	vup				City of			all		- F -		ion Report	ing	
Date: 12/	13/2	023	Time in: 1:30	Time out: 2:03	License/F			1	าe	e	d 2	$\begin{array}{c c} 1 & Food handlers \\ 1 & 1 \end{array} \begin{array}{c} Food managers \\ Page \underline{1} & of \end{array}$	2	
	o <mark>se of I</mark> lishmen		ction: 🖌 1-Routine	e 2-Follow U	Contact/Owner		4-	Inve	stiga	tior	1 [5-CO/Construction 6-Other TOTAL/SCO * Number of Repeat Violations:	ORE	
	enix N				Perkins	name:						✓ Number of Violations COS: 1/00/	Δ	
	cal Add Iorth Ho		suite 106	Тор	t control : rovide info		Hoo Na	od			rease 2023	ronow up. res	A	
Mork	Compli		Status: Out = not i e points in the OUT box	in compliance $IN = in c$	compliance N	$\mathbf{O} = \text{not}$						plicable $COS = corrected on site R = repeat violation W- Wat NA, COS Mark an in appropriate box for R$	tch	
Mark	uie appro	opriate	•									ive Action not to exceed 3 days		
0 Î	mpliance Status				R	0			N C					
U N T	N O A O				U T		0 A	A	O S	Employee Health 12. Management, food employees and conditional employees;				
	1. Froper cooling time and temperature					~		knowledge, responsibilities, and reporting						
~	2. Proper Cold Holding temperature(41°F/45°F)				w					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				
-	3. Proper Hot Holding temperature(135°F)				vv					To post at hand sink now	-			
	4. Proper cooking time and temperature							Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly						
	V			procedure for hot hol	ding (165°E in 2		_	~				15. No bare hand contact with ready to eat foods or approved	_	
	V		Hours)	procedure for not not					~			alternate method properly followed (APPROVED Y_N_) Using gloves or utensilsTo touch food		
	~		6. Time as a Public	Health Control; proce	edures & records							Highly Susceptible Populations		
1	r I			1			F					16. Pasteurized foods used; prohibited food not offered	+	
				Approved Source						V		Pasteurized eggs used when required		
~	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Walmart									Chemicals				
	,			t proper temperature						~		17. Food additives; approved and properly stored; Washing Fruits & Vegetables		
			Commercial	• •						-		Frozen 18. Toxic substances properly identified, stored and used		
		-		tion from Contamin			_	V				Low	_	
~	 9. Food Separated & protected, prevented during food preparation, storage, display, and tasting 									Water/ Plumbing				
~	✓ 10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature In sink					backflow device City approved				City approved				
	~		reconditioned	on of returned, previo				~				20. Approved Sewage/Wastewater Disposal System, proper disposal		
0 I	N N	I C			·	Dints) v	0	Ι	Ν	Ν	С	rective Action within 10 days	1	
U N T	O A		Demonstra	tion of Knowledge/			U T	N	0	A	0 S	Food Temperature Control/ Identification		
		S	21 Person in charge	a present demonstrat	ion of knowledge							27. Proper cooling method used; Equipment Adequate to		
	,	S	and perform duties/ Demo knowle	e present, demonstrati ⁷ Certified Food Mana dge no unauthorized perso	ager (CFM)		14	~			~	Maintain Product Temperature 28. Proper Date Marking and disposition		
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Retail Food Establishment Inspection Report

City of Rockwall

(Printed) Chesney Richards	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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Establishment Name: Phoenix nutrition		Physical Address: North Goliad TEMPERATURE OBSERVA		City/State: Rockwal		License/Permit # FSI 004302	Page <u>2</u> of <u>2</u>				
Item/Loc	ation	Temp F	TEMPERATURE OBSERV	Temp F	Item/Locat	ion	Temp F				
Black				<u>remp r</u>			<u></u>				
DIACK	COOIEI	40									
F	reezer -6.8										
					10						
Item	AN INSPECTION OF YOUR ES		SERVATIONS AND CORRECT			E CONDITIONS OBSERV	ED AND				
Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: All temps F										
	Hot water in restroom	112									
	Handing tea packets to	o custom	ers when requested								
	Washing water dispension	ser daily									
	Hot water at hand sink	x 114 and									
	Sink sanitizer 200 ppm	1									
40	To replace card board	boxes wi	th plastic containers for st	torage							
	Sprayer is not falling in	nto mop :	sink								
	Mop is draining into bu	ucket									
	Test strips on site										
	Discussed date markir	ng									
	Ingredients by request										
W	-		and under racks and sinks	s and in ca	binets						
	Ice unit is drained daily	y									
	(wRS) daily										
			as thermo in door of coole								
	Watch typeOf containe	ers used	for fruit etc NSF is be	st							
	Dumpster is not used often by this facility dumpster issue is due to donuts and Mexican food location										
1											
1											
1											
Received	by:		Print:			Title: Person In Charge/	Owner				
(signature)	See abov Kelly Kírkpa	'e									
Inspected		-	Print:								
(signature)	Kellv Kírkba	ıtríck	RS								
						Samples: Y N #	collected				