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

Retail Food Establishment Inspection Report City of Rockwall

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

Date: 09/07/21		21	Time in: Time out: License/Po				19 need to p					st 2021	Est. Type	Risk Category	Page 1	of_2_		
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla					_	Inves		_ :		5-CO/Cons		6-Other	TOTAL/SO	CORE			
Establishment Name: Contact/Owner N Ekin nutrition John Hagama														of Repeat Vio	olations:			
Physical Address: Pest control:						a11	Но	od		Gr	ease	e trap :		Follow-up: Yes	」 1/99	/A		
1-30	I-30 Management company								Na Na No 🗸									
Compliance Status: Out = not in compliance IN = in compliance Mark the appropriate points in the OUT box for each numbered item NO = not observed NA = not applicable COS = corrected on site R = repeat violation W-Water Mark of in appropriate box for IN, NO, NA, COS Mark an in appropriate box for R												√atch						
Co	mnli	anga Ste	tuc	Prio	ority Iten	ns (3 Points) violations	Requi	_	<i>medi</i> ompli			_	ive Action not to	exceed 3 a	lays		
OU	I I N O A O Time and Temperature for Food Safety						R	O	Î	N O	N A	C O	Employee Health			R		
Т	(F = degrees Fahrenheit) 1. Proper cooling time and temperature							T				S	12. Management, food employees and conditional employees;					
	1. Proper cooling time and temperature								~				knowledge, resp	ponsibilities,	, and reporting			
	2. Proper Cold Holding temperature(41°F/ 45°F) See						13. Proper use of restriction and exclusion; No disceptes, nose, and mouth Policy / poster emailed					discharge from						
	3. Proper Hot Holding temperature(135°F)							Preventing Contamination by H					lands					
	4. Proper cooking time and temperature							14. Hands cleaned and properly washed/ Gloves u										
	5. Proper reheating procedure for hot holding (165°F in 2						15. No bare hand contact with ready to eat foods or an				s or approved							
	Hours)								(alternate metho	d properly fo	ollowed (APPROVI	ED Y. N)			
		/	,	6. Time as a Public He	alth Contro	ol; procedures	& records								Highly Sus	sceptible Populatio	ons	
			<u> </u>	Δ.	proved So	штоо								16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required				
							P 1:							r asteurized egg	s used when			
	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Icon / commercial												Chemicals					
				8. Food Received at pro	oper tempe	erature	m HTT		17. Food additives; approved and properly stored & Vegetables					ed; Washing Frui	ts			
	Received semi frozen/To confirm HTT Protection from Contamination							1				18. Toxic subst	ances proper	rly identified, stored	and used			
	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						Water/ Plumbing				ter/ Plumbing							
	10. Food contact surfaces and Returnables; Cleaned and Sanitized at Na ppm/temperature						/				backflow device	e .	ource; Plumbing inst	alled; proper				
	11. Proper disposition of returned, previously served or reconditioned						~				City appr 20. Approved S disposal		tewater Disposal Sys	stem, proper				
	(reconditioned						•				uisposai				
					iority Fo	undation It	ems (2 Po	ints) v	riolat	ions l	Requ	uire	Cor	rective Action w	vithin 10 da	iys		
O U	I N	N N O A	CO		Ť			ints) v	O U	I	Requ N O	uire N A	C O	rective Action w		ys ure Control/ Identi	ification	R
O U T		N N O A	C O S	Demonstration 21. Person in charge pr and perform duties/ Ce	n of Know resent, dem ertified Foo	ledge/ Person	nel		0	I	N	N	С	Food 27. Proper cool:	d Temperat	ure Control/ Identi		R
_		N N O A		Pri Demonstration 21. Person in charge pr	n of Know resent, dem ertified Foo	ledge/ Person constration of k d Manager (Cl	nel mowledge, FM)		O U	I	N	N	C O	rective Action w	d Temperating method uct Temperat	ure Control/ Identi used; Equipment A ure		R
_		N N O A		Demonstration 21. Person in charge pr and perform duties/ Ce Prepackaged on	n of Know resent, dem ertified Foo ally unauthorize	ledge/ Person ionstration of k d Manager (Cl ed persons/	nel nowledge, FM) sonnel		O U	I	N	N	C O	27. Proper cool Maintain Produ 28. Proper Date 29. Thermomet	d Temperating method upon Temperation Marking an ers provided	ure Control/ Identi used; Equipment A ure	dequate to	
_		N N O A		Demonstration 21. Person in charge pr and perform duties/ Ce Prepackaged on 22. Food Handler/ no u Safe Water, Reco	n of Know resent, dem retified Foo nly unauthorize ordkeeping Labeling	ledge/ Person ionstration of k d Manager (Cl ed persons/	nel chowledge, FM) sonnel ckage		O U	I	N	N	C O	Food 27. Proper cool Maintain Produ 28. Proper Date	d Temperating method upon Temperation Marking an ers provided	ure Control/ Identi used; Equipment A ure	dequate to	
_		N N O A		Demonstration 21. Person in charge pr and perform duties/ Ce Prepackaged on 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Water	n of Know resent, dem ertified Foo ally unauthorize ordkeeping Labeling	ledge/ Person ionstration of k d Manager (Cl d persons/ p	nnel change change change change change change		O U	I	N	N	C O	27. Proper cool Maintain Produ 28. Proper Date 29. Thermomet Thermal test st In Cooler Permit	d Temperating method unct Temperate Marking an ers provided rips	ure Control/ Identi used; Equipment A ure und disposition I, accurate, and calib unt, Prerequisite for	dequate to rated; Chemical/ Operation	
_		N N O A		Demonstration 21. Person in charge pr and perform duties/ Ce Prepackaged on 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Wate 24. Required records a destruction): Packaged	n of Know resent, dem retified Foo nly inauthorize ordkeeping Labeling er available vailable (sh	ledge/ Person constration of k d Manager (Cl ed persons/ persons/ persons/ persons/ g and Food Pa g; adequate presonellstock tags; led	nnel chance chage ssure, safe parasite	R	O U	I N	N	N	C O	27. Proper cool Maintain Produ 28. Proper Date 29. Thermomet Thermal test st In Cooler Permit 30. Food Estab	d Temperat ing method u ict Temperat e Marking an ers provided rips Requiremen	ure Control/ Identi used; Equipment A ure ad disposition	dequate to rated; Chemical/ Operation	
_		N N A		Demonstration 21. Person in charge pr and perform duties/ Ce Prepackaged on 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Wate 24. Required records a	n of Know resent, dem retified Foo hly mauthorize ordkeeping Labeling er available vailable (sh Food label ar to D	ledge/ Person constration of k d Manager (Cl ed persons/ persons/ persons/ persons/ g and Food Pa g ; adequate presonellstock tags; led e in com	nel nowledge, FM) sonnel ckage ssure, safe parasite	R	UT	I N	N	N	C O	27. Proper cool Maintain Produ 28. Proper Date 29. Thermomet Thermal test st In cooler Permit 30. Food Estab Post 202	d Temperating method uncert Temperate Marking and ers provided rips Requirement Polishment Polishm	ure Control/ Identi used; Equipment A ure und disposition I, accurate, and calib unt, Prerequisite for	dequate to orated; Chemical/ • Operation p sign posted)	
_		N N O A		Demonstration 21. Person in charge pr and perform duties/ Ce Prepackaged on 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Wate 24. Required records at destruction); Packaged Labels appea	n of Know resent, dem retified Foo nly mauthorize ordkeeping Labeling er available vailable (sh Food label ar to b with Appr	ledge/ Person constration of k d Manager (Cl ed persons/	nel chage ssure, safe parasite ppliance cres cess, and	R	UT	I N	N	N	C O	27. Proper cool Maintain Produ 28. Proper Date 29. Thermomet Thermal test st In cooler Permit 30. Food Estab Post 202	d Temperating method uncert Temperate Marking and ers provided rips Requirement Polishment Polishm	ure Control/ Identi used; Equipment A ure Id disposition I, accurate, and calib Int, Prerequisite for ermit (Current/ insp	dequate to orated; Chemical/ Operation p sign posted)	
_		N N A		Demonstration 21. Person in charge pr and perform duties/ Ce Prepackaged on 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Wate 24. Required records a destruction); Packaged Labels appea	resent, dem ertified Foo lly inauthorize Drdkeeping Labeling er available (sh i Food label ar to b with Appr /ariance, Sj e obtained	ledge/Person constration of k d Manager (Cl ed persons/ persons/ g and Food Pa g; adequate presonellstock tags; led e in compoved Procedu pecialized Proc for specialized	nel chage ssure, safe parasite ppliance cres cess, and	R	UT	I N	N	N	C O	27. Proper cool Maintain Produ 28. Proper Date 29. Thermomet Thermal test st In cooler Permit 30. Food Estab Post 202	d Temperating method uncert Temperate Marking and ers provided rips Requirement Polishment Polishm	ure Control/ Identi used; Equipment A ure ad disposition I, accurate, and calib nt, Prerequisite for ermit (Current/ insp	dequate to orated; Chemical/ Operation p sign posted)	
_		N N O A		Demonstration 21. Person in charge pr and perform duties/ Ce Prepackaged on 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Wate 24. Required records at destruction); Packaged Labels appea Conformance 25. Compliance with HACCP plan; Variance processing methods; m	resent, dem ertified Foo lly inauthorize Drdkeeping Labeling er available (sh i Food label ar to b with Appr /ariance, Sj e obtained	ledge/Person constration of k d Manager (Cl d persons/ pe	nel chage ssure, safe parasite ppliance cres cess, and	R	UT	I N	N	N	C O	27. Proper cool Maintain Produ 28. Proper Date 29. Thermomet Thermal test st In cooler Permit 30. Food Estab Post 202 31. Adequate has supplied, used	ing method uncertainty the Marking and ers provided rips Requirement Polishment Polishm	ure Control/ Identi used; Equipment A ure und disposition I, accurate, and calib Int, Prerequisite for ermit (Current/ insp uipment, and Vend facilities: Accessible Intact surfaces cleana	rated; Chemical/ Operation p sign posted) ding e and properly	
_		N N A		Demonstration 21. Person in charge pr and perform duties/ Ce Prepackaged on 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Wate 24. Required records at destruction); Packaged Labels appea Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consum foods (Disclosure/Rem	resent, dem ertified Foo ally inauthorize Drdkeeping Labeling er available (sh i Food label ar to b with Appr /ariance, Sp e obtained inautfacture	ledge/Person constration of k d Manager (Cl ed persons/ person g and Food Pa g; adequate preson hellstock tags; led e in com roved Procedu pecialized Proc for specialized r instructions visory	nnel chancel chage ssure, safe parasite ppliance cres cress, and	R	UT	I N	N	N	C O	27. Proper cool Maintain Produ 28. Proper Date 29. Thermomet Thermal test st In cooler Permit 30. Food Estab Post 202 31. Adequate hsupplied, used 32. Food and N designed, const 33. Warewashin	ing method uct Temperat Marking an ers provided rips Requirement Polishment Pol Utensils, Equandwashing Ton-food Corructed, and uning Facilities;	ure Control/ Identi used; Equipment A ure und disposition I, accurate, and calib Int, Prerequisite for ermit (Current/ insp uipment, and Vend facilities: Accessible Intact surfaces cleana	dequate to rated; Chemical/ Operation p sign posted) ding e and properly	
_		N N A		Demonstration 21. Person in charge pr and perform duties/ Ce Prepackaged on 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Watee 24. Required records a destruction); Packaged LaDels appea Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consum foods (Disclosure/Rem Posting	resent, dem ertified Foo- ily inauthorize Drdkeeping Labeling er available (sh i Food label ar to D with Appr /ariance, Sp e obtained inautfacture issumer Ad	ledge/Person constration of k d Manager (Cl ed persons/ person g and Food Pa g; adequate preson hellstock tags; heled e in com roved Procedu pecialized Proc for specialized r instructions visory help (Pate)/ Aller	nel chage sonnel ckage ssure, safe parasite ppliance cres cess, and	R	W W		NOO	N A	COS	27. Proper cool Maintain Produ 28. Proper Date 29. Thermomet Thermal test st In cooler Permit 30. Food Estab Post 202 31. Adequate hsupplied, used 32. Food and N designed, const 33. Warewashir Service sink or	d Temperating method under Temperating Marking and ers provided rips Requirement Polishment Polish	ure Control/ Identi used; Equipment A ure id disposition I, accurate, and calib int, Prerequisite for ermit (Current/ insp uipment, and Venc facilities: Accessible intact surfaces cleana used g installed, maintaine g facility provided	dequate to rated; Chemical/ Operation p sign posted) ding e and properly ble, properly	
_		N N	S	Demonstration 21. Person in charge pr and perform duties/ Ce Prepackaged on 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Wate 24. Required records at destruction); Packaged Labels appea Conformance 25. Compliance with HACCP plan; Variance processing methods; m Con 26. Posting of Consum foods (Disclosure/Rem Posting Core Items (1 Poin	resent, dem ertified Foo ally inauthorize Drdkeeping Labeling er available (star to b) with Appr Variance, Sp e obtained inaunifacture insumer Ad	ionstration of k d Manager (Cl d persons/ person	nel chage sonnel ckage ssure, safe parasite ppliance res cess, and der cooked gen Label	R	W W	I N V	N O	M A A A A A A A A A A A A A A A A A A A	C O S	27. Proper cool Maintain Produ 28. Proper Date 29. Thermomet Thermal test st In cooler Permit 30. Food Estab Post 202 31. Adequate hsupplied, used 32. Food and N designed, const 33. Warewashir Service sink or	ing method uncertainty and the Marking and ers provided rips Requirement Polishment Pol	ure Control/ Identi used; Equipment A ure und disposition I, accurate, and calib ut, Prerequisite for ermit (Current/ insp quipment, and Venc facilities: Accessible utact surfaces cleana used installed, maintaine ug facility provided ichever Comes Fir	dequate to rated; Chemical/ Operation p sign posted) ding e and properly ble, properly	
OUT		N N	S	Demonstration 21. Person in charge pr and perform duties/ Ce Prepackaged on 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Wate 24. Required records at destruction); Packaged Labels appea Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consum foods (Disclosure/Rem Posting Core Items (1 Poin Prevention 34. No Evidence of Ins	resent, demortified Foolly unauthorize Drdkeeping Labeling er available (shart to b) with Appr Variance, Spee obtained anufacture usumer Ad ser Advisor aninder/Buffe of Food Cosect contame	ledge/Person constration of k d Manager (Cl d persons/ persons/ g and Food Pa g; adequate presonal led e in COM reved Procedu pecialized Procedur pecialized Procedur procedur instructions visory lies; raw or und et Plate)/ Aller tions Require contamination	nel chage sonnel ckage ssure, safe parasite ppliance res ress, and der cooked rgen Label Corrective	Action	W V	l N V	N O	N A	COS	27. Proper cool Maintain Produ 28. Proper Date 29. Thermomet Thermal test st In cooler Permit 30. Food Estab Post 202 31. Adequate hsupplied, used 32. Food and N designed, const 33. Warewashir Service sink or	d Temperating method under Temperative Marking and ers provided rips Requirement Polishment Polish	ure Control/ Identi used; Equipment A ure id disposition I, accurate, and calib int, Prerequisite for ermit (Current/ insp uipment, and Venc facilities: Accessible intact surfaces cleanal used g installed, maintaine g facility provided ichever Comes Fir d Identification	dequate to rated; Chemical/ Operation p sign posted) ding e and properly ble, properly	
OUU		N N	S	Demonstration 21. Person in charge pr and perform duties/ Ce Prepackaged on 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Wate 24. Required records at destruction); Packaged Labels appea Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consum foods (Disclosure/Rem Posting Core Items (1 Poin Prevention 34. No Evidence of Ins animals Very small g	resent, demortified Foolly unauthorize Drdkeeping Labeling er available (shart to b) with Appr Variance, Spee obtained anufacture usumer Ad uer Advisor uinder/Buffe of Food Cosect contamp up at bace	ledge/Person constration of k d Manager (Cl d persons/ persons/ g and Food Pa g; adequate presonal ledge ein COM every precialized Procedure procedu	nel chowledge, FM) sonnel ckage ssure, safe parasite ppliance res cess, and corrective	Action	W V V	I N V	N O	M A A A A A A A A A A A A A A A A A A A	C O S	27. Proper cool Maintain Produ 28. Proper Date 29. Thermomet Thermal test st In cooler Permit 30. Food Estab Post 202 31. Adequate hsupplied, used 32. Food and N designed, const 33. Warewashir Service sink or	d Temperat ing method u ict Temperat e Marking an ers provided rips Requirement Dishment Po 1 Utensils, Eq andwashing fon-food Corructed, and u ing Facilities; curb cleanin ection, Wh Food tainer labelin	ure Control/ Identi used; Equipment A ure Id disposition I, accurate, and calib Int, Prerequisite for ermit (Current/ insp [uipment, and Vene facilities: Accessible Intact surfaces cleanal used I installed, maintaine ag facility provided ichever Comes Fir d Identification Ing (Bulk Food)	dequate to rated; Chemical/ Operation p sign posted) ding e and properly ble, properly	
OUT		N N	S	Demonstration 21. Person in charge pr and perform duties/ Ce Prepackaged on 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Wate 24. Required records at destruction); Packaged Labels appea Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consum foods (Disclosure/Rem Posting Core Items (1 Poin Prevention 34. No Evidence of Ins animals Very small g 35. Personal Cleanlines	resent, demonstrated Foolly unauthorize ordkeeping Labeling er available vailable (sh Food label ar to b with Appr Variance, Sp e obtained inanufacture nsumer Ad or Food C sect contam ap at bace ss/eating, deserts	ledge/Persons constration of k d Manager (Cl d persons/ p	nel chowledge, FM) sonnel ckage ssure, safe parasite ppliance res cess, and corrective	Action	W V V	I N V	N O	M A A A A A A A A A A A A A A A A A A A	C O S	27. Proper cool Maintain Produ 28. Proper Date 29. Thermomet Thermal test st In Cooler Permit 30. Food Estab Post 202 31. Adequate has supplied, used 32. Food and N designed, const 33. Warewashin Service sink or ys or Next Inspect	ing method uncertainty and temperate and tem	ure Control/ Identi used; Equipment A ure Id disposition I, accurate, and calib Int, Prerequisite for ermit (Current/ inspermit (Current/ insperment, and Vence facilities: Accessible Intact surfaces cleanal used I; installed, maintaine ug facility provided Ichever Comes Fire Id Identification Ing (Bulk Food) Installed Facilities	dequate to rated; Chemical/ Operation p sign posted) ding e and properly ble, properly	
OUT		N N	S	Demonstration 21. Person in charge pr and perform duties/ Ce Prepackaged on 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Watee 24. Required records a destruction); Packaged LaDels appea Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consum foods (Disclosure/Rem Posting Core Items (1 Poin Prevention 34. No Evidence of Ins animals Very small g 35. Personal Cleanlines 36. Wiping Cloths; pro No prep	resent, dementified Foolly unauthorize Drdkeeping Labeling er available (sh Food label ar to D with Appr /ariance, Sp e obtained unauthorize resumer Ad reserved Advisor sinder/Buffe of Food C sect contam pap at bac ss/eating, d operly used	ledge/Person constration of k d Manager (Cl d persons/ person g and Food Pa g; adequate preson constration of k d Manager (Cl d persons/ person constraints defined person constraints defined person constructions defined person construction constructi	nel chowledge, FM) sonnel ckage ssure, safe parasite ppliance res cess, and corrective	Action	W V V	I N V	N O	M A A A A A A A A A A A A A A A A A A A	C O S	27. Proper cool Maintain Produ 28. Proper Date 29. Thermomet Thermal test st In cooler Permit 30. Food Estab Post 202 31. Adequate hsupplied, used 32. Food and N designed, const 33. Warewashin Service sink or ys or Next Inspect	ing method uct Temperat Marking an ers provided rips Requirement Polishment	ure Control/ Identi used; Equipment A ure ad disposition I, accurate, and calib int, Prerequisite for ermit (Current/ insp uipment, and Vend facilities: Accessible intact surfaces cleana used g facility provided ichever Comes Fir d Identification ing (Bulk Food) sesical Facilities inces clean	dequate to rated; Chemical/ Operation p sign posted) ding e and properly ble, properly ed, used/	
OUT		N N	S	Demonstration 21. Person in charge pr and perform duties/ Ce Prepackaged on 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Wate 24. Required records a destruction); Packaged Labels appea Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consum foods (Disclosure/Rem Posting Core Items (1 Poin Prevention 34. No Evidence of Ins animals Very small g 35. Personal Cleanlines 36. Wiping Cloths; pro No prep 37. Environmental con	resent, demonstratified Foolly unauthorize Drdkeeping Labeling er available (sh Food label ar to D with Appr Variance, Sp e obtained anufacture asumer Ad ar Advisor anufacture of Food C sect contam pap at bac sss/eating, d operly used atamination	ledge/Person constration of k d Manager (Cl d persons/ person g and Food Pa g; adequate preson constration of k d Manager (Cl d persons/ person constraints defined person constraints defined person constructions defined person construction constructi	nel chowledge, FM) sonnel ckage ssure, safe parasite ppliance res cess, and corrective	Action	W V V	I N V	N O	M A A A A A A A A A A A A A A A A A A A	C O S	27. Proper cool Maintain Produ 28. Proper Date 29. Thermomet Thermal test st In cooler Permit 30. Food Estab Post 202 31. Adequate he supplied, used 32. Food and N designed, const 33. Warewashin Service sink or ys or Next Insput 41.Original con 42. Non-Food C 43. Adequate vo	d Temperat ing method under Temperat Marking and ers provided rips Requirement Confood Corructed, and under Temperat Requirement Food Attainer labelin Phy Contact surface entilation and	ure Control/ Identi used; Equipment A ure didisposition I, accurate, and calib Int, Prerequisite for ermit (Current/ insp uipment, and Venc facilities: Accessible Intact surfaces cleana used I; installed, maintaine ig facility provided Ichever Comes Fir d Identification Ing (Bulk Food) I is a control of the control of the control I is a control of the control of t	dequate to rated; Chemical/ Operation p sign posted) ding e and properly ble, properly ed, used/	R
OUT		N N	S	Demonstration 21. Person in charge pr and perform duties/ Ce Prepackaged on 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Watee 24. Required records a destruction); Packaged LaDels appea Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consum foods (Disclosure/Rem Posting Core Items (1 Poin Prevention 34. No Evidence of Ins animals Very small g 35. Personal Cleanlines 36. Wiping Cloths; pro No prep	resent, demonstratified Foolly unauthorize Drdkeeping Labeling er available (sh Food label ar to D with Appr Variance, Sp e obtained anufacture asumer Ad ar Advisor anufacture of Food C sect contam pap at bac sss/eating, d operly used atamination	ledge/Person constration of k d Manager (Cl d persons/ person g and Food Pa g; adequate preson constration of k d Manager (Cl d persons/ person constraints defined person constraints defined person constructions defined person construction constructi	nel chowledge, FM) sonnel ckage ssure, safe parasite ppliance res cess, and corrective	Action	W V V	I N V	N O	M A A A A A A A A A A A A A A A A A A A	C O S	27. Proper cool Maintain Produ 28. Proper Date 29. Thermomet Thermal test st In Cooler Permit 30. Food Estab Post 202 31. Adequate has supplied, used 32. Food and N designed, const 33. Warewashin Service sink or ys or Next Inspect	ing method uncertainty and the marking and ers provided rips Requirement Polishment Pol	ure Control/ Identi used; Equipment A ure ad disposition I, accurate, and calib nt, Prerequisite for ermit (Current/ insp quipment, and Venc facilities: Accessible intact surfaces cleana used grinstalled, maintaine gracility provided ichever Comes Fir d Identification ing (Bulk Food) resical Facilities ices clean d lighting; designate operly disposed; faci	dequate to prated; Chemical/ Operation p sign posted) ding e and properly ed, used/ rst ed areas used lities maintained	R
OUT		N N	S	Demonstration 21. Person in charge pr and perform duties/ Ce Prepackaged on 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Watee 24. Required records a destruction); Packaged LaDels appea Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consumfoods (Disclosure/Rem Posting Core Items (1 Poin Prevention 34. No Evidence of Ins animals Very small g 35. Personal Cleanlines 36. Wiping Cloths; pro No prep 37. Environmental con 38. Approved thawing	resent, demonstratified Foolly unauthorize Drdkeeping Labeling er available (sh Food label ar to D with Appr Variance, Sp e obtained anufacture asumer Ad ar Advisor anufacture of Food C sect contam pap at bac sss/eating, d operly used atamination	ledge/Person constration of k d Manager (Cl ed persons/ person g and Food Pa g; adequate preson constration of k d Manager (Cl ed persons/ person g and Food Pa g; adequate preson constraint constraint constructions construction cons	nel chowledge, FM) sonnel ckage ssure, safe parasite ppliance res cess, and corrective	Action	W V V	I N V	N O	M A A A A A A A A A A A A A A A A A A A	C O S	27. Proper cool Maintain Produ 28. Proper Date 29. Thermomet Thermal test st In Cooler Permit 30. Food Estab Post 202 31. Adequate has supplied, used 32. Food and N designed, const 33. Warewashin Service sink or ys or Next Inspect	ing method uncertainty and the marking and ers provided rips Requirement Polishment Pol	ure Control/ Identi used; Equipment A ure didisposition I, accurate, and calib Int, Prerequisite for ermit (Current/ insp uipment, and Venc facilities: Accessible Intact surfaces cleana used I; installed, maintaine ig facility provided Ichever Comes Fir d Identification Ing (Bulk Food) I is a control of the control of the control I is a control of the control of t	dequate to prated; Chemical/ Operation p sign posted) ding e and properly ed, used/ rst ed areas used lities maintained	R
OUT		N N	S	Demonstration 21. Person in charge pr and perform duties/ Ce Prepackaged on 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Watee 24. Required records a destruction); Packaged LaDels appea Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consumfoods (Disclosure/Rem Posting Core Items (1 Poin Prevention 34. No Evidence of Ins animals Very small g 35. Personal Cleanlines 36. Wiping Cloths; pro No prep 37. Environmental con 38. Approved thawing	resent, demonstratified Foolly unauthorize Drdkeeping Labeling er available (sh I Food label ar to D with Appr /ariance, Sp e obtained unauthorize Dresect contam gap at bac sss/eating, d pperly used unthod method or Use of Use of Use, and unauthoric unthod or Use of Use of Use, and unauthoric unthod or Use of Use, and unauthoric unthod	ledge/Person constration of k d Manager (Cl d persons/ persons/ g and Food Pa g; adequate presonal ledge ein composed Procedu pecialized Procedure pecialized rinstructions visory lies; raw or und let Plate)/ Aller contamination limation, roden limation, roden limation, roden limation or tobal and stored Utensils ; properly used	nel chowledge, FM) sonnel ckage ssure, safe parasite pliance res ress, and ler cooked rgen Label Corrective	Action	W V V	I N V	N O	M A A A A A A A A A A A A A A A A A A A	C O S	27. Proper cool Maintain Produ 28. Proper Date 29. Thermomet Thermal test st In cooler Permit 30. Food Estab Post 202 31. Adequate he supplied, used 32. Food and N designed, const 33. Warewashin Service sink or 41. Original con 42. Non-Food C 43. Adequate ve 44. Garbage and 45. Physical fac	d Temperating method upon the content of the conten	ure Control/ Identi used; Equipment A ure ad disposition I, accurate, and calib nt, Prerequisite for ermit (Current/ insp quipment, and Venc facilities: Accessible intact surfaces cleana used grinstalled, maintaine gracility provided ichever Comes Fir d Identification ing (Bulk Food) resical Facilities ices clean d lighting; designate operly disposed; faci	dequate to rated; Chemical/ Operation p sign posted) ding e and properly ed, used/ rst ed areas used lities maintained	R

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: Ekin nutrition		Physical A	ddress:		ity/State: Rockwall	License/Permit # FS 9319	Page <u>2</u> of <u>2</u>				
			TEMPERATUR			1.000.0					
Item/Loca		Temp F	<u>Item/Location</u>		Temp F Item/I	Location	<u>Temp</u>				
Freeze	er	16 / HTT									
Ico	n food cooler										
	37/38/39										
Be	erage cooler										
	32/33/34										
	Bolt24	38									
В	Bang cooler										
Item	AN INSPECTION OF YOUR ES		SERVATIONS AND ENT HAS BEEN MADE			O THE CONDITIONS OBSE	ERVED AND				
Number	NOTED BELOW: All temps F										
	Allergy posting on door to freezer Selling unrefined bakery items - hence allergy posting on this freezer										
	Icon cooler - to locate		- nence allergy p	posting on tr	iis ireezer						
			compliance								
	Labels on icon appea		•								
	Icon delivers 2-3 times per week when needed										
	Hot water in restrooms 117 F										
4.5	Restroom has been p										
45	Watch very small gap at back door in corner										
	Icon meals temps checked by company / delivered semi frozen - to confirm HTT										
Received (signature)	See abov	<u></u>	Print:			Title: Person In Charg	ge/ Owner				
Inspected (signature)	See abou	atríck	Print:			Samples: Y N	# collected				