

Followup fee of \$50.00 after initial Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 11/14/2022	Time in: 12:29	Time out: 1:21	License/Permit # FS 9475	Food handlers 2	Food managers 1	Page <u>1</u> of <u>3</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine <input type="checkbox"/> 2-Follow Up <input type="checkbox"/> 3-Complaint <input type="checkbox"/> 4-Investigation <input type="checkbox"/> 5-CO/Construction <input type="checkbox"/> 6-Other <input type="checkbox"/> TOTAL/SCORE						
Establishment Name: Rock ON Nutrition			Contact/Owner Name: Josh / Lisa		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	
Physical Address: 1203 ridge rd			Pest control : Rockwall pest 10/13/2022		Hood Na	
			Grease trap : 11/08/2022 IMC 25 gals		Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>	
2/98/A						

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch
 Mark the appropriate points in the OUT box for each numbered item Mark ✓ in appropriate box for IN, NO, NA, COS Mark an ✓ in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days							
Compliance Status			Time and Temperature for Food Safety (F = degrees Fahrenheit)				R
OUT	IN	NO	NA	COS			
		✓			1. Proper cooling time and temperature		
	✓				2. Proper Cold Holding temperature(41°F/ 45°F)		
			✓		3. Proper Hot Holding temperature(135°F)		
			✓		4. Proper cooking time and temperature		
			✓		5. Proper reheating procedure for hot holding (165°F in 2 Hours)		
	✓				6. Time as a Public Health Control; procedures & records		
Approved Source							
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction		
	✓				8. Food Received at proper temperature		
Protection from Contamination							
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting		
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature		
				✓	11. Proper disposition of returned, previously served or reconditioned Discarded		

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days							
Compliance Status			Employee Health				R
OUT	IN	NO	NA	COS			
	✓				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting		
	✓				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth To post at the hand sinks		
Preventing Contamination by Hands							
	✓				14. Hands cleaned and properly washed/ Gloves used properly Gloves and scoop		
			✓		15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)		
Highly Susceptible Populations							
W				✓	16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Discussed using for waffles		
Chemicals							
				✓	17. Food additives; approved and properly stored; Washing Fruits & Vegetables		
	✓				18. Toxic substances properly identified, stored and used Stored low		
Water/ Plumbing							
W					19. Water from approved source; Plumbing installed; proper backflow device Slow drain at hand sink to address		
	✓				20. Approved Sewage/Wastewater Disposal System, proper disposal		

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First							
Compliance Status			Prevention of Food Contamination				R
OUT	IN	NO	NA	COS			
	✓				34. No Evidence of Insect contamination, rodent/other animals		
	✓				35. Personal Cleanliness/eating, drinking or tobacco use Watch hair restraints		
	✓				36. Wiping Cloths; properly used and stored Stored in buckets		
		✓			37. Environmental contamination Watch shelving less than 6 inches		
		✓			38. Approved thawing method Using frozen		
Proper Use of Utensils							
1					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used		
	✓				40. Single-service & single-use articles; properly stored and used Using sleeved straws		

Compliance Status			Food Identification				R
OUT	IN	NO	NA	COS			
		✓			41. Original container labeling (Bulk Food)		
Physical Facilities							
1					42. Non-Food Contact surfaces clean See		
	✓				43. Adequate ventilation and lighting; designated areas used		
W	✓				44. Garbage and Refuse properly disposed; facilities maintained Watching and notifying land lord		
W					45. Physical facilities installed, maintained, and clean Watch flooring		
	✓				46. Toilet Facilities; properly constructed, supplied, and clean Equipped		
		✓			47. Other Violations		

