Additional followups \$50.00 fee

Retail Food Establishment Inspection Report City of Rockwall

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

Da					mit # 103817					$ \begin{array}{c c} \text{Food handlers} \\ 1 \end{array} $ Food managers $ \begin{array}{c c} \text{Page } \underline{1} & \text{o} \end{array} $	of 2			
Pι	Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla			int	4-Investigation			atio	n	5-CO/Construction 6-Other TOTAL/SC	ORE			
	Establishment Name: Contact/Owner N Horizon nutrition Heather / Rad											* Number of Repeat Violations: ✓ Number of Violations COS:	/ A	
	Physical Address: Pest control: 5737 Horizon T Rex as needed						Hood Grease Na To chec					se trap/ waste oil Follow-up: Yes V No Pics	/A	
Compliance Status: Out = not in compliance IN = in compliance NO =								ot obs	ervec		$\mathbf{A} = \mathbf{r}$	ot ap	pplicable $COS = corrected on site R = repeat violation W-W.$	atch
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														
О	ompliance Status I N N C Time and Temperature for Food Sofety					R		Complianc O I N		N	C			
U T	N	N O A O S (F = degrees Fahrenheit) 1. Proper cooling time and temperature					U I	N O A		O S	Employee Health 12. Management, food employees and conditional employees;			
		~			1. Froper cooming time and temperature	oper cooming time and temperature			knowledge, responsibilities, and reporting					
					2. Proper Cold Holding temperature(41°F/	old Holding temperature(41°F/45°F)						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth		
					3. Proper Hot Holding temperature(135°F)	t Holding temperature(135°F)					Posted at hand sink			
		'			4. Proper cooking time and temperature				T_	_		Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly		
		•			5. Proper reheating procedure for hot holdi	ng (165°F in 2	-		·				Gloves or 15. No bare hand contact with ready to eat foods or approved	
		'			Hours)				·				alternate method properly followed (APPROVED Y. N.)	
	/				6. Time as a Public Health Control; proced Prep only	lures & records							Highly Susceptible Populations	
					Approved Source				v	/			16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
					7. Food and ice obtained from approved so								Yes using egg white	
	/				good condition, safe, and unadulterated; pa destruction Herbalife target Krog	arasite Jer							Chemicals	
					8. Food Received at proper temperature		\forall				م ،		17. Food additives; approved and properly stored; Washing Fruits	S
	•				To transport at correct tem	ıp					~		& Vegetables Using frozen 18. Toxic substances properly identified, stored and used	\bot
					Protection from Contaminat 9. Food Separated & protected, prevented of				V				Low	
	~				preparation, storage, display, and tasting	during rood							Water/ Plumbing	
	/				10. Food contact surfaces and Returnables Sanitized at <u>100</u> ppm/temperature	; Cleaned and			L	/		I	19. Water from approved source; Plumbing installed; proper backflow device	
		_			11. Proper disposition of returned, previou	sly served or			Ť	4			City approved 20. Approved Sewage/Wastewater Disposal System, proper	+
L					reconditioned Discard				·				disposal	
O U	I N	N O	N A	C O	•		ints)		0 1			C C C O		R
T	N	U	A	s	Demonstration of Knowledge/ Per 21. Person in charge present, demonstration				T	0	A	S		
	~				and perform duties/ Certified Food Manage 2				r	1			27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	/				22. Food Handler/ no unauthorized persons	s/ personnel		2	2				28. Proper Date Marking and disposition Egg whites etc	
					Safe Water, Recordkeeping and Foo Labeling	od Package			·	/			29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
	✓	23. Hot and Cold Water available; adequate pressure, safe See								Using Taylor digital / test strips within date				
	•												Permit Requirement, Prerequisite for Operation	
W					24. Required records available (shellstock								30. Food Establishment Permit (Current/ insp sign posted)	
					destruction); Packaged Food labeled Self serve protein balls t	tags; parasite to be label			V				30. Food Establishment Permit (Current/ insp sign posted) Posted	
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Heather Dawson	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Horizon Nutrition		Physical Action 5737 h		City/State: Rockwa	II	FS 0003817	Page <u>2</u> of <u>2</u>					
		1 2.2.	TEMPERATURE OBSERVAT									
Item/Loc	ration	Temp F	Item/Location	Temp F	Item/Locat	ion	Temp					
Protei	Protein balls cooler		Silver freezer / cooler combo)								
			Freezer	-5.9								
			Cooler	37								
			Eggs	37								
			Egg whites	37								
			SERVATIONS AND CORRECTIV									
Item Number	AN INSPECTION OF YOUR ES' NOTED BELOW: ALL TEMPS T		IT HAS BEEN MADE. YOUR ATTENTI	ON IS DIRE	CTED TO TH	E CONDITIONS OBSERV	ED AND					
	Dumpster missing one	e lid										
W	Discussed labeling prote	in balls or	employees handing it to them-\	Will move	cooler bel	nind counter where	it was before					
46	Need paper towels dis	spenser in	restroom/ also selfClosing	device c	n door							
	Hot water 130F / rr / h	nand sink	/ three comp									
	Hanging mop to dry in		•									
	Hands washed at hand sink in front prep area											
			<u> </u>									
	Reminder to avoid using residential appliances Avoid using wicker for storage - this is for personal use only											
37	TimeTo defrost top freezer											
28	Reminder to date mark Tcs foods after opening ex egg whites / yogurt / whipping creamEtc											
	Sink sanitizer 100 ppr		<u></u>	,	- 9	рр9 с. се						
	Sanitizer in red bucket after filling 100Ppm											
	Ice machine on pump		.9									
?	· · · · ·		pumped yet / was told by a	rch that t	he grease	e trap outside is fo	r the cente					
?					g							
-	So her's is just a back up system will check at city hall Provided owner with three names to have system checked and pulled if needed will need a long hose											
	Watch floor storage											
39	Watch utensil storage and store with handles out of product											
W	Best to store boxes of cupsOff floor so that you may clean floor											
	200 to 0.0.0 solves of dapoen noof of that you may down noof											
Received	by:		Print:			Title: Person In Charge/	Owner					
(signature)	See abov	/e				-						
Inspected	1 by:		Print:									
(signature)		atríck	RS			Samples: Y N #	collected					