2nd Followup \$50.00 fee

Retail Food Establishment Inspection Report City of Rockwalll

	First aid kit
	Allergy policy
V	Vomit clean up
	Employee health

		Time in:	Time out: License/Permit # 4:20 Need permit							Need all Page 1 of 2	<u> </u>				
	12/09/2022 3:20 4:20 Need Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla				<u> </u>				n	5-CO/Construction 6-Other TOTAL/SCOR					
Establishment Name: Contact/Owner N						Name	me:				<u> j.</u>	Number of Repeat Violations: Viumber of Violations COS:			
Physical Address: Pest control:					KIIIS	Н	Iood				e trap : Follow-up: Yes 🗸 10/90//	A			
3045 N goliad 106 Landlord						(O = n	Na ot obs		d N			o check No	h		
Mark the appropriate points in the OUT box for each numbered item Mark 'V' a checkmark in appropriate box for IN, NO, NA, COS Mark an X in appropriate box for R											11				
Priority Items (3 Points) violations Compliance Status						s Keq		Con	ıplianc	e Sta	atus	ve Action not to exceed 3 days			
O U T	N	N O	N A	C O S	Time and Temperature for Food Safety (F = degrees Fahrenheit)						I N N O	A A	C O S	Employee Health	R
		/			Proper cooling time and temperature					ı				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	\dashv				2. Proper Cold Holding		_	+			Н	13. Proper use of restriction and exclusion; No discharge from			
	/				Borderline			·				eyes, nose, and mouth To post at hand sink emailed poster			
			/		3. Proper Hot Holding temperature(135°F)									Preventing Contamination by Hands	
			/		4. Proper cooking time and temperature					ı	_			14. Hands cleaned and properly washed/ Gloves used properly	
			/		5. Proper reheating pro- Hours)	cedure for hot hold	ding (165°F in 2				/			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.)	
		/			6. Time as a Public Health Control; procedures & records									Scoops etc Highly Susceptible Populations	
					A	1 C				Τ			,	16. Pasteurized foods used; prohibited food not offered	
						proved Source	anna Faadia			\perp		'	Ц	Pasteurized eggs used when required	
	/				7. Food and ice obtaine good condition, safe, at destruction was not	nd unadulterated; p	parasite							Chemicals	
	_				destruction Walmart 8. Food Received at pro		ldi/ commercia							17. Food additives; approved and properly stored; Washing Fruits	
	~				To check temp							~		K Vegetables Frozen	
					Protection	from Contamina	ation		3	3			~	18. Toxic substances properly identified, stored and used To label	
W					Food Separated & protected, prevented during food preparation, storage, display, and tasting					_				Water/ Plumbing	
W	7				Need to keep ice drainable 10. Food contact surface Soritized at 200	es and Returnable	s; Cleaned and		,	$\overline{}$				19. Water from approved source; Plumbing installed; proper backflow device	
۷۱	_				Sanitized at 200				•	3				Mop sink faucet and pipes under three comp 20. Approved Sewage/Wastewater Disposal System, proper	
	11. Proper disposition of returned, previously served or reconditioned							ı	/			disposal			
													1 1	To check on grease trap	,
0	7	N	N	C	Pri	ority Foundat	ion Items (2 Pe	_						To check on grease trap rective Action within 10 days	
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Stephen Perkins	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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	nent Name: nix Nutrition	Physical A 3045	Address: N Goliad		City/State: Rockwa	License/Permit # Page				
			TEMPERATUI							
Item/Loc	ation	Temp	Item/Location		Temp	Item/Loc	eation		Temp	
Coole	r black residential									
	Croomor	11							<u> </u>	
	Creamer	41								
	Freezer	11								
		OI	SERVATIONS ANI	CORRECTIV	VE ACTIO	NS				
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: temps taken in		ENT HAS BEEN MADE	. YOUR ATTENT	ION IS DIR	ECTED TO	THE CONDITIONS OBSE	RVED A	ND	
Transcer	_	1 Γ								
10	Hot water 112 F	adara una	lar throa aama a	اماد						
19	Need to remove extenders under three comp sink To have grease trap checked to see when to pump - to ask teddy									
			·	•	teaay					
10	Using wiping cloths to	•	•			-111				
19	To make sure that fauc				op of the	sink - de	evice to sink has b	een re	moved	
19	May make faucet secu	<u> </u>		out						
39	Discussed hanging mop to allow to air dry Sink sanitizer 200'ppm quats and test strips on site									
- 00		•	•							
39	Avoid storing clean clean		•							
40	Need to set up sanitiz						· · · · · · · · · · · · · · · · · · ·			
18	Spray bottle of fabulo			nd only used	for non	tood su	rfaces never cour	iter to	ps	
W	Avoid using any wicke					la a a . fl a	t			
W	Discussed using NSF									
10/	Cooler is holding bord		•	older setting	/curren	tiy nolali	ng 41 F			
W	Discussed allergens a			-11.1-1-00			atta ata			
	Keep an eye on utens			all to be SS	or appr	oved pia	Stic etc			
	Using bamboo .for sto									
147	Using metal stem The									
W	To keep ice drained in ice bin today it is a slurry									
W	Turned cooler down a		•	0 (1	.1					
W	To check into a manuf			·	ckages					
	Restroom equipped with hot water soap and towels									
Received	hv•		Print:				Title: Person In Charg	o/ Owner		
(signature)	"Spa ahou	10					Tiue, reison in Charg	d Owner		
	JEE abul	/ C								
Inspected (signature)	See abou	atici al	Print:							
	newy mrxpc	mr ux	/ NJ				Samples: Y N	# collecte	ed	