Followup fee of \$50.00 after initial Followup

Retail Food Establishment Inspection Report City of Rockwall Follow up 7/1/2025

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

Date: 06/26/25			:/2	, F	Time in: 11:58	Time out: 1:12	Fs9	Permi							Page 1 of	2			
Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla							_	4-Investigation				5-CO/Co	5-CO/Construction 6-Other		TOTAL/SCORE				
Establishment Name: RockOn nutrition Contact/Owner Lisa. Christia								r Nam		* Number o				* Numbe	er of Repeat Violat	Repeat Violations:			
Physical Address: Pest control: Ridge road Rockwall Rockwall Rockwall Pest quarterly								erly		Hood Grease to IMC in Fe			Grea IMC i	se trap :/ waste n Feb 25 gals /	oil	Follow-up: Yes No	4/90/	4/96/A	
Ma	Compliance Status: Out = not in compliance IN = in compliance Mark the appropriate points in the OUT box for each numbered item NO = not observed NA = not applicable COS = corrected on site Mark of in appropriate box for IN, NO, NA, COS Mark an Vin appropriate box for R Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days																		
Со	mpli	ance	Stat	us	Prio	rity Items (3	Points) violatio	ns Red	quire				Corre Status		t to exceed 3 day	s			
O U T	U N O A O							R		O U T	U N O A O				Employee Health			R	
		, ,	~		Proper cooling time and temperature					12. Management, food employees and conditional emknowledge, responsibilities, and reporting					employees;				
	_				2. Proper Cold Holding temperature(41°F/ 45°F) Good						/			13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth					
	+	_	~	1	3. Proper Hot Holding temperature(135°F)					Preventing Contamination by Hands					ıds				
	\dashv	, 	~	\exists	4. Proper cooking time and temperature					14. Hands cleaned and properly washed/ Gloves used				sed properly					
	+	1	/		5. Proper reheating pro- Hours)	cedure for hot ho	olding (165°F in 2	+		15. No bare hand contact with ready to eat foods or app alternate method properly followed (APPROVED Y									
	\dashv	\dashv		\dashv	6. Time as a Public Hea	alth Control; proc	cedures & records	3	1						Highly Susce	ntible Populations			
		j			Ar	oproved Source				Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required					fered				
					7. Food and ice obtaine	-	source: Food in					•	<u> </u>	Pasicurized	eggs used when re-	quired			
	~				good condition, safe, and destruction Comme	nd unadulterated;	; parasite								Ch	nemicals			
	/			\exists	8. Food Received at pro	oper temperature	1	\perp						17. Food add & Vegetables		nd properly stored;	Washing Fruits		
					Transport whipp		•)	┧	4	. 1	-		Frozen	only	identified, stored an	d used	H	
					9. Food Separated & pr		ed during food		4]	/				Low on shelves				
				$ \bot $	preparation, storage, di			\perp								/ Plumbing			
	/				10. Food contact surfact Sanitized at _200_	ppm/temperature	e				19. Water from approved source; Plumbing installed; plackflow device Watch air gaps								
	_	/	_		11. Proper disposition of reconditioned Disc	of returned, previo	ously served or			20. Approved Sewage/Wastewater Disposal System, predisposal Monitoring small GT					m, proper				
Priority Foundation Items (2 Poi							_	_		_	_	orrective Action		<u> </u>					
O U T	I N	N O	N A	C O S	Demonstration	ration of Knowledge/ Personnel R U N N O A O Food Temperature Control/ Identification					ation	R							
	~				21. Person in charge pr and perform duties/ Cer 3	rtified Food Mana	nager (CFM)	•,			~			27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature \bigvee			quate to		
	/				22. Food Handler/ no u 2	nauthorized perso	ons/ personnel	I	1		~	I	I	We nipped	ate Marking and d cream exempt	used within 24 h	nrs of opening		
		Safe Water, Recordkeep			ordkeeping and F	Food Package			W			T	29 Thermon		1 111		_		
	/					Labeling	oou i uemige							Thermal test	t strips	ccurate, and calibrated digitalHard for wat	ed; Chemical/		
	•				23. Hot and Cold Wate See				1					Thermal test Dial Stem in	t strips cooler in back and		ed; Chemical/		
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Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

	ment Name:	Physical Ad			Sity/State:	License/Permit #	Page <u>2</u> of <u>2</u>				
Rock	On nutrition	Ridge			Rockwall	Fs					
Item/Loc	ation	Temp F	TEMPERATUR Item/Location	E OBSERVAT		ocation	Temp F				
	ed cream unit										
		38.8									
Whipped cream		41									
Protien balls		36.9									
_											
Whit	e upright in back	39.9/1.9									
F	Residential										
-	Toolaoritiai										
			SERVATIONS AND								
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temps F										
	Hot water in restroom	at 106									
	Hand wash hm soap a										
	Hot water at hand sink										
	Three comp hot water 110										
	Three comp sink 200 ppm										
	Ice machine clean										
4	No dry towels on hooks / seminary towels can a orkkekad nackysia fromHands ext										
	Whipped cream used within 24 hrs stored in small residential cooler										
	Returned to then small cooler after use after uses										
	Small freezer - frozen	fruit									
	Mops handling hangin	g on wall									
47	All Shelving to be 6 inc	ches from	floor								
45	Minor cleaning under	shelves /s	helves under co	ounter in ba	ick room						
	Air gaps confirmed										
W	To provide calibrated r	netalL ste	m thermos as s	e inward in	coolers and to	check food and wa	ater temp				
	Gloves used to make	protein ba	lls								
	Using sleeeved straws	S									
	Only commercial product Packaged is assessable by itinerant										
	Three comp sink set up to use through day aaaa										
	Soap bay/ 81/ sanitizer 72										
	Digital probe on site										
Received	bv:		Print:			Title: Person In Charg	e/ Owner				
(signature)	See ahov	/ e					, • 				
Inspected	See abou		Print:								
(signature)	Kelln Kirkho	utrick	RS								
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