

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

Followup
07/01/2025

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 06/25/2015		Time in: 1:15		Time out: 2:20		License/Permit # Fs		Food handlers 4		Food managers 3		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 <input type="checkbox"/> TOTAL/SCORE																			
Establishment Name: Horizon nutrition						Contact/Owner Name: Heather				* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____				9/91/A					
Physical Address: 5736 Jorizon						Pest control : T Rex		Hood Na		Grease trap/ waste oil: Fat.Boys /2]28\~5 -0Gals		Follow-up: Yes <input checked="" type="checkbox"/> No <input 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		Time and Temperature for Food Safety (F = degrees Fahrenheit)						R		Compliance Status		Employee Health				R			
OUT	IN	NO	NA	COS							OUT	IN	NO	NA	COS				
		✓			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) See 27 small Cooler							✓				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Poster at hand sink			
			✓		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 Gloves and utensils			
			✓		5. Proper reheating procedure for hot holding (165°F in 2 Hours)							✓				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						Highly Susceptible Populations								
					Approved Source									✓		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required			
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Commercial						Chemicals								
	✓				8. Food Received at proper temperature To check									✓		17. Food additives; approved and properly stored; Washing Fruits & Vegetables Frozen			
					Protection from Contamination						W					18. Toxic substances properly identified, stored and used Watch			
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						Water/ Plumbing								
3					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 10 pp ppm/temperature After cleaning 100 ppm To test 100 Ppm							✓				19. Water from approved source; Plumbing installed; proper backflow device			
		✓			11. Proper disposition of returned, previously served or reconditioned Discarded							✓				20. Approved Sewage/Wastewater Disposal System, proper disposal Watch			
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days																			
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel						R	OUT	IN	NO	NA	COS	Food Temperature Control/ Identification		R
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 3							2					27. Proper cooling method used; Equipment Adequate to Maintain Proper Temperature Non TCS Small counter cooler		
	✓				22. Food Handler/ no unauthorized persons/ personnel 4							✓					28. Proper Date Marking and disposition cooler Watch whipped cream 6 days in the		
					Safe Water, Recordkeeping and Food Package Labeling							✓					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital		
	✓				23. Hot and Cold Water available; adequate pressure, safe See						Permit Requirement, Prerequisite for Operation								
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled							✓					30. Food Establishment Permit (Current/ insp sign posted) Posted		
					Conformance with Approved Procedures							Utensils, Equipment, and Vending							
			✓		25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions							✓					31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped		
					Consumer Advisory							✓					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch		
			✓		26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label							2					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility, provided Purchased To use regular bleach		
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First																			
OUT	IN	NO	NA	COS	Prevention of Food Contamination						R	OUT	IN	NO	NA	COS	Food Identification		R
	✓				34. No Evidence of Insect contamination, rodent/other animals Watch front door								✓				41. Original container labeling (Bulk Food)		
					35. Personal Cleanliness/eating, drinking or tobacco use						Physical Facilities								
1					36. Wiping Cloths; properly used and stored Store in solution								✓				42. Non-Food Contact surfaces clean		
W	✓				37. Environmental contamination								✓				43. Adequate ventilation and lighting; designated areas used		
		✓			38. Approved thawing method								✓				44. Garbage and Refuse properly disposed; facilities maintained Watch dumpster		
					Proper Use of Utensils								✓				45. Physical facilities installed, maintained, and clean Watch		
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Watch storage							✓					46. Toilet Facilities; properly constructed, supplied, and clean Equipped		
	✓				40. Single-service & single-use articles; properly stored and used							1					47. Other Violations Need to hang mops to dry		

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (Printed) Haley Overstreet	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Horizon nutrition	Physical Address: 5736 horizon road	City/State: Rockwall	License/Permit # Fs 0003817	Page <u>2</u> of <u>2</u>
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Counter cooler	44				
Syrups	52				
Protien balls	56				
Silver upright unit	31				
WhippedCream	37				
Frozen fruit	-9				

OBSERVATIONS AND CORRECTIVE ACTIONS

[illegible]

Received by: (signature) See above	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly KirkpatrickRS</i>	Print:	Samples: Y N # collected

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