

Retail Food Establishment Inspection Report

City of Rockwall

Received by: <small>(Printed / covid)</small> Bhavik Patel	Print:	Title: Person In Charge/ Owner Owner
Inspected by: <small>(signature)</small> <i>Kelly Kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Nektar	Physical Address: 1053 E I -30 111	City/State: Rockwall	License/Permit # FS 0004102	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
To go unit	39	Under counter freezer	3.3		
Upright cooler front	15	Wic			
ColdTopUnit		Spinach	41		
Peanut butter	39	Pineapple for reference	39		
Pineapples	39	Kale	39		
Chia inside	39	Wif	22		
Under counter		Dipperwell	155		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW. ALL TEMPS TAKEN IN F
W	All items for self service are prepackaged ... except ginger and turmeric as made on site - willCheck other locations Hot water at Hand sink 105 f /108F / Sanitizer in bucket -200 ppm
32	Time to replace green cutting board as badly scored - discussed gloves with owner Allergy posting an discussed with owner
42	Need to clean inside under counter freezer Discussed using nsf or etl listed containers - pitchers in reach in cooler
32	Time to replace cutting boards Juicers are cleaned and sanitized every 4 hrs or less
32	Also need to replace strainer at juicer
Good	Now keeping spinach etc inside wic and not storing at room tempAny more Wif it not 0-10 F
37/cos	Protect bananas - to cover -Ice over
45	Ice on floor from dripping ceiling / - tech has already been on site
45	Ice on floor and shelving etc - tech has already looked at it and part has been ordered
35	Hair to be properly restrained
39	Best to hang mops to allow to air dry and avoid storing in buckets
W	Using FIT for washing veggies per label and rinse - no test strips Keep an eye on condition of bananas
29	Test strips out of date- need new ones
W	Keep an eye on dumpster area
46	Restroom hot water is only reaching 67 F to address
39	Make sure utensilsStorage unit is remaining washable.
42	Store hand sink clean
37/cos	Discussed covering opened food containers below boxes in wic ..
45	Watch condition of flooring throughout
46	Owner will notify landlord regarding restrooms

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