Se disposal	wage/Wast	ewater Disposa	Syster	m, proper	
0 1	N	N	С	Prior	ity Foundation	Items (2 Points)	violat 0				Cor	rective Action wi	thin 10 da	ys			ŀ
O I U N T	N O	A	Ö S		f Knowledge/ Perso	onnel	Ŭ	N	N O	A	0 S	Food	Temperate	ure Control/ Id	entific	ation	
		~		21. Person in charge prese and perform duties/ Certifi	ent, demonstration of fied Food Manager (	cFM)				~		27. Proper coolin Maintain Product			nt Adeo	quate to	
		~		22. Food Handler/ no unau	uthorized persons/ p	ersonnel				~		28. Proper Date N	Marking an	d disposition			
	<u> </u>			Safe Water, Record	keeping and Food l abeling	Package	W					29. Thermometer Thermal test stri	ps		alibrat	ed; Chemica	al/
~	,	1		23. Hot and Cold Water av	5	ressure, safe		Ľ				Added to e		nt, Prerequisite	for O	neration	
	,			24. Required records avail		s; parasite						30. Food Establi	•	· -		-	1
ľ				destruction); Packaged For								Need 202					
		1		25. Compliance with Varia		ocess, and		1				31. Adequate har		uipment, and V facilities: Acces			
~				HACCP plan; Variance ob processing methods; manu				~				supplied, used					
	1			Consur	mer Advisory			~				32. Food and Nor designed, constru			anable	e, properly	
~				26. Posting of Consumer A foods (Disclosure/Remind On labels						~		33. Warewashing Service sink or co				used/	
	Г			Core Items (1 Point)	Violations Requi							ys or Next Inspec	ction , Whi	ichever Comes	First		
O I U N T	N O	N A	C O S		Food Contamination		O U T	Ν	N O	N A	C O S			l Identification			ł
~				34. No Evidence of Insect animals	contamination, rode	ent/other				~		41.Original conta	ainer labelin	ng (Bulk Food)			
~				35. Personal Cleanliness/e		bacco use								sical Facilities			
~				36. Wiping Cloths; proper	•			~			$\square$	42. Non-Food Co					
		~		37. Environmental contam				~			$\square$	43. Adequate ver					<u> </u>
		~		38. Approved thawing met Selling frozen	thod			~			$\square$	44. Garbage and					ed
				- <b>-</b>	Use of Utensils	ad stored		~			$\square$	<ul><li>45. Physical facil</li><li>46. Toilet Faciliti</li></ul>		, ,			
				39. Utensils, equipment, & dried, & handled/ In use u				~				Equipped	· • •	y constructed, s	upplied	i, and clean	
				40. Single-service & single and used	e-use articles; prope	erly stored		1	~			47. Other Violati	ons				
				unu usou													

## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: (Printed/ covid John Hagaman	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: Ekin nutrition	Physical A	ddress:	City/State: Rockwal		License/Permit # Page <u>2</u> of <u>2</u>		<u>2</u> of <u>2</u>				
	100	TEMPERATURE OBSERVA		•	100010						
Item/Location	<u>Temp F</u>	Item/Location	<u>Temp F</u>	Item/Locat	ion		<u>Temp</u> F				
Cooler 1 meals Tcs	41										
Cooler 2 beverages	38										
Beverage cooler	40										
Freezer eggs	20										
Bang cooler											
	OB	SERVATIONS AND CORRECT	TIVE ACTION	IS							
	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN			IE CONDITIONS OBSE	RVED A	<mark>√D</mark>				
	Meals delivered several times per week   Egg product unit is 20'F / liquid egg product eggs whites										
	Restroom equipped hot water 110 and soap and towels										
Allergens included on	all labeli	ng									
New egg product is pa											
	All product is prepackaged and no sampling on site										
Freezer in back is hold	Freezer in back is holding personal items only										
Owner will get permit t	Owner will get permit todev!!!										
	Owner will get permit today!!!										
(signature) See aboy	/e	Print:			Title: Person In Charg	e/ Owner					
Inspected by:	~	Print:									
(signature) See abov Inspected by: (signature) Kelly kirkpo	ıtríck	r RS			Samples: Y N	# collecte	ed				