Follow-up fee of \$50.00 is required after 1st Followup

Retail Food Establishment Inspection Report

City	of	Rockwall
OILY	OI.	NUCKWall

First aid kit
Allergy policy/training
□ Vomit clean up
^{IJ} Employee health

	e: /04	4/20)21	Time in: 11:15	Time out: 11:44	FS 9			ΙΕΙ	Εſ) 2	20	Page 1 of Po	2_
				ction: 1-Routine	2-Follow Up			4-	Inve	stiga	atior	ı	5-CO/Construction 6-Other TOTAL/SC	ORE
	Establishment Name: Contact/Owner Na Ekin Nutrition Hagaman						Name:	»: 					* Number of Repeat Violations: Viumber of Violations COS:	/ ^
Physical Address: Pest control : Center						Ho Na	od		G: Na		e trap : Follow-up: Yes \(\begin{array}{c c} \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	Α		
Marl				Status: Out = not in core points in the OUT box for	mpliance IN = in co	mpliance Mark	NO = not						plicable COS = corrected on site R = repeat violation W-Wa N, NA, COS Mark an vin appropriate box for R	itch
								ire In	nmed	liate	Cor	recti	ive Action not to exceed 3 days	
О						R	O	I	N	N N C O A O				
T	N O A O (F = degrees Fahrenheit) 1. Proper cooling time and temperature					T		0	А	s	12. Management, food employees and conditional employees;			
		~		1. Proper cooning time and temperature				knowledge, responsibilities, and reporting						
ı		2. Proper Cold Holding temperature(41°F/ 45°F) See					13. Proper use of restriction and exclusion; No discharges, nose, and mouth							
	3. Proper Hot Holding temperature(135°F)				Preventing Contamination by Hand									
		4. Proper cooking time and temperature					/				14. Hands cleaned and properly washed/ Gloves used properly			
			,	5. Proper reheating prod	cedure for hot hold	ing (165°F in 2							15. No bare hand contact with ready to eat foods or approved	+
		-		Hours) 6. Time as a Public Hea	olth Control: process	tures & records							alternate method properly followed (APPROVED Y N.)	\perp
		•		o. Time as a rubiic flea	uni Control, proced	dures & records							Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered	
				App	proved Source						~		Pasteurized eggs used when required	
				7. Food and ice obtained good condition, safe, and destruction Icon	d from approved so nd unadulterated; p	ource; Food in arasite							Chemicals	
				8. Food Received at pro	-	an loading					_		17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
				•	from Contamina				/				18. Toxic substances properly identified, stored and used	+
				9. Food Separated & pr	· *	during food							To be stored in back Water/ Plumbing	
	preparation, storage, display, and tasting 10. Food contact surfaces and Returnables ; Cleaned and								I				19. Water from approved source; Plumbing installed; proper	
•	Sanitized at ppm/temperature				w	'				backflow device Restrooms in repair at insp				
	•			11. Proper disposition of reconditioned Disc.	of returned, previous arded	isly served or		w	,				20. Approved Sewage/Wastewater Disposal System, proper disposal	
				2.00	aiaoa								Watch	
	_	•		Pri	ority Foundati	on Items (2 P	oints)	violat	tions	Req	uire	Cor	rective Action within 10 days	
	I N	N N O A	C O S	Demonstration	n of Knowledge/ P	ersonnel	R	violat O U T	I N	Req N O	n N A	Cor C O S	rective Action within 10 days Food Temperature Control/ Identification	R
U		N N O A		Demonstration 21. Person in charge preand perform duties/ Cer	n of Knowledge/ P	ersonnel on of knowledge,	R	O U	I N	N	N	C 0	·	R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: John Hagaman	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: nutrition	Physical A	ddress:		City/State: Rockwa	 	License/Permit # FS 9319	Page <u>2</u> of <u>2</u>		
			TEMPERA	ATURE OBSE	RVATIONS					
Item/Loc	ation	Temp F	Item/Location		Temp F	Item/Loca	<u>ation</u>	Temp I		
Icon fo	oods cooler	34/37								
	Beverage	32/35								
Ice c	ream not on site									
Ur	it unplugged									
	Bang unit	36								
		OF	SERVATIONS	SAND CORR	ECTIVE ACTIO	NS				
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: All temps F						THE CONDITIONS OBSE	ERVED AND		
	Plans to add unrefined	d bread p	roducts - wa	atch for con	nplete labelin					
	Icon meals labeled wit	<u>'</u>			•	3				
	Thermo in cooler - god		<u> </u>	 						
	Use by date is a very		front panel o	of label						
	Selling high protein pr		•		check fore la	bels and	l allergens etc			
	Al foods commercially				OHOOK TOTO IC	bolo allo	Tanorgono oto			
	Store has a leak durin				a is boing ror	nairad / r	actrooms in proc	occ of ropoir		
					· · · ·		estrooms in proc	ess of repair		
34	Sink is off wall in restroom at this time and is being replaced today Reminder that back door should be self closing									
	Watch dumpster area									
	Restroom will be equi	pped with	n soap and t	towels etc						
	Watching pull dates -v	-								
	No sampling on site									
Received (signature)	See abov	 /е	Print:				Title: Person In Charg	ge/ Owner		
Inspected (signature)		atrick	Print:							
	Reddy Rui Mpu		140				Samples: Y N	# collected		