Follow-up fee of \$50.00 is required after 1stRetail Food Establishment Inspection ReportImage: First aid kit Image: Allergy policy/tra Image: Vomit clean up Employee healthFollowupCity of RockwallImage: First aid kit Image: Policy from the stablishment Inspection Report									olicy/trainiı n up	ng							
	Date: Time in: Time out: License/Per 09/03/2020 12:10 12:53 Fs 9319						^{nit #} need to change to ne				to	new name PP	Risk Category	Page $\underline{1}$ of _	2		
Purp	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complai						aint 🗌	_	Inve		-		5-CO/Construction	6-Other	TOTAL/SCO	RE	
	Establishment Name:Contact/Owner NEkin NutritionJohn Hagama												★ Number of Repeat Vi✓ Number of Violations		1/00/	٨	
Physic I 30	Physical Address: Pest control : 130 Center							Hood Grease tra Na Na					e trap :	1/99//	A		
Maula				Status: $Out = not in con-$	mpliance IN	= in com	pliance N	$\mathbf{O} = \text{not}$						$\mathbf{COS} = \mathbf{corrected}$	on site \mathbf{R} = repeat vio	lation W-Wate	ch
Mark	the a	approp	riate	points in the OUT box for Prio										, NA, COS Nitive Action not to exceed 3 of	Aark an 🗙 in appropriate Iays	e box for K	
0 Î	I N C Time and Temperature for Food Safety						R	0			Ν	С					
U N T	N O A O S $(F = degrees Fahrenheit)$ 1. Proper cooling time and temperature						U T		0	A	O S	12. Management, food emp	ployee Health	employees:			
								~				knowledge, responsibilities, and reporting					
~	2. Proper Cold Holding temperature(41°F/ 45°F) See							~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Policy emailed posters					
	3. Proper Hot Holding temperature(135°F)						Preventing Contamination by Ha										
		1		, U	g time and temperature					14. Hands cleaned and properly washed							
	5. Proper reheating procedure for hot holding (165°F in 2 Hours)									~		15. No bare hand contact w alternate method properly for					
		~		6. Time as a Public Hea	lth Control;	procedu	res & records								sceptible Populations		
				Approved Source								~		16. Pasteurized foods used; Pasteurized eggs used wher	ered		
				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction						1							
~	•			8. Food Received at pro	oper tempera	ture						~		17. Food additives; approve& Vegetables	ed and properly stored;	Washing Fruits	
				Protection	from Cont	aminatio	on			~				18. Toxic substances proper	rly identified, stored an	d used	
~	•			9. Food Separated & propreparation, storage, dis			iring food							Wa	ter/ Plumbing		
	,			10. Food contact surface Sanitized at Na			Cleaned and			~				19. Water from approved so backflow device	ource; Plumbing install	ed; proper	T
	~	•		11. Proper disposition or reconditioned			y served or			· ·				City approved 20. Approved Sewage/Was disposal	tewater Disposal System	n, proper	
	N	N	С	Prie	ority Fou	ndatio	n Items (2 Po	oints) v	iolat 0		Req N	uire N	Cor	rrective Action within 10 dd	iys		R
U N T	0		0 S	Demonstration		0		ĸ	U T	Ν	0	A	o s	Food Temperat	ure Control/ Identific	ation	
~	•			21. Person in charge pre- and perform duties/ Cer Prepacked	tified Food	Manager	(CFM)					~		27. Proper cooling method Maintain Product Temperat	ure	quate to	
~	•			22. Food Handler/ no un Prepackaged	nauthorized	persons/	personnel					~		28. Proper Date Marking ar	*		
				Safe Water, Reco	rdkeeping a Labeling	nd Food	l Package			~				29. Thermometers provided Thermal test strips Hanging	, accurate, and calibrat	ed; Chemical/	
~	,			23. Hot and Cold Water		•								Permit Requireme	nt, Prerequisite for O	-	
	•			24. Required records av destruction); Packaged			gs; parasite		W					30. Food Establishment P To post and nee	-		
				Conformance v										Utensils, Eq	uipment, and Vendin	g	
		~		25. Compliance with Va HACCP plan; Variance processing methods; ma	obtained fo	r speciali	ized			~				31. Adequate handwashing supplied, used	facilities: Accessible a	nd properly	
				Cons	sumer Advi	sory				~				32. Food and Non-food Con designed, constructed, and		, properly	
	•			26. Posting of Consume foods (Disclosure/Remi Labels - commercial	inder/Buffet	Plate)/ A						~		33. Warewashing Facilities Service sink or curb cleaning		used/	T
0 1	N	N	С	Core Items (1 Poin	t) Violatio	ons Requ	uire Corrective	e Action	Not		XCee N	ed 9(N	0 Da	uys or Next Inspection , Wh	ichever Comes First		R
U N T	0		0 S	Prevention					Ŭ T		0	A	o s		d Identification		
	1			34. No Evidence of Inse animals None observ	ed							~		41.Original container labeli	ng (Bulk Food)		
	1			35. Personal Cleanlines	÷	-									vsical Facilities		
		•		36. Wiping Cloths; prop Not prepping37. Environmental control		iu stored				/ /				42. Non-Food Contact surfa43. Adequate ventilation and		ureas used	-
\vdash	•			38. Approved thawing r	method			+	\vdash	~				44. Garbage and Refuse pro	operly disposed; faciliti	es maintained	+
	-	1		Prope	er Use of Ut	ensils			\vdash	~	$\left \right $			45. Physical facilities instal	led, maintained, and cl	ean	+
	•			39. Utensils, equipment dried, & handled/ In us	, & linens; p	oroperly			1					Watch 46. Toilet Facilities; proper	ly constructed, supplied	l, and clean	+
	•			40. Single-service & sir and used	ngle-use arti	cles; proj	perly stored	+		~				47. Other Violations			-
									_	<u> </u>	L	L	L	L			

Retail Food Establishment Inspection Report

City of Rockwall

(signature) Derek McBurnett	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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	nent Name: Nutrition	Physical A	ddress:	City/State: Rockwal	1	License/Permit # I Fs 9319		Page <u>2</u> of <u>2</u>		
			TEMPERATURE OBSERVA		-					
Item/Loca		<u>Temp F</u>	Item/Location	<u>Temp F</u>	Item/Locat	ion		<u>Temp F</u>		
Bevera	age cooler	36								
	con meals	34/35								
Water unit		34								
		OB	SERVATIONS AND CORRECT	IVE ACTION	IS					
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:									
	All product is prepackaged /									
	Any Tcs food (icon meals) is delivered in insulated bags and placed into the cooler immediately									
	Icon meals labeled with allergens pulled out at bottom for clarity / delivered in refrigerator truck									
	Thermo in place in cooler									
40	No food handling direct	•								
46	Need self closing door									
46	Protect paper towels in restroom									
	Hot water at 105 F and going up at hand sink No utensils / no cooking / no handling of any									
	Coolers look great!									
	Need new CO as mention	oned in M	arch insp/ also permit to sho	w ekin as	well so bo	oth to be changed to	o nev	v name		
	Owner will be notified by city hall as to what to do									
	This inspection will serve as the CO insp									
Covid	id Hand sanitizer at counter									
Received (signature)			Print:			Title: Person In Charge/	Owner			
	See abov	ve	Print:							
Inspected (signature)	by: Kelly Kirkpo	ıtríck	$\langle \mathcal{RS} $			Complex X N "	aa11- 4			
Form EH-06	(Revised 09-2015)					Samples: Y N #	collecte	eu		