Follow-up fee of \$50.00 is required after 1st Retail Food Establishment Inspection Report Image: First aid kit Followup City of Rockwall Image: Vomit clean up Date: Time in: Time out: License/Permit #											ing									
	Date: Time in: Time out: License/Per 11/12/2020 12:20 1:08 FS 94													$\begin{array}{c c} \textbf{Bev} & \textbf{Low} \\ \textbf{Bev} & \textbf{Low} \\ \end{array} \begin{array}{c} \textbf{Page } \underline{1} & \text{of} \\ \textbf{and } $	2					
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner N							-				tion	1	5-CO/Construction 6-Other TOTAL/SCO * Number of Repeat Violations:	ORE					
Ro	Rock On Nutrition Lisa / Josh														✓ Number of Violations COS: 5/05/	Δ'				
	Physical Address: Pest control : Ridge road RockwallPest quarterly						rterly	Hood Grease Na To prov												
Ma							NO = n ſark ✔ ii					NA = not app for IN, NO		pplicable COS = corrected on site \mathbf{R} = repeat violation \mathbb{W} - $\mathbb{W}a$ O, NA, COS Mark an $$ in appropriate box for R	tch					
	Priority Items (3 Points) violations								uire		<i>medi</i> mplia				tive Action not to exceed 3 days					
O U	I N N C N O A O Frame and Temperature for Food Safety (F = degrees Fahrenheit) (F = degrees Fahrenheit) Frame					R	Ī	O U	Î	N O		C O S	Employee Health							
Т				8	s (F = degrees Fairement) 1. Proper cooling time and temperature					Т				8	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
					2. Proper Cold Holding temperature(41°F/45°F)						~				knowledge, responsibilities, and reporting 13. Proper use of restriction and exclusion; No discharge from					
3			Cooler							~				eyes, nose, and mouth Posting						
		3. Proper Hot Holding temperature(135°F)											Preventing Contamination by Hands							
					4. Proper cooking time and temperature						~				14. Hands cleaned and properly washed/ Gloves used properly					
	5. Proper reheating procedure for hot holding (165°F in 2 Hours)				2				/			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.)								
			~	6. Time as a Public Health Control; procedures & records										Utensils Highly Susceptible Populations						
			-	<u> </u>	An	proved Source			ľ						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required					
					Approved Source 7. Food and ice obtained from approved source; Food in									_	r asteurized eggs used when required					
	~				good condition, safe, and unadulterated; parasite destruction Sam's/ Corp										Chemicals					
	~				8. Food Received at pro	oper temperature							~		17. Food additives; approved and properly stored; Washing Fruits & Vegetables					
					Protection	n from Contami	nation		-		~				Frozen 18. Toxic substances properly identified, stored and used Stored law					
					9. Food Separated & proparation, storage, dis		Ī	1	<u> </u>		Stored low Water/ Plumbing									
	•				10. Food contact surface	es and Returnab	les ; Cleaned an	d			_				19. Water from approved source; Plumbing installed; proper					
	~				Sanitized at <u>100</u> 11. Proper disposition c						~			1	backflow device City approved 20. Approved Sewage/Wastewater Disposal System, proper					
		~			reconditioned	or returned, prev	iousiy served or				~				disposal					
0	I	N	N	С		•	· · · · · · · · · · · · · · · · · · ·	2 Points R) vio	olati O	Ι	Ν	Ν	С		R				
U T	N	0	A	0 S	21. Person in charge pro	n of Knowledge/		100		U T	N	0	A	o s						
	~				and perform duties/ Cer			ige,		2					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Small coolerFor whipped crear	n				
						dler/ no unauthorized persons/ personnel				w	~				28. Proper Date Marking and disposition When opening whipped cream to date 6 days as exp					
					Safe Water, Reco	rdkeeping and Labeling	Food Package				~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips in cooler					
	~				23. Hot and Cold Water 123										Permit Requirement, Prerequisite for Operation					
	~				24. Required records av destruction); Packaged Per order	vailable (shellsto Food labeled	ck tags; parasite	•			~				30. Food Establishment Permit (Current/ insp sign posted) 2020					
					Conformance v 25. Compliance with Va			d			-				Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly					
			~		HACCP plan; Variance processing methods; ma	anufacturer instr	uctions				~				supplied, used Equipped					
					Cons	sumer Advisory	7				~				32. Food and Non-food Contact <u>surfaces cleanable</u> , properly <u>designed</u> , constructed, and used					
	~				26. Posting of Consume foods (Disclosure/Remi By request and on c	inder/Buffet Plat	e)/ Allergen La	ked bel			~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided					
0	I	N	N	С	Core Items (1 Point	nt) Violations	Require Corre	ctive Act	ion N	Vot i O		cee N	d 90 N) <i>Da</i> C	ays or Next Inspection , Whichever Comes First	F				
O U T	N	0	A	o s		of Food Contan		K		U T		0	A	o s	Food Identification					
	~				34. No Evidence of Inse animals		*								41.Original container labeling (Bulk Food)					
w	~				35. Personal Cleanlines Store low' 36. Wiping Cloths; prop	-	-	e				-			Physical Facilities 42. Non-Food Contact surfaces clean					
	~				10 /11		tored				~				Looks good					
		/			37. Environmental cont38. Approved thawing 1						~				43. Adequate ventilation and <u>lighting; designated areas used</u>44. Garbage and Refuse properly disposed; facilities maintained					
	_!		_		Jo. Approved mawing i					_	⊻_	_		_	44. Garbage and Refuse properly disposed; facilities maintained 45. Physical facilities installed, maintained, and clean	_ _				
					Prope 39. Utensils, equipment	er Use of Utensi		1		_	<u>~</u>	_		_	45. Physical facilities installed, maintained, and clean 46. Toilet Facilities; properly constructed, supplied, and clean	_ _				
	~				dried, & handled/ In us			.,			~				Equipped					
	~				40. Single-service & sir and used	ngle-use articles	; properly stored	1				/			47. Other Violations					

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) 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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Establishment Name: Rock ON Nutrition	Physical A Ridge		City/State: Rockwall			License/Permit # Page 2 of _ FS 9475		2 of <u>2</u>			
	Tiluge	TEMPERATURE OBSERVA		wa							
Item/Location	<u>Temp F</u>	Item/Location	Tem	ıp F	Item/Locat	ion		Temp F			
Whipped cream cooler											
Holding	45/47										
Product just loaded		Turned unit dow	n								
Freezer	-7										
OBSERVATIONS AND CORRECTIVE ACTIONS											
Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND Number NOTED BELOW:											
Hot water - 121 F											
Ingredients by reques	Sink sanitizer - 100 ppm										
Scoops and handles		ake shakes etc									
Using sleeved straws											
Back room is used fo		only and mop sink									
	Watch shelving that isn't 6 inches off ground to allow to clean under										
Restrooms are equip	bed										
02/27 Small cooler holding	slightly hig	gh temps turned down to h	nold co	oler	r temps						
Product just placed o	nto unit										
Using chlorox wipes o	on commo	only touched surfaces and	bleac	h in	nren area	15					
			51040								
				_							
Pagainad by:		Print:			I	Title: Dorson In Chan/	Owner				
Received by: (signature) See above Inspected by: (signature) Kelly Kirkpe	ve	rimt;				Title: Person In Charge/	owner				
Inspected by: (signature)	, , 7	Print:									
Form EH-06 (Revised 09-2015)	atrick	/KS				Samples: Y N #	collected				