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
Vomit clean up Employee health
Employee health

Date:				20	Time in:	ermit #						Food hand	llers Food managers	Page 1 of	2			
11/27/2023 Purpose of Inspec							04102 4-Investigation 5-C					5-CO/Construction	6-Other					
E	stabli	shme	nt l	Van	ne:	2-Follo	Conta	3-Complaint act/Owner N		4-1	inves	ugau	10n		* Number of Repeat Vi	iolations:	TOTAL/SCO	KŁ
_	ekta				ır			y Patel		11			Cra	0001	✓ Number of Violations	s COS: Follow-up: Yes	10/90/	/A
	iysica 53E I		dre	ss:			Pest contro Romney 10/	/03/2023		Hoo Na	od				trap//waste oil s 10/34/2033	No No	107007	, ,
M					Status: Out = not in corpoints in the OUT box for	mpliance IN	= in compliand	ce NO	$\mathbf{O} = \text{not } \mathbf{O}$						licable COS = corrected on NA, COS	on site $\mathbf{R} = \text{repeat vio}$ Mark an $\mathbf{X}$ in appropriate	olation W- Wate	ch
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Co	ompli:		Stat N	С	Time and Tem	monotuno fo	w Food Sofot	4	R	Co	mplia I	N 1	N (					R
U T	N	0	A	o S	(F = de	egrees Fahre	enheit)	ty		U T	N	0	A C	3		nployee Health		
					Proper cooling time a	and temperat	ture								12. Management, food emp knowledge, responsibilities		employees;	
					2 Proper Cold Holding	temperature	·(41°F/ 45°F)								13. Proper use of restriction		scharge from	+
	2. Proper Cold Holding temperature(41°F/45°F)  See								W	<b>/</b>				•				
	3. Proper Hot Holding temperature(135°F)								Émailed again to post at all hand sinks  Preventing Contamination by Hands									
		•	/		4. Proper cooking time	and tempera	iture				14. Hands cleaned and properly washed/ Gloves use						used properly	+
		Ť			5. Proper reheating proc	cedure for ho	ot holding (16	55°F in 2							15. No bare hand contact w			+
		•			Hours)									i	alternate method properly f Gloves used and ha	followed (APPROVED ands washed- wa	Y N. ) atch	
	~				6. Time as a Public Hea Prep only not using a	Ith Control; nymore for l	procedures deafy greens	& records							Highly Su	sceptible Populations		
					A	proved Sou	<b>***</b>								16. Pasteurized foods used;	•	fered	
					•			T 1:							Pasteurized eggs used when	n required		
					7. Food and ice obtained good condition, safe, an											Chemicals		
					destruction Sysco											Circuircuis		
	/				8. Food Received at pro	per tempera	ture								17. Food additives; approve & Vegetables	ed and properly stored;	Washing Fruits	
															Using FIT per la 18. Toxic substances prope	abel- need tes	t strips	+
	1 1				9. Food Separated & pro	from Cont		food			<b>/</b>				Store low / avoid Sa			_
٧				/	preparation, storage, dis Covered in wif to protect from C	splay, and ta	sting	•							Wa	ater/ Plumbing		
					10. Food contact surface	es and Retur	mables ; Clea								19. Water from approved se	ource; Plumbing install	led; proper	
					Sanitized at 200						<b>'</b>				backflow device City approved			
					<ol> <li>Proper disposition o reconditioned</li> </ol>	of returned, p	previously ser	rved or							20. Approved Sewage/Was disposal	tewater Disposal Syste	m, proper	
	1 1										` ∥				See above			
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## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: (Printed / Covid Bhavik Patel	Print:	Title: Person In Charge/ Owner OWNEr
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

TEMPERATURE OBSERVATIONS	Establishment Name: Nektar		Physical Address: 1053 E I -30 111			y/State: ockwal		License/Permit # FS 0004102	Page <u>2</u> of <u>2</u>			
To go unit  39 Under counter freezer ColdTopUnit Spinach Spinach 41 Peanut butter 39 Pineapples 39 Kale 39 Chia inside 39 Wif 22 Under counter Dipperwell 155  Bear Market For Force State Issue Market Force State Issue Market Force State Issue Market Force Force State Issue Market Force F		••	1.000				•	1 0 000 110=				
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