\$50.00 reinspection fee required after 1st Followup

Retail Food Establishment Inspection Report City of Rockwall

First aid kit
Allergy policy/training Vomit clean up Employee health
✓ Vomit clean up
Employee health

Date: 05/14/2022	Time in: Time out 11:34		e/Permit # 9475						Food handlers Food Managers Page 1 of 2			
	tion: 1-Routine 2-Follo				Inves	stiga	atior	n	5-CO/Construction 6-Other TOTAL/SCOR			
Establishment Nan Rock ON Nutri	Contact/Owner Name: Lisa Christian							* Number of Repeat Violations: Vumber of Violations COS:				
Physical Address: Ridge Road			RockwallPest quarterly			Hood Grease Na			se trap : Follow-up: Yes V			
Compliance S Mark the appropriate	points in the OUT box for each number			ppropr	iate b	ox f	or IN	N, NC	pplicable COS = corrected on site R = repeat violation W- Watch O, NA, COS Mark an vin appropriate box for R			
Compliance Status	Priority Items	s (3 Points) violat	ons Requi	_	<i>medi</i> ompli				tive Action not to exceed 3 days			
O I N N C U N O A O	Time and Temperature for Food Safety				I N	N O	Employee Health					
· · · · · ·	1. Proper cooling time and temperature				/	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting						
	2. Proper Cold Holding temperature(41°F/45°F)				13. Proper use of restriction and exclusion; No dischare eyes, nose, and mouth							
	See 3. Proper Hot Holding temperature((135°F)			V	To move poster to hand sink						
	Proper Hot Holding temperature(135°F) Proper cooking time and temperature				14. 1				Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly			
	5. Proper reheating procedure for he Hours)	ot holding (165°F in	2		15. No bare hand contact with ready to eat foods or a							
	6. Time as a Public Health Control;	procedures & recor	ds						alternate method properly followed (APPROVED Y. N)			
									Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered			
	Approved Sou						•		Pasteurized eggs used when required			
	7. Food and ice obtained from appr good condition, safe, and unadulter destruction Commercial	ated; parasite							Chemicals			
	8. Food Received at proper tempera To check	check & Vegetables						17. Food additives; approved and properly stored; Washing Fruits & Vegetables Frozen				
	Protection from Contamination				/				18. Toxic substances properly identified, stored and used 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 _200 _ ppm/temperature				~				19. Water from approved source; Plumbing installed; proper backflow device City approved			
	11. Proper disposition of returned, previously served or reconditioned Discarded								20. Approved Sewage/Wastewater Disposal System, proper disposal			
	Priority Fou	ndation Items (2				_			rrective Action within 10 days			
$ \begin{array}{c c c c c c c c c c c c c c c c c c c $	Demonstration of Knowle	edge/ Personnel	R	O U T	I N	N O	N A	C O S				
	21. Person in charge present, demoi and perform duties/ Certified Food		ge,		~			27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature				
W	22. Food Handler/ no unauthorized 1 and all employees 30 days o	persons/ personnel f hiring				/		28. Proper Date Marking and disposition				
	Safe Water, Recordkeeping a Labeling	and Food Package 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips										
V	23. Hot and Cold Water available; a	adequate pressure, sa	fe						Permit Requirement, Prerequisite for Operation			
	24. Required records available (she destruction); Packaged Food labele Per request	ellstock tags; parasite d			\			30. Food Establishment Permit (Current/ insp sign posted Posted				
	Conformance with Approvate 25. Compliance with Variance, Spe								Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly			
	HACCP plan; Variance obtained for processing methods; manufacturer	or specialized			\				supplied, used			
	Consumer Advi	isory		W	~				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch condition of pitchers			
	26. Posting of Consumer Advisorie foods (Disclosure/Reminder/Buffet By request				/				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided			
0 I N N C	Core Items (1 Point) Violation	ons Require Correc	tive Action	Not	to Ex	xcee N	_	<i>Da</i>	ays or Next Inspection , Whichever Comes First			
U N O A O S	Prevention of Food Con		K	U T	N	0	A	o s				
	34. No Evidence of Insect contamir animals Watch 35. Personal Cleanliness/eating, dri					/			41.Original container labeling (Bulk Food)			
	<u> </u>	· ·							Physical Facilities			
	36. Wiping Cloths; properly used at In buckets	nd stored			/				42. Non-Food Contact surfaces clean			
1 -	37. Environmental contamination Shelving				~				43. Adequate ventilation and lighting; designated areas used			
V	38. Approved thawing method Used frozen				/				44. Garbage and Refuse properly disposed; facilities maintained			
	Proper Use of Ut	tensils			/				45. Physical facilities installed, maintained, and clean			
1	39. Utensils, equipment, & linens; p dried, & handled/ In use utensils; p	properly used			/				46. Toilet Facilities; properly constructed, supplied, and clean Watch			
	Watch hanging mats on mode. 40. Single-service & single-use arti		ng	\vdash					47. Other Violations			
	and used											

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Lisa Christian	Print:	Title: Person In Charge/ Owner Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Rock ON nutrition		Physical A Ridge			City/State: Rockwall	License/Permit # FS 9475	Page <u>2</u> of <u>2</u>	
1 TOOK OIT HUURUUT		90	TEMPERATUI					
Item/Location		Temp F	Item/Location			Location	Temp I	
Cooler residential		40.9						
F								
Freezer		7.3						
Co	oler up front							
	nipped cream	41						
V V I								
	Freezer	-3						
Item	AN PURPLETION OF VOLVE TO		SERVATIONS ANI					
Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temps F	STABLISHME	NT HAS BEEN MADE	E. YOUR ATTENT	ION IS DIRECTED I	O THE CONDITIONS OBSE	ERVED AND	
	Hot water at hand sink	c in restro	om 115 F					
	Back storage area							
	Mop sink and storage	to allow t	o dry - hood					
37	Watch shelving that is	not 6 inc	hes from floor					
	All chemicals are bein	g stored	ow					
W	Small amount of frost	is freezei						
	Discussed uses for mor	p sink and	three comp and	l avoid storin	g food related n	nats on mop sink - re	ewashed COS	
	Sanitizer in sink and b	ucket 20) ppm					
29	Using quats for sinks	and buck	et now so need	this test stri	ps			
	Watch containers and	ease in o	cleaning - best c	or use nsf wi	th ease to clea	n design		
	No hand food contact	- scoop l	abels etc					
	Ingredients by reques	t / no gua	rantees					
	Wiping cloth under pite							
	Pitchers are stored wi			smoothies	watch for thing	gs dropping into the	em	
	Watch shelving not 6 i							
	Co- Owner plans to get her manager cert							
	Mixing quats per label currently tested 200 ppm							
	All items used to mix drinks etc are w r s after use							
Received	by:		Print:			Title: Person In Charg	ge/ Owner	
(signature)	See abov	/e						
Inspected	l by:		Print:					
(signature)	See abou	utríck	$ \mathcal{RS} $			Samples: Y N	# collected	
	•					Dampies, 1 IV	" COHCULU	