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
Allergy policy/training Vomit clean up Employee health
Employee health

					License/Pe						Est. Type	Risk Category	De 1 ^	2			
	<u> </u>					75 need 2021					Low	Page 1 of					
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complai Establishment Name: Contact/Owner N							_	4-I1	ıvestiş	gation	n [5-CO/Construction * Number of Repeat Vio	6-Other	TOTAL/SCO	RE	
	Rock-On Nutrition Bm										1 ~		✓ Number of Violations		8/92/	Δ	
	Physical Address: Pest control: Ridge road To provide									Hood Na	1		rease ed	e trap :	Follow-up: Yes No	O/OZ//	
М	Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W-Watch											ch					
141	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																
О		N	N	С	Time and Tem	nperature fo	r Food Safet	v	R	О	I N						R
U T		0	A	o S	$(F = d\epsilon)$	egrees Fahre	nheit)	J		U N O A O S					ployee Health	l	
		/			Proper cooling time a	and temperati	ure							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 discharge from			
	•													eyes, nose, and mouth Employee health po	ster		
		/			3. Proper Hot Holding to	•				Preventing Contamination by H					·		
		/			4. Proper cooking time a	and temperat	ture			14. Hands cleaned and properly v				14. Hands cleaned and prop	perly washed/ Gloves t	used properly	
		/			5. Proper reheating proc Hours)	cedure for ho	ot holding (16	5°F in 2		15. No bare hand contact with ready to alternate method properly followed (A Gloves when making protein			ollowed (APPROVED				
		/			6. Time as a Public Hea Prep only	alth Control;	procedures &	k records						Highly Sus	sceptible Populations	i	
					Арр	proved Soui	rce					/		16. Pasteurized foods used; pasteurized eggs used when Eggs not used on s	required	fered	
					7. Food and ice obtained good condition, safe, an	d from appro	oved source; I	Food in									
3					destruction Reminder			de on site						Chemicals			
					8. Food Received at pro					П				17. Food additives; approved & Vegetables	d and properly stored;	Washing Fruits	
					To check and trans	siei cola w	mipped cre	eam etc		$\vdash \vdash$				Frozen only 18. Toxic substances properly	ly identified stored ar	nd usad	
	1 1				Protection 9. Food Separated & pro	from Conta		food		W			•	Labeled purple clean	er for non food /	floors	
3				/	preparation, storage, dis	splay, and tas		1000						Wat	ter/ Plumbing		
	~	Watch personal items / eggs 10. Food contact surfaces and Returnables; Cleaned and Sanitized at 100 ppm/temperature				ned and			/			19. Water from approved sor backflow device City approved	urce; Plumbing install	led; proper			
		~			11. Proper disposition or reconditioned Trasl	of returned, p	reviously ser	ved or		20. Approved Sewage/Wastewater Disposal System, disposal			em, proper				
					Prio	ority Four	ndation Ite	ms (2 Poi						rective Action within 10 da	ys		
O U T		N O	N A	C O	Prio Demonstration				nts) vi	O U	I N N O	N	CO		<i>ys</i> ure Control/ Identific	cation	R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Josh Rangel	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

TEMPERATURE OBSERVATIONS		nent Name: on Nutrition	Physical A Ridge			City/State: Rockwall	License/Permit # FS 9475	Page 2 of 2				
White cooler in back room Freezer Small under counter Small under counter 2 33 Ball under counter 2 34 Ball under counter 2 Ball under counter 2 35 Ball under counter 2 36 Ball under counter 2 37 Ball under ret in restroom 100 F Ball under ret in restroom					RE OBSERVAT	TIONS						
Small under counter 2 33 Small under counter 2 33 OBSERVATIONS AND CORRECTIVE ACTIONS OBSERVATIONS AND CORRECTIVE ACTIONS OBSERVATIONS AND CORRECTIVE ACTIONS Hot water in restroom 100 F Back room - clean drains where needed W Shelving to be 6 inches from floor - to clean under Protein balls - to have labels or handed to customers by staff 9 Shelled eggs? To be stored on the bottom in the cooler - also out of date - personal item 35 Store employee food below store foods Sanitizer in three comp - 100 ppm Hot water at three compartment - 110 F Set up Sani bucket for wiping cloth for tables and food contact surfaces to wipe and allow to air dry Cos Label spray bottle - purple - 37 Watch shelving - to be 6 inches Quats tabs are an option for sanitizer and provide test strips O7 Protein balls must be made on site to be sold here / no home prepared foods Received by: See above Print: Title: Person in Charge Owner Frint: With Kurkboatrick RS	Item/Loc	ation	Temp F	Item/Location		Temp F Item/I	<u>ocation</u>	Temp I				
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Small under counter 2 33 OBSERVATIONS AND CORRECTIVE ACTIONS			_									
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