

Followup fee of \$50.00 after initial Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 12/02/2022	Time in: 12:53	Time out: 1:48	License/Permit # FS need to post	Food handlers	Food managers 2	Page 1 of 2
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<b>Purpose of Inspection:</b> <input checked="" type="checkbox"/> 1-Routine <input type="checkbox"/> 2-Follow Up <input type="checkbox"/> 3-Complaint <input type="checkbox"/> 4-Investigation <input type="checkbox"/> 5-CO/Construction <input type="checkbox"/> 6-Other <input type="checkbox"/> <b>TOTAL/SCORE</b>						
Establishment Name: Horizon Nutrition			Contact/Owner Name: Heather		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____	
Physical Address: 5737 horizon			Pest control :	Hood Na	Grease trap : To inspect to determine need	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
<b>5/95/A</b>						

**Compliance Status:** Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch  
 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					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
		✓				✓					
3						✓					
			✓			<b>Preventing Contamination by Hands</b>					
			✓			✓					
			✓					✓			
			✓			<b>Highly Susceptible Populations</b>					
						✓					
						<b>Chemicals</b>					
									✓		
						✓					
						<b>Water/ Plumbing</b>					
						✓					
						✓					

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days											
Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
		✓				✓					
		✓						✓			
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						2				✓	
		✓				<b>Permit Requirement, Prerequisite for Operation</b>					
		✓				✓					
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
				✓		✓					
<b>Consumer Advisory</b>						✓					
		✓				✓					

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First											
Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
		✓						✓			
		✓				<b>Physical Facilities</b>					
		✓				✓					
W		✓				✓					
		✓				✓					
<b>Proper Use of Utensils</b>						✓					
		✓				✓					
		✓						✓			

To send pic of new thermo

Watch when choosing

Service sink or curb cleaning facility provided

Set up

To post

Per order and handed

Discussed doing for opened creams and egg whites

See

Discussed

Discussed

Discussed

