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: Time in: 12:54					Time out: License/Permit # FS 0003817							Food handlers Need new Food managers Page 1	of <u>2</u>		
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain							_	Inves	stiga	atior	ı	5-CO/Construction 6-Other TOTAL/S	CORE	
Establishment Name: Contact/Owner N Horizon nutrition Rachel/ Heatl												* Number of Repeat Violations: ✓ Number of Violations COS:			
Physical Address: Pest control:						iner	Но	od		G	reaci	e trap/ waste oil: Follow-up: Yes 3/97	7/A		
Horizon As needed commercial							al						10 gals 06/20/2024 No		
Mark		omplia		Status: Out = not in compoints in the OUT box for	mpliance IN = in c	compliance Mark	NO = not						plicable COS = corrected on site R = repeat violation NA, COS Mark an In appropriate box for R		
IVIAIN	tiic	арргор	riace										ive Action not to exceed 3 days		
	Compliance Status						R	O I N N				atus C			
	$ \begin{array}{c ccccccccccccccccccccccccccccccccccc$						U	N	o	A	o s	Employee Health	R		
	1. Proper cooling time and temperature										5	12. Management, food employees and conditional employees;			
												knowledge, responsibilities, and reporting			
	2. Proper Cold Holding temperature(41°F/ 45°F)										13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				
					\perp						Posted at hand sinks				
	3. Proper Hot Holding temperature(135°F)									Preventing Contamination by Hands					
	4. Proper cooking time and temperature									14. Hands cleaned and properly washed/ Gloves used properly					
	5. Proper reheating procedure for hot holding (165°F in 2						. /			15. No bare hand contact with ready to eat foods or approved	,				
	Hours)									alternate method properly followed (APPROVED Y N)					
	v			6. Time as a Public Hea	alth Control; proc	edures & records							Highly Susceptible Populations		
				An	proved Source								16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required		
													Using these waffles		
	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction									Chemicals					
$\vdash \vdash$				8. Food Received at pro	oner temperature		+				1		17. Food additives; approved and properly stored; Washing Fru	ite	
L	/			8. Food Received at pro	oper temperature								&_Vegetables	its	
				D 4 (1)	f C								Frozen 18. Toxic substances properly identified, stored and used	_	
T				9. Food Separated & pr	from Contamin								1 1 2		
	1			preparation, storage, dis									Water/ Plumbing		
·	/			10. Food contact surfact Sanitized at100					/				19. Water from approved source; Plumbing installed; proper backflow device City approved		
				11. Proper disposition of reconditioned	_	ously served or							20. Approved Sewage/Wastewater Disposal System, proper		
	v			lisc:	arded								disposal		
	•			DISC	arded	tion Items (2 P	oints)	riolat	tions .	Rea	uire	Cor	•		
O 1		N N O A	CO	Pri	ority Foundat	`	oints) 1	0	I	N	N	С	rective Action within 10 days	R	
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U T U T U T U T U T U T U T U T U T U T		N N	S	Discrete Prince Present of Consumer From Prevention of Con	esent, demonstrat rtified Food Mana nauthorized perso rdkeeping and F Labeling r available; adeque vailable (shellstoce Food labeled with Approved P ariance, Specialize obtained for specianufacturer instrue sumer Advisory er Advisories; raw inder/Buffet Plate at) Violations K of Food Contam ect contamination s/eating, drinking perly used and sto ION amination method er Use of Utensile is, & linens; prope	Personnel ion of knowledge, ager (CFM) ons/ personnel lood Package late pressure, safe lk tags; parasite led Process, and cialized ctions ov or under cooked led Allergen Label led Procedure Correctivity ination la, rodent/other lg or tobacco use ored	R	V V	t to E	N O O	N A	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition If not using with 24 hrs 29. Thermometers provided, accurate, and calibrated; Chemical Thermal test strips Provide one to front two coolers Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch use of wicker 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Confirmed set up ys or Next Inspection, Whichever Comes First Food Identification 41. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean Very minor of non food contact 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained Watch dumpster area	R	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (Printed) Emmy Wade	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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	ment Name: On nutrition	Physical A		City/State:		License/Permit # Fs0003817	Page <u>2</u> of <u>2</u>					
110112	01111011	1101120	TEMPERATURE OBSERVA			1 00000017						
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Loc	ation_	Temp I					
Whipp	ed cream unit	39	Protein ball fridg	e 37								
Whipp	ed cream new today			,								
E	Back cooler	38										
Th	ermo in door											
		OI	 SERVATIONS AND CORRECT	TIVE ACTIO	NS							
Item Number		TABLISHMI	ENT HAS BEEN MADE. YOUR ATTE	NTION IS DIR	ECTED TO T	THE CONDITIONS OBSERV	VED AND					
Trainiou	NOTED BELOW: All temps F Hot water 114 at hand	sink and	I three comp									
	Sink sanitizer 100 ppn		i tillee comp									
	Restroom looks good		nor									
	Using same sanitizer											
42	Minor cleaning needed											
72	Keep and eye on use											
			onis vanous locations									
29	Best to store in sanitizer Need therme in warment leastion of small reach in for whiched group, also protein here.											
23	Need thermo in warmest location of small reach in for whipped cream - also protein bars Back cooler used with thermo in warmest location											
	Watch use of wicker that cannot be washed Storing long handled scoop upright but handling correctly by handle											
	Storing long handled scoop upright but handling correctly by handle Ingredients by request / storing all known allergens Sep											
	Provided new allergy poster Watch use of residential											
	Tratori dos or recident											
Received	by:		Print:			Title: Person In Charge/	Owner					
(signature)	See abov	/e										
Inspected	See abou		Print:									
(signature)	Kelly Kírkpo	utríck	\mathcal{RS}			Samples: Y N #	collected					