Follow-up fee of \$50.00 is required after 1st Followup Retail Food Establishment Inspection Report Image: City of Rockwall In Date: Time in: Time out: License/Permit #									licy/train n up	ning								
05/10/2021 2:30 3:14 FS 9											Beverage LC	Page <u>1</u> of	f_2_					
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complate Establishment Name: Contact/Owner N						-				atio	n	5-CO/Construction 6- * Number of Repeat Violations:	TOTAL/SC	ORE			
Rock	Rock ON Nutrition Rangel									6	-	✓ Number of Violations COS:			A			
5	Physical Address: Pest control : Rockwall pest Compliance Status: Out = not in compliance IN = in compliance						Hood Grease t Na IMC											
Mark				e points in the OUT box fo	or each numbered ite	m N		appr	opria	ate bo	ox fo	r IN,	NO,		R = repeat viol in appropriate		atch	
Priority Items (3 Points) violations Compliance Status								-	Compliance Status			tus	tive Action not to exceed 3 days					
O I U N T	N O	N N C Time and Temperature for Food Safety				R		O U T		N O A C		C O S	Employee Health					
	/	,	1. Proper cooling time and temperature						12. Management, food employees and conditional knowledge, responsibilities, and reporting						employees;			
	,		2. Proper Cold Holding temperature(41°F/45°F)											13. Proper use of restriction and exclu	harge from	_		
~			See							~				eyes, nose, and mouth Policy				
	3. Proper Hot Holding temperature(135°F)							Preventing Contamination by H					-					
	4. Proper cooking time and temperature 5. Proper reheating procedure for hot holding (165°F in 2			2		14. Hands cleaned and properly washed/ Glove 15. No bare hand contact with ready to eat food												
		~		Hours)	becaute for not not		2				~			alternate method properly followed (A Scoops etc				
	6. Time as a Public Health Control; procedures & records					rds		Highly Susceptible Populat						Populations				
					Approved Source							~		16. Pasteurized foods used; prohibited Pasteurized eggs used when required	l food not offe	ered		
~	,		7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction				n			Chemicals								
~	,			8. Food Received at pr	oper temperature									17. Food additives; approved and prop & Vegetables	perly stored; V	Washing Fruits	3	
				Protectio	n from Contamin	ation			W					Frozen fruit 18. Toxic substances properly identifi	ed, stored and	lused		
				Protection from Contamination 9. Food Separated & protected, prevented during food researching atomics, and secting										Watch Water/ Plumbing				
~				preparation, storage, d	ces and Returnable	es : Cleaned an	d			1			[19. Water from approved source; Plum	0	d: proper		
3				Sanitized at <u>100</u>	ppm/temperature	Ice machine inte	erior			~				backflow device City approved	-			
	•			11. Proper disposition reconditioned	•					~	D	•		20. Approved Sewage/Wastewater Di disposal	sposal Systen	n, proper		
O I U N	N O	N A	C O		n of Knowledge/	· · · · · · · · · · · · · · · · · · ·	2 Points R	_	Olal O U		N N O	N A	_	<i>rective Action within 10 days</i> Food Temperature Contr	rol/ Identifica	ition	R	
Т	,		S	21. Person in charge p	resent, demonstrati	ion of knowled	lge,		Т				S	27. Proper cooling method used; Equ			_	
~				and perform duties/ Ce 1						~				Maintain Product Temperature				
~				22. Food Handler/ no 1	unauthorized perso	ns/ personnel					~			28. Proper Date Marking and dispositi29. Thermometers provided, accurate,		d: Chamical/		
				Safe Water, Reco	ordkeeping and F Labeling	ood Package				~				Thermal test strips In cooler	, and canorate	d, Chemical		
~	'			23. Hot and Cold Wate See	er available; adequ	ate pressure, sa	afe			<u> </u>				Permit Requirement, Prereq	uisite for Op	eration		
~	,			24. Required records a destruction); Packaged		k tags; parasite	•			~				30. Food Establishment Permit (Cu Need to post 2021	urrent/ insp sig	gn posted)		
					with Approved P					I				Utensils, Equipment,				
~	,			25. Compliance with V HACCP plan; Varianc processing methods; n	e obtained for spec	cialized	d		w	~				31. Adequate handwashing facilities: supplied, used Watch items next to	Accessible an	d properly		
				Cor	nsumer Advisory					~				32. Food and Non-food Contact surface designed, constructed, and used	ces cleanable,	properly		
~	,			26. Posting of Consum foods (Disclosure/Ren Included							~			Watch materials 33. Warewashing Facilities; installed, Service sink or curb cleaning facility p		ised/		
0 1	N	N	С	Core Items (1 Poi	nt) Violations R	equire Corre	ctive Act	_	Not 0		xcee N	ed 9 N	0 Da	ys or Next Inspection , Whichever C	Comes First		R	
O I U N T	0	A	o s		of Food Contami				U T	N	0	A	o s	Food Identific			ľ	
~	1			34. No Evidence of Intanimals35. Personal Cleanline		·				~				41.Original container labeling (Bulk F				
	,			36. Wiping Cloths; pro			-			-				Physical Faci 42. Non-Food Contact surfaces clean	ilities			
				37. Environmental cor	ntamination			-		/				42. Non-Food Contact surfaces cleanWatch cleaning43. Adequate ventilation and lighting;	; designated a	reas used		
1		•		38. Approved thawing	er / shelving	g neight				~				44. Garbage and Refuse properly disp	-			
1			<u> </u>	Pror	er Use of Utensils	S				~				45. Physical facilities installed, mainta	ained, and cle	an	+	
	,			39. Utensils, equipmer	nt, & linens; proper	ly used, stored	1,							46. Toilet Facilities; properly construct		, and clean	+	
				dried, & handled/ In u 40. Single-service & s	×1 1	2				~				47. Other Violations			_	
~	•			and used	atteres, j						~							

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Printed /covid 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: K ON nutrition	Physical A		City/State: Rockwa	11	License/Permit # FS 9475	Page	age <u>2</u> of <u>2</u>				
		Ridge	road TEMPERATURE OBSERVA		11	1 3 9473						
Item/Loc	ation	<u>Temp F</u>	Item/Location	Temp F	Item/Loca	tion		Temp F				
Small	under counter cooler	23										
Using	for peanut butter balls											
Small freezer		-4										
Reside	ntial Cooler in back room											
	Cooler	38										
	Freezer	-4										
•	ſ		SERVATIONS AND CORRECT									
Item Number	AN INSPECTION OF YOUR <mark>ES</mark> NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTE	NTION IS DIRE	CTED TO TI	HE CONDITIONS OBSE	RVED AN	<u>ND</u>				
	Hot water 114 at hand sink											
	Watch shelving that is not 6 inches from floor											
10			e - pink slime accumulation									
	Making peanut butter balls now storing in cooler and when ordered handling yo customer in											
	container with lid											
37	-	nut butter balls are a nonTcs item e to defrost small freezer under counter										
37	Time to defrost small freezer under counter Sanitizer 100 ppm in three comp sink											
	Reminder equipment to be NSF approved											
	Reminder equipment to be NSF approved Reminder to avoid reuse of cardboard boxes											
	Store hand sanitizer below food related items on shelving unit in back room											
	Watch Maint items											
Received	by:		Print:			Title: Person In Charg	ge/ Owner					
(signature)	See abov ^{Thy:} Kelly Kirkpo	/e										
Inspected (signature)	l by:	t 1.	Print:									
Factor Fit for		uruk	/ KS			Samples: Y N	# collecte	ed				
orm EH-06	5 (Revised 09-2015)											