

Follow-up fee of \$50.00 is required after 1st Followup

# Retail Food Establishment Inspection Report

City of Rockwall

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

|                            |                          |                           |                                    |                            |                           |                           |
|----------------------------|--------------------------|---------------------------|------------------------------------|----------------------------|---------------------------|---------------------------|
| Date:<br><b>11/21/2023</b> | Time in:<br><b>10:53</b> | Time out:<br><b>11:37</b> | License/Permit #<br><b>FS 9475</b> | Food handlers<br><b>Na</b> | Food managers<br><b>2</b> | Page <u>1</u> of <u>2</u> |
|----------------------------|--------------------------|---------------------------|------------------------------------|----------------------------|---------------------------|---------------------------|

|  |                                      |                                      |  |  |                                  |             |
|--|--------------------------------------|--------------------------------------|--|--|----------------------------------|-------------|
| 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 | TOTAL/SCORE |
|--|--------------------------------------|--------------------------------------|--|--|----------------------------------|-------------|

|   |  |                                      |               |
|---|--|--------------------------------------|---------------|
| Establishment Name:<br><b>Rock ON Nutrition</b> | Contact/Owner Name:<br><b>Lisa Christian</b> | * Number of Repeat Violations: _____ | <b>2/98/A</b> |
|   |  | ✓ Number of Violations COS: _____    |               |

|   |  |                   |   |   |
|---|--|-------------------|---|---|
| Physical Address:<br><b>1203 ridge road</b> | Pest control :<br><b>Rockwall pest quarterly</b> | Hood<br><b>Na</b> | Grease trap/ waste oil:<br><b>Inspection every 3 mons</b> | Follow-up: Yes <input type="checkbox"/><br>No <input checked="" type="checkbox"/> |
|---|--|-------------------|---|---|

**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   |   |   |   |   |   | Compliance Status  |   |   |   |   |   |
|---|---|---|---|---|---|--|---|---|---|---|---|
| O   | I | N | N | C | R | O  | I | N | N | C | R |
| U   | T |   | A | O |   | U  | T |   | A | O |   |
| <b>Time and Temperature for Food Safety</b><br>(F = degrees Fahrenheit)   |   |   |   |   |   | <b>Employee Health</b>   |   |   |   |   |   |
|   |   |   | ✓ |   |   |  | ✓ |   |   |   |   |
| 1. Proper cooling time and temperature  |   |   |   |   |   | 12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting                                     |   |   |   |   |   |
|   | ✓ |   |   |   |   | W  | ✓ |   |   |   |   |
| 2. Proper Cold Holding temperature(41°F/ 45°F)<br><b>Good</b>   |   |   |   |   |   | 13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth<br><b>To add to hand sinks</b>                      |   |   |   |   |   |
|   |   |   | ✓ |   |   | <b>Preventing Contamination by Hands</b>   |   |   |   |   |   |
| 3. Proper Hot Holding temperature(135°F)  |   |   |   |   |   | 14. Hands cleaned and properly washed/ Gloves used properly  |   |   |   |   |   |
|   |   |   | ✓ |   |   |  | ✓ |   |   |   |   |
| 4. Proper cooking time and temperature  |   |   |   |   |   | 15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N. )<br><b>Using gloves</b> |   |   |   |   |   |
|   |   |   | ✓ |   |   | <b>Highly Susceptible Populations</b>  |   |   |   |   |   |
| 5. Proper reheating procedure for hot holding (165°F in 2 Hours)  |   |   |   |   |   | 16. Pasteurized foods used; prohibited food not offered<br>Pasteurized eggs used when required   |   |   |   |   |   |
|   |   |   | ✓ |   |   | <b>Chemicals</b>   |   |   |   |   |   |
| 6. Time as a Public Health Control; procedures & records  |   |   |   |   |   | 17. Food additives; approved and properly stored; Washing Fruits & Vegetables<br><b>Frozen</b>   |   |   |   |   |   |
|   |   |   | ✓ |   |   |  | ✓ |   |   |   |   |
| <b>Approved Source</b>  |   |   |   |   |   | 18. Toxic substances properly identified, stored and used<br><b>Bottom shelf</b>   |   |   |   |   |   |
|   | ✓ |   |   |   |   | <b>Water/ Plumbing</b>   |   |   |   |   |   |
| 7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction<br><b>Sams</b> |   |   |   |   |   | 19. Water from approved source; Plumbing installed; proper backflow device<br><b>City approved</b>                                       |   |   |   |   |   |
|   | ✓ |   |   |   |   |  | ✓ |   |   |   |   |
| 8. Food Received at proper temperature<br><b>Transport it quickly</b>   |   |   |   |   |   | 20. Approved Sewage/Wastewater Disposal System, proper disposal  |   |   |   |   |   |
|   | ✓ |   |   |   |   |  | ✓ |   |   |   |   |
| <b>Protection from Contamination</b>  |   |   |   |   |   |  |   |   |   |   |   |
|   | ✓ |   |   |   |   |  |   |   |   |   |   |
| 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<br><b>Discarded</b>  |   |   |   |   |   |  |   |   |   |   |   |
|   | ✓ |   |   |   |   |  |   |   |   |   |   |

**Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days**

| Compliance Status  |   |   |   |   |   | Compliance Status   |   |   |   |   |   |
|--|---|---|---|---|---|---|---|---|---|---|---|
| O  | I | N | N | C | R | O   | I | N | N | C | R |
| U  | T |   | A | O |   | U   | T |   | A | O |   |
| <b>Demonstration of Knowledge/ Personnel</b>   |   |   |   |   |   | <b>Food Temperature Control/ Identification</b>   |   |   |   |   |   |
|  | ✓ |   |   |   |   |   | ✓ |   |   |   |   |
| 21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)<br><b>2</b>                             |   |   |   |   |   | 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  |   |   |   |   |   |
|  | ✓ |   |   |   |   | W   |   |   |   |   |   |
| 22. Food Handler/ no unauthorized persons/ personnel   |   |   |   |   |   | 28. Proper Date Marking and disposition<br><b>Whipped cream to be dated when opening</b>  |   |   |   |   |   |
| <b>Safe Water, Recordkeeping and Food Package Labeling</b>   |   |   |   |   |   | 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips<br><b>DialThermo in cooler / test strips in date</b> |   |   |   |   |   |
|  | ✓ |   |   |   |   | <b>Permit Requirement, Prerequisite for Operation</b>   |   |   |   |   |   |
| 23. Hot and Cold Water available; adequate pressure, safe  |   |   |   |   |   | 30. Food Establishment Permit (Current/ insp sign posted )<br><b>Posted</b>   |   |   |   |   |   |
|  | ✓ |   |   |   |   | <b>Utensils, Equipment, and Vending</b>   |   |   |   |   |   |
| 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled<br><b>Handed to them/Or commercial</b>               |   |   |   |   |   | 31. Adequate handwashing facilities: Accessible and properly supplied, used<br><b>Set up</b>  |   |   |   |   |   |
|  | ✓ |   |   |   |   |   | ✓ |   |   |   |   |
| <b>Conformance with Approved Procedures</b>  |   |   |   |   |   | 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used<br><b>Watch</b>                              |   |   |   |   |   |
|  |   |   | ✓ |   |   |   | ✓ |   |   |   |   |
| 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions |   |   |   |   |   | 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided<br><b>Set up</b>               |   |   |   |   |   |
|  | ✓ |   |   |   |   |   | ✓ |   |   |   |   |
| <b>Consumer Advisory</b>   |   |   |   |   |   |   |   |   |   |   |   |
| 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label                                   |   |   |   |   |   |   |   |   |   |   |   |

**Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First**

| Compliance Status   |   |   |   |   |   | Compliance Status   |   |   |   |   |   |
|---|---|---|---|---|---|---|---|---|---|---|---|
| O   | I | N | N | C | R | O   | I | N | N | C | R |
| U   | T |   | A | O |   | U   | T |   | A | O |   |
| <b>Prevention of Food Contamination</b>   |   |   |   |   |   | <b>Food Identification</b>  |   |   |   |   |   |
|   | ✓ |   |   |   |   |   | ✓ |   |   |   |   |
| 34. No Evidence of Insect contamination, rodent/other animals   |   |   |   |   |   | 41. Original container labeling (Bulk Food)   |   |   |   |   |   |
|   | ✓ |   |   |   |   | <b>Physical Facilities</b>  |   |   |   |   |   |
| 35. Personal Cleanliness/eating, drinking or tobacco use  |   |   |   |   |   | 42. Non-Food Contact surfaces clean   |   |   |   |   |   |
|   | ✓ |   |   |   |   |   | ✓ |   |   |   |   |
| 36. Wiping Cloths; properly used and stored<br><b>Stored in bucket</b>  |   |   |   |   |   | 43. Adequate ventilation and lighting; designated areas used                        |   |   |   |   |   |
| W   |   |   |   |   |   |   | ✓ |   |   |   |   |
| 37. Environmental contamination<br><b>Watch frost</b>   |   |   |   |   |   | 44. Garbage and Refuse properly disposed; facilities maintained<br><b>Watch</b>     |   |   |   |   |   |
|   |   |   | ✓ |   |   |   | ✓ |   |   |   |   |
| 38. Approved thawing method   |   |   |   |   |   | 45. Physical facilities installed, maintained, and clean<br><b>See attached</b>     |   |   |   |   |   |
| <b>Proper Use of Utensils</b>   |   |   |   |   |   | 46. Toilet Facilities; properly constructed, supplied, and clean<br><b>Equipped</b> |   |   |   |   |   |
| 1   |   |   |   |   |   | 1   |   |   |   |   |   |
| 39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used<br><b>See attached</b> |   |   |   |   |   | 47. Other Violations  |   |   |   |   |   |
|   | ✓ |   |   |   |   |   | ✓ |   |   |   |   |
| 40. Single-service & single-use articles; properly stored and used  |   |   |   |   |   |   |   |   |   |   |   |

