\$50.00 reinspection fee required after 1st FollowupRetail Food Establishment Inspection ReportImage: First aid kit Image: Allergy policy/training Image: Vomit clean upCity of RockwallImage: Vomit clean up																		
Date: Time in: Time out: License/Permit # Food handlers Food Managers											Food handlers Food Managers							
	05/03/2023 12:18 1:00 FS 94											_	1 2 Page <u>1</u> of <u>2</u>					
Purpose of Inspection:I-Routine2-Follow Up3-ComplainEstablishment Name:Contact/Owner N							e:	: ×				on	5-CO/Construction     6-Other     TOTAL/SCOR     * Number of Repeat Violations:	E				
Rock On Nutrition         Lisa / Josh           Physical Address:         Pest control :								Hoc	od			Grea	✓ Number of Violations COS:         se trap: waste oil :       Follow-up: Yes□	L L				
1203'Ridge road Rockwall pest 04/10/23						23 3 <b>0</b> = r		Va	rad	N	IN	/IC 11	/2023 35 gals № 🗹 Pic	_				
Mark the appropriate points in the OUT box for each numbered item Mark							n app	oropr	iate l	oox f	or I	N, NO	D, NA, COS Mark an $$ in appropriate box for <b>R</b>					
Compliance Status								-	Immediate Corrective Action not to exceed 3 days         Compliance Status									
U T	N	0	A						I N	N O	A		Employee Health					
		~	1. Proper cooling time and temperature						~		12. Management, food employees and conditional employee knowledge, responsibilities, and reporting							
	. /	2. Proper Cold Holding temperature(41°F/ 45°F)											13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth					
	~	See						W					Need to post employee sign at hand sink					
_		3. Proper Hot Holding temperature(135°F)         4. Proper cooking time and temperature								Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used prop								
		V			<ol> <li>5. Proper reheating procedure for hot holding (165°F in 2</li> </ol>	_	-		~			-	15. No bare hand contact with ready to eat foods or approved					
L		Hours)							~		alternate method properly followed (APPROVED Y N ) Gloves /!utensils							
	6. Time as a Public Health Control; procedures & records										Highly Susceptible Populations							
	Approved Source										V		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required					
	~	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Commercial								Chemicals								
	8. Food Received at proper temperature										V	17. Food additives; approved and properly stored; Washing Fruits & Vegetables						
	Frozen and whipped cream										<u> </u>	H	Frozen precut           18. Toxic substances properly identified, stored and used					
	Protection from Contamination     9. Food Separated & protected, prevented during food					_	-		~				Lower shelf in back room					
	~	preparation, storage, display, and tasting									Water/ Plumbing							
	~				<ul> <li>10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature</li> <li>11. Proper disposition of returned, previously served or</li> </ul>	ed at <u>200</u> ppm/temperature backflow device City approved												
	reconditioned Discarded								disposal									
O U	I	N	N	С	Priority Foundation Items (2 P	oints R	-	0	Ι	Req N O	Ν	С		R				
T	N	0	A	o s	21. Person in charge present, demonstration of knowledge,	T S												
	~			21. Ferson in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 2 2 2 7. Proper cooling method used; Equipment Adequate to Maintain Product Temperature							Maintain Product Temperature							
	22. Food Handler/ no unauthorized persons/ personnel								~			28. Proper Date Marking and disposition						
					Safe Water, Recordkeeping and Food Package Labeling				~		_		29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Need probe / will get one / in case needed	_				
	~	23. Hot and Cold Water available; adequate pressure, safe				_		Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign po										
	~				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled <b>Per order</b>		Posted											
			 		Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and	-	1						Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly					
			~		HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions				~				supplied, used Equipped					
					Consumer Advisory				~				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used					
	26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Separated								~			33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Set up						
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Come											R							
U T	N	0	A	0 S	Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other		4	U T	N	0	A	O S	Food Identification 41.Original container labeling (Bulk Food)					
Ŀ	~				<ul><li>34. No Evidence of Insect contamination, rodent/other animals</li><li>35. Personal Cleanliness/eating, drinking or tobacco use</li></ul>	–	4			~								
W						+-	4	_					Physical Facilities 42. Non-Food Contact surfaces clean					
1					36. Wiping Cloths; properly used and stored Avoid using cloth towel for hands 37. Environmental contamination See	+	-	1	~			$\vdash$	See 43. Adequate ventilation and lighting; designated areas used					
ŀ		See       38. Approved thawing method				+	1		· ·		_		44. Garbage and Refuse properly disposed; facilities maintained Watch					
	Proper Use of Utensils					1	1					45. Physical facilities installed, maintained, and clean See						
1	39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used					1		~				46. Toilet Facilities; properly constructed, supplied, and clean Equipped						
Ľ					See           40. Single-service & single-use articles; properly stored	╋	-		•				47. Other Violations					
	~				and used					~								

## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: Lisa Christian	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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	nent Name: On nutrition	Physical A 1203	<sup>.ddress:</sup> ridge road	City/State: Rockwa	II	License/Permit # Page 2 of 9475		<u>2</u> of <u>2</u>		
		Ť	TEMPERATURE OBSERV	1	T					
Item/Loc		<u>Temp F</u>	Item/Location	<u>Temp F</u>	Item/Locat	tion		Temp F		
Reach	in cooler residential	36								
Wh	nipped cream	40								
F	reezer unit	6.3								
Reside	ntial cooler in back room	35								
	Freezer	-6.2								
		OB	SERVATIONS AND CORRECT	<b>FIVE ACTION</b>	NS					
Item Number	Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND									
	Using sleeved straws									
	Hot water at 124 F									
	No items are stored ne	ext to har	nd sinks /,paper towels wh	nen using to	o prevent	dripping				
	Sink sanitizer 200 ppn									
37			to clean under should be 6		•					
	Avoid using cloth towels for hands unless they are used only one time									
42	• •		sidue on small coolers							
	All ingredients by request									
45	Known allergens separated									
45	Make repair to wood cove at counter seal small gap and wood Minor cleaning under front counter - floor									
45	, , , , , , , , , , , , , , , , , , ,									
45	Using utensils and scoops etc 45 Minor Cleaning under shelving and raise shelving 6 inches from floor									
		ries precut and blue berries								
	Restroom equipped									
39										
	Keep an eye on area under mats									
	Ice machine pump waste through hose to drain in room behind									
	Sink set up to w r sanitize - using center to rinse pitchers first									
Received (signature)	See ahov	/e	Print:			Title: Person In Char	ge/ Owner			
Inspected			Print:							
(signature)	See abov <sup>Thy:</sup> Kelly kirkpa	ıtríck	RS			Samples: Y N	# collecte	ed		
						Sampios. 1 11	" concell	- 4		