Followup City c							ty of R	ablishment Inspection Report Rockwall							First aid kit First aid kit Allergy policy/training Vomit clean up Employee health				
Date: Time in: Time out: License/Pe 03/08/2022 2:27 2:59 FS 95							[#] 9 to post 2022		_	Food hand \a	lers Food managers Na	Page $\underline{1}$ of	2						
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner N								4-]	Inve	stig	atio	n	5-CO/Constr * Number of H		6-Other	TOTAL/SCO	RE	
Estab				ie:		John ł	hagamar							✓ Number of V		s COS:	6/94/	٨	
Physi I-30	cal	Addr	ess:		Don	st control ne by cent	ter		Hoo Na	od		G Na		e trap :		Follow-up: Yes 🖌 No 🗌	0/34/	A	
Mark				Status: Out = not in co points in the OUT box for	$\frac{IN = in}{COMPLIANCE}$	compliance	e NO Mark M	= not o			N/ box f	$\mathbf{A} = \mathbf{n}$	not ap	$\begin{array}{l} \text{oplicable} & \text{COS} = c\\ \text{O, NA, COS} \end{array}$	corrected of	on site \mathbf{R} = repeat view Mark an $\sqrt{1000}$ in appropriate	plation W- Wat	ch	
WIAIK	uie	арргор	Jiate	•									_	tive Action not to e.					
0 Î	Compliance Status Time and Temperature for Food Safety 0 I N N C 1 N A O Time and Temperature for Food Safety					R	Co O U	Î	ianco N O		С	Employee Health				F			
T	N O A O						T		•		s	12. Management,		loyees and conditional	l employees;	_			
									~				knowledge, responsibilities, and reporting						
~	•			2. Proper Cold Holding temperature($41^{\circ}F/45^{\circ}F$)						~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Policy					
	Ī	~		3. Proper Hot Holding	temperature(135°	°F)								Preventing Contamination by Hands					
		~		4. Proper cooking time	and temperature					~				14. Hands cleaned	used properly				
		5. Proper reheating procedure for hot holding (165°F in 2 Hours)					5°F in 2					~		15. No bare hand a alternate method p					
	\uparrow	~		6. Time as a Public Hea	alth Control; proc	cedures &	records		Highly Susceptible Populatio						sceptible Populations	5			
	1		<u> </u>	Ар	oproved Source							16. Pasteurized foods used; prohibited food not Pasteurized eggs used when required					ffered		
				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Icon								-				Chemicals	hemicals		
~	•			8. Food Received at pro					_			~		17. Food additives & Vegetables	; approve	ed and properly stored;	Washing Fruits	T	
					n from Contamin					~		-		18. Toxic substance	ces prope	rly identified, stored a	nd used	+	
V	•			 Food Separated & pr preparation, storage, dis 	rotected, prevente	ed during f	food			<u> </u>	<u> </u>		<u> </u>		Wa	nter/ Plumbing		T	
	,			10. Food contact surfac Sanitized at Na	ces and Returnabl	les ; Clean	ied and		_						proved so	ource; Plumbing instal	led; proper	+	
				11. Proper disposition of	of returned, previ	ously serv	ved or		3					20. Approved Sew	aucet	at mop sink to tewater Disposal Syste	o self retrac	t	
	ľ			reconditioned Wou						r				check dra					
O I U N	N (N N D A	C O					nts) vi R	olat O U	Ι	Req N O		-	rrective Action with		•		ŀ	
	•		s	21. Person in charge prand perform duties/ Cer		tion of kno	owledge,		T			A	s	27. Proper cooling	, method	used; Equipment Ade			
	•			PP ² 22. Food Handler/ no u						•	~			Maintain Product 7 28. Proper Date M				-	
				pp Safe Water, Reco	ordkeeping and J	Food Pack	kage		0		-				*	l, accurate, and calibra	ted; Chemical/	+	
		_	1	23 Hot and Cold Wate	Labeling	unto proce	ura safa		2					Thermal test strip Placed into coole		nest location / need or	ne for good temps	3	
/	_			23. Hot and Cold Water See 24. Required records av						r	1		1		•	nt, Prerequisite for C ermit (Current/ insp	-		
~	•			destruction); Packaged	Food labeled	0.11			W					To post pe	rmit e	emailed			
				Conformance v 25. Compliance with V	with Approved I Variance, Specializ					r			1	31. Adequate hand		uipment, and Vendin facilities: Accessible a		+	
		~		HACCP plan; Variance processing methods; ma						~				supplied, used					
				Con	sumer Advisory	,				~				designed, construct	ted, and				
~	•			26. Posting of Consume foods (Disclosure/Rem					w					Service sink or cur	rb cleanir	/ area around ; installed, maintained ing facility provided	, used/	T	
				In labels Core Items (1 Poir	nt) Violations 1	Reauire C	Corrective 4	Action	Not	to E	Excee	ed 9	0 Da			nop sink 19 ichever Comes First		_	
O I U N			C O		of Food Contam			R	O U		N O	N A	C O	Í		d Identification		ŀ	
	1		S	34. No Evidence of Instantials Watch door	sect contamination	n, rodent/o	other		Т			~	S	41.Original contai	ner labeli	ng (Bulk Food)		T	
~	•			35. Personal Cleanlines	ss/eating, drinking	g or tobac	co use		F			<u> </u>	<u> </u>		Phy	visical Facilities		T	
V	•			36. Wiping Cloths; pro	perly used and st	ored				~				42. Non-Food Cor	ntact surfa	aces clean		T	
	V	1		37. Environmental cont	tamination					~				43. Adequate vent	ilation an	d lighting; designated	areas used	T	
~	•			38. Approved thawing Cooler	method				F	~				44. Garbage and R Watch	Refuse pro	operly disposed; facilit	ies maintained	\dagger	
	1	1	•		er Use of Utensil	ls			1						ties instal	led, maintained, and c	lean	\dagger	
	•			39. Utensils, equipment dried, & handled/ In us Watch			stored,			~				46. Toilet Facilitie Equipped	es; proper	ly constructed, supplie	d, and clean	1	
	•			40. Single-service & sin and used	ngle-use articles;	properly s	stored				~			47. Other Violatio	ns			+	
				I					1										

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Derek Burnett	Print:	Title: Person In Charge/ Owner PiC
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: Rockwa		License/Permit # Page 2 Fs 9319		2 of 2			
		1-50	TEMPERATURE OBSERVA		.11	13 3013					
Item/Loc	ation	<u>Temp F</u>	Item/Location	Temp F	Item/Locat	ion		<u>Temp F</u>			
lcon u	ni										
35/36/37											
Bev	verage cooler	30,s									
Ga	torade cooler	38.4									
B	ang cooler	35.6									
T.			SERVATIONS AND CORRECT								
Item Number	AN INDITION OF FOUR LETADED INTERVED AND LETADED IN THE CONDITIONS OBJERTED AND										
	Labeling on icon meals look good / allergens pull out to the bottom of the label										
	Thermo located in warmest location of the icon storage cooler										
- 10	Restroom equipped with soap and towels - hot water 112										
19	Mop sink faucet to have self retracting faucet that will retract above he top of the sink / leaking and										
45	Owner is planing on replacing entire faucet										
45 W	To also seal the holes in the wall around escutcheons etc										
••	Watch for any gaps at back door Meals delivered in dry ice and semi frozen at delivery										
	Selling PP foods Tcs										
	Dates look good that were checked										
			et and thermo for food								
	Call when ready 214-202-1202										
Received (signature)	by: Saa ahay		Print:			Title: Person In Charge/	Owner				
Inspected		5	Print:								
(signature)	See abov ^{by:} Kelly kírkpa	ıtríck	$\langle \mathcal{RS} $								
5 5 11.00	(Poviced 00, 2015)					Samples: Y N #	collecte	d			