\$50.00 reinspection fee required after 1st Followup

## Retail Food Establishment Inspection Report City of Rockwall

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

103/	30	/20	24	Time in: 1:43	2:22	fs93						Pr		Food Managers Pp	Page 1	of <u>2</u>
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complai			aint				5-CO/Constructi		6-Other	TOTAL/SO	CORE					
Establishment Name: Contact/Owner N Ekin nutrition Patel				Name:					<ul><li>★ Number of Repo</li><li>✓ Number of Viol</li></ul>	aber of Repeat Violations: aber of Violations COS:		0 / 4 0 /	- / A			
	Physical Address: Pest control: 549 I-30 Center arranged treatm			montey					se trap: waste oil :	l : Follow-up: Yes No		0/100/A				
	Cor			Status: Out = not in co	ompliance IN = in	compliance	NO = not	observ		NA =	not ap	oplicable <b>COS</b> = corre	<u> </u>	ite <b>R</b> = repeat vio	olation W-W	7atch
Mark	the a	pprop	riate	points in the OUT box for Price								O, NA, COS tive Action not to exce	Mark ed 3 days	- 11 1	ate box for R	
OI	Compliance Status					R	О			tatus I C				R		
U I	U N O A O Time and Temperature for Food Safety				U T	N	O A	S	Employee Health  12. Management, food employees and conditional employees;							
	•			1. Proper cooling time	and temperature				/			knowledge, responsible Employees poster			employees;	
	2. Proper Cold Holding temperature(41°F/45°F)  See Attached								13. Proper use of restr		d exclusion; No dis	charge from				
	3. Proper Hot Holding temperature(135°F)								•							
	4. Proper cooking time and temperature				ام			Prevent  14. Hands cleaned an	_	v washed/ Gloves u						
	5. Proper reheating procedure for hot holding (165°F in 2				<b>/</b>			15. No bare hand cont				_				
		/		Hours)					<b>/</b>			alternate method prop				
		/		6. Time as a Public He	alth Control; prod	cedures & records						High	lly Susce	ptible Populations		
				Aŗ	proved Source					L		16. Pasteurized foods Pasteurized eggs used			fered	
				7. Food and ice obtained												
V	go		good condition, safe, and unadulterated; parasite destruction Europa / icon									Ch	emicals			
				8. Food Received at pr	oper temperature					Т		17. Food additives; ap	proved a	nd properly stored;	Washing Fruit	:S
				To Check / HT	T					·		& Vegetables		11	. 1 1	
	1			9. Food Separated & pr	n from Contami				<b>/</b>			18. Toxic substances j	property i	identified, stored an	ia usea	
v				preparation, storage, di									Water	/ Plumbing		
				10. Food contact surface Sanitized at Na								19. Water from appro-	ved sourc	ce; Plumbing install	led; proper	
				11. Proper disposition								City approve  20. Approved Sewage	d /Wastew	ater Disposal Syste	m proper	
	~			reconditioned No r	eturns				<b>/</b>			disposal			, FF	
		_	-	D	ority Founda	tion Items (2 P		. 7 .	iona E		ma Ca					
	l N	N	С	rr	ority Founda	tton Items (2 I						rrecuve Acuon wunin	10 days			D
O I U I	N O	N A	C O S	Demonstration	n of Knowledge/	Personnel	R	O U T	I	N I O A	l C			· Control/ Identific	cation	R
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## Retail Food Establishment Inspection Report

## City of Rockwall

Received by: Om Patel	Print:	Title: Person In Charge/ Owner Store manager
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Ekin nutrition		Physical Action 559'E			City/State: Rockwall	License/Permit # Fs 9319	Page <u>2</u> of <u>3</u>			
				URE OBSERVA	TIONS					
Item/Loc	cation	Temp F	Item/Location		Temp F Item	/Location	Temp 1			
Bever	age cooler	34/36								
	•									
ICC	on meal area	38								
Temped 2 meals		10!-f								
101	npou = moulo	1011								
		OP	GEDILLETONG A	ND CORRECTE	THE ACTIONS					
Item	AN INSPECTION OF YOUR ES		SERVATIONS A			TO THE CONDITIONS ORS	FRVED AND			
Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temps F									
	Checking dates when	stocking								
	Using icon spices									
	Milk sold is fairlife - re	frigerated	after opening							
W	Make sure icon meals	temp is t	aken when de	elivered						
	Delivered meals at no	on today i	/-to check me	als when arri	ving /					
W	Discussed using laser	thermo								
W	Checking dates when									
	Need employee wash	hands sig	gnage in rr							
	Hot water at 108!in Rr									
W	Do your part with the dumpsters etc									
W	Best to hang mops to allow to dry in mop bucket / avoid drying placing into mop to let dry									
	Demo how to take temps of meals / sandwiched between meals :: with digital or may use laser									
	Meals delivered as ne	eded -20-	25 st a time			•				
	Meals arriving today a	are expirin	g in April 6th							
W	Meals arriving today are expiring in April 6th  Meals placed into coolers to thaw									
			-							
Received	bv:		Print:			Title: Person In Char	ge/ Owner			
(signature)	See ahou	<b>/</b> P				Zino, i cison in char	5 VIVI			
In		,	Print:							
Inspected (signature)		atrick	RS Print:							
1	Kewy MM MPC	ur un	143			Samples: Y N	# collected			