Followup fee of \$50.00 after initial FollowupRetail Food Establishment Inspection ReportImage: First aid kit Image: Allergy policy/training Vomit clean up Employee healthFollowupCity of RockwallImage: First aid kit Image: Allergy policy/training Image: Employee health																	
Date:         Time in:         Time out:         License/Pe           12/02/2022         12:53         1:48         FS ne													Food handlers Food managers Page <u>1</u> of <u>2</u>				
Purpose of Inspection:         I - Routine         2 - Follow Up         3 - Complai						eed to post int 4-Investigation 5-CO/Co					n	5-CO/Construction 6-Other TOTAL/SCORE					
Establishment Name: Contact/Owner N Horizon Nutrition Heather								/Owner N	Name: * Numbe						* Number of Repeat Violations:      ✓ Number of Violations COS:		
Phy	Physical Address: Pest control :									Hood Grease trap :					se trap : Follow-up: Yes Z 5/95/A		
573											Na To inspect to determine need No $\square$ not observed NA = not applicable COS = corrected on site R = repeat violation W- W						
Mark the appropriate points in the OUT box for each numbered item       Mark √ in appropriate box for IN, NO, NA, COS       Mark an       √in appropriate box for R         Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days																	
	Compliance Status								Compliance Status						R		
U T	N	0	A	O S	(F = degrees Fahrenheit)					נ 1		N O	A	O S	Employee Health		
		~			1. Proper cooling time and temperature						~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting		
3					2. Proper Cold Holding temperature(41°F/45°F) See attached - turned unit down							,			13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	-	
5			-		3. Proper Hot Holding temperature(135°F)					_							
			~		4. Proper cooking time	- ·							Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly				
	_		V		5. Proper reheating pro	· ·		°F in 2		_	~	15. No bare hand contact with ready to eat foods or approved	-				
			~		Hours)							~			alternate method properly followed (APPROVED Y N ) Gloves used if needed		
		6. Time as a Public Health Control; procedures & records												Highly Susceptible Populations			
					Ар	oproved Sourc	æ				~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Plans to use pasteurized instead of shelled eggs		
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction						<u> </u>				Chemicals		
					8. Food Received at proper temperature Commercial grocery to transport					17. Food additives; approved and properly stored: & Vegetables				17. Food additives; approved and properly stored; Washing Fruits & Vegetables			
					Protection from Contamination						~				18. Toxic substances properly identified, stored and used	-	
					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						<u> </u> -			L	Water/ Plumbing		
					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <b>100</b> ppm/temperature						~				19. Water from approved source; Plumbing installed; proper backflow device		
		~			11. Proper disposition of returned, previously served or reconditioned <b>Discarded</b>						·	,			City approved           20. Approved Sewage/Wastewater Disposal System, proper           disposal	-	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days								rrective Action within 10 days									
O U T	I N	N O	N A	C O S	Demonstration of Knowledge/ Personnel										Food Temperature Control/ Identification		
	/			~	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 2					Maintain Product Temperature					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature		
	22. Food Handler/ no unauthorized persons/ personnel					28. Proper Date Marking and disposition Discussed doing for opened creams and e 29. Thermometers provided, accurate, and calibrated;				28. Proper Date Marking and disposition Discussed doing for opened creams and egg whites							
S					Safe Water, Reco	Recordkeeping and Food Package Labeling				2 29. Thermomet Thermal test st See				~	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips To send pic of new therm		
					23. Hot and Cold Wate	ire, safe							Permit Requirement, Prerequisite for Operation				
					24. Required records a destruction); Packaged <b>Per order an</b>	Food labeled	d							30. Food Establishment Permit (Current/ insp sign posted ) To post			
	Τ				Conformance vite V	ariance, Specia	alized Proces								Utensils, Equipment, and Vending           31. Adequate handwashing facilities: Accessible and properly		
			~		HACCP plan; Variance processing methods; m						~				supplied, used		
	Consumer Advisory								~	,			32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch when choosing				
		26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Discussed						33. Warewas						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided			
0	I	N	N	С	Core Items (1 Poin	nt) Violation	s Require C	orrective	Actio R	n No	) I	Ν	ed 9 N	0 Da C	ays or Next Inspection , Whichever Comes First		
Ŭ T	N	0	A	0 S		of Food Conta		ther		t 1	J N	Õ	A	Ö S	Food Identification		
					34. No Evidence of Ins animals							~	_		41.Original container labeling (Bulk Food)		
					<ul><li>35. Personal Cleanliness/eating, drinking or tobacco use</li><li>36. Wiping Cloths; properly used and stored</li></ul>										Physical Facilities 42. Non-Food Contact surfaces clean		
										┝	~				42. Non-rood Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used	4	
W					37. Environmental contamination Natch storage under water filler 38. Approved thawing method					┝			_		44. Garbage and Refuse properly disposed; facilities maintained	-	
										┝			_		45. Physical facilities installed, maintained, and clean	-	
	1				Proper Use of Utensils           39. Utensils, equipment, & linens; properly used, stored,					┝		$\left  - \right $	_		46. Toilet Facilities; properly constructed, supplied, and clean	1	
	dried, & handled/ In use utensils; properly used Store handle up							~									
					40. Single-service & single-use articles; properly stored and used							~			47. Other Violations		

## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: Rachel Watson	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: On Nutrition	Physical A Horizo		City/State: Rockwal		License/Permit # Page <u>2</u> of <b>FS</b>		<u>2</u> of <u>2</u>		
		<u> </u>	TEMPERATURE OBSERVA		<u> </u>					
Item/Loca		<u>Temp F</u>	Item/Location	<u>Temp F</u>	Item/Locatio	on		<u>Temp F</u>		
Cooler		44								
	Creamer	46								
Turned too high setting										
		OB	SERVATIONS AND CORRECT	TIVE ACTION	NS					
Item Number		TABLISHME	ENT HAS BEEN MADE. YOUR ATTE	NTION IS DIRE	CTED TO THE	E CONDITIONS OBSE	RVED A	ND.		
	NOTED BELOW: all temps F Hot water 111 at hand sink /three comp sink - temp of wash sink 118 / confirmed sanitizer 50-100 ppm									
	Hot water 111 at hand sink /three comp sink - temp of wash sink 118 / confirmed sanitizer 50-100 ppm Discussed peanut butter scoop and etc and separation etc for known allergens ext also when making protein balls									
	Doing waffles when re	quested								
	Setting up sinks for us	e during	day							
			loves to make protein ball	s etc						
	Sanitizing surfaces wit									
	Discussed using wipe		•			Ambient. 36	4			
02	Small residential cooler setting was too high and not holding 41 or less									
14/	Turned unit to colder setting / unit has been opened and closed frequently today / will confirm temp									
W	Watch what is stored on the new cooler as it is directly under sanitizer dispenser next to hand sink Reminder when using bleach as sanitizer to use cool water when mixing to allow to keep in solution									
	Watch door in restroor				liixing to a	now to keep in	Solutio	ות		
29			0	confirm temp of	egg white / w	affle mix / another ne	eded fo	r hanging		
W	Need to provide a food thermo to co firm food temp advise to get digital to confirm temp of egg white / waffle mix / another needed for hanging Watch what is stored under water unit drain inside cabinet									
W	Need to date mark dairy product when opening To discard at 6 days out									
	Serving waffles in to go containers only - nonwashable containers									
	Loaned thermo to business to teach cooler temps									
Received (signature)	See abov	/e	Print:		נ	fitle: Person In Charge	e/ Owner			
(signature) See above Inspected by: (signature) Kelly kirkpatrick RS Samples: V. N.										
	кену мари	uruk	/ NO		S	Samples: Y N	# collecte	ed		