\$50.00 fee Cit							olishment Inspection Report ay of Rockwalll					all1 Vom	 First aid kit Allergy policy Vomit clean up Employee health 		
Date: Time in: Time out: License/Pe 06/23/2023 1:15 2:30 FSI 0												Handlers CFM	1	Page <u>1</u> of _	2
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain					int	4-Investigation			atio	on	5-CO/Construction 6-Othe	OTAL/SCO	OTAL/SCORE		
Phoenix nutrition Perkins			vame:			~	Number of Repeat Violations:		10/90/A						
Physical Address: Pest control : 3045 N Goliad 106 Need commercial comparison					pany	Ho Na	od			Greas leed ii	fo Follow-up: Y	les 🔽			
M	Compliance Status:Out = not in compliance IN = in complianceNOMark the appropriate points in the OUT box for each numbered itemMark 'v							ark i	n app	ropi	riate bo	plicable $COS = corrected on site R = representation of the constant of the c$			ch
Priority Items (3 Points) violations I Compliance Status						Requir	equire Immediate Corrective Action not to exceed 3 days Compliance Status						T		
O U T	I N		N A	C O S	(F = degrees Fahrenheit)			O I N N C U N O A O Employee Health T - - S - -							R
		L	/		1. Proper cooling time and temperature			V	•	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting				ployees;	
	~				2. Proper Cold Holding temperature(41°F/45°F) See/ only Tcs is whipped cream			V	•			13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Poster near handsink			
		L	/		3. Proper Hot Holding temperature(135°F)			<u> </u>			Preventing Contamination by Hands				
		4. Proper cooking time and temperature				14. Hands cleaned and properly washed/ Gloves									
		L	/		5. Proper reheating procedure for hot holding (165°F in 2 Hours)			V	•			15. No bare hand contact with ready to eat f alternate method properly followed (APPR Utensils used			
-	6. Time as a Public Health Control; procedures & records					Highly Susceptible Populat					ations				
					Approved Source						~	16. Pasteurized foods used; prohibited food Pasteurized eggs used when required	not offere	ed	
	~				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction					<u> </u>		Chemicals			
	~				8. Food Received at proper temperature Walmart creamer / fruit			Γ		V	-	17. Food additives; approved and properly s & Vegetables	ashing Fruits		
	Protection from Contamination					Frozen 3 18. Toxic substances properly identified, stored and Remove home pesticides				ored and u	sed				
	~			9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						<u> </u>		Water/ Plumbing			
W	~				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature		3				Г	 Water from approved source; Plumbing installed; prope backflow device 			
					11. Proper disposition of returned, previously served or reconditioned			~	•			Mop sink faucet is not retracting 20. Approved Sewage/Wastewater Disposal System, proper disposal			
	Priority Foundation Items (2 Point						iolat	tion		_		rective Action within 10 days			
O U T	I N		N A	C O S	Demonstration of Knowledge/ Personnel	R	O U T	Ν	N O	N A	C O S	Food Temperature Control/ Id	lentificati	on	R
W	~				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) Demo of knowledge					V	•	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature			
	~	22. Food Handler/ no unauthorized persons/ personnel 1 on site						~		-	 Proper Date Marking and disposition Dating when opening Thermometers provided, accurate, and c 	alibrated.	Chemical/	_	
	Safe Water, Recordkeeping and Food Package Labeling						V				Thermal test strips Both	anorateu,	Chenneal		
	23. Hot and Cold Water available; adequate pressure, safe						1		1		Permit Requirement, Prerequisite	-			
	~	24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial or handed to custome									30. Food Establishment Permit/Inspection Current/ insp posted Need to post				
		Conformance with Approved Procedures							I		Utensils, Equipment, and V				
	~				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions			~	•			31. Adequate handwashing facilities: Accessible and properly supplied, used			
					Consumer Advisory		W					32. Food and Non-food Contact surfaces cle designed, constructed, and used	eanable, p	roperly	
	~	26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label By request					~	•			Watch wooden spatulas 33. Warewashing Facilities; installed, main Service sink or curb cleaning facility provid		ed/		
0	I	N	N	C	Core Items (1 Point) Violations Require Corrective	Action R	Not 0		Exce N			vs or Next Inspection , Whichever Comes	First		R
U T	N			o s	Prevention of Food Contamination		U T	N		A		Food Identification	l		
ŀ	~				 34. No Evidence of Insect contamination, rodent/other animals 35. Personal Cleanliness/eating. drinking or tobacco use 	\square			~			41.Original container labeling (Bulk Food)			
1					35. Personal Cleanliness/eating, drinking or tobacco use See 36. Wiping Cloths; properly used and stored	$\left - \right $	Physical Facilities 42. Non-Food Contact surfaces clean								
╞──	 				Stored in bucket 37. Environmental contamination	$\left - \right $	1		,			See 43. Adequate ventilation and lighting; desig	nated area	as used	
	•				38. Approved thawing method	$\left - \right $		44. Garbage and Refuse properly disposed; facilities maintain			maintained	+			
	V Used as frozeň Proper Use of Utensils				1		-			45. Physical facilities installed, maintained,	and clean	l	+		
W	39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used				F	~	•			See 46. Toilet Facilities; properly constructed, s	supplied, a	nd clean	+		
	~	Watch in back etc 40. Single-service & single-use articles; properly stored and used					1					47. Other Violations See			t
	i I.					<u>ı I</u>		1	1	1	1				

Retail Food Establishment Inspection Report

City of Rockwall

Oity	Of ROCK wall	
(signature) Received by: Chesney Richards	Print:	Title: Person In Charge/ Owner Food handler
Inspected by: (signature) Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name:	Physical A		City/State:	1	License/Permit #	Page 2	Page <u>2</u> of <u>2</u>		
r110e	nix nutrition	N Goli	ACI TEMPERATURE OBSERVA	Rockwal	1	Need				
Item/Loca	ation	Temp	IEMPERATURE OBSERVA	Temp	Item/Locat	ion		Temp		
Black	cooler	39						-		
\\//										
VVI	ipped cream	41								
	Freezer	6.8								
		OB	SERVATIONS AND CORRECT	IVE ACTION	IS					
Item Number	AN INSI ECTION OF FOOR ESTABLISHMENT HAS BEEN MADE. FOOR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND									
Tulliber										
18	Hot water at hand sink -112									
10	No raid spray allowed on site - to remove Three comp sanitizer 200 ppm									
	To post sign at hand s									
	Allergy training poster									
W	Eliminate wooden handled spatulas									
W	Watch ladder storage and eliminate floor storagec									
47	Mop to drain into mop sink or bucket and not on floor									
45	Seal wood on wall									
	Monitoring performance	•								
19			sink top at mop sink - dar	ngles into	sinks					
35	To store employee iten	ns low in	cooler							
42	To clean inside cooler									
	Ice is draining into drain pan from ice									
\ \ //	Allergen separation an	-	· ·	act chowin						
W/	Need to revamp sanitizer when not testing right - bucket not showing but sink is full -									
	Rest room equipped									
	Advised to get ChesneyCFM cert									
Received	by:		Print:		I	Title: Person In Charge/	Owner			
(signature)	See abov	/e								
Inspected	See abov ^{by:} Kelly kírkpa	~	Print:							
(signature)	Kelly kírkpa	ıtríck	RS			.				
	<i>></i> 1					Samples: Y N #	collected			