

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
- ☒ Vomit clean up
- ☒ Employee health

Date: 06/26/25		Time in: 11:58		Time out: 1:12		License/Permit # Fs9475		Food handlers 3		Food managers 2		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: RockOn nutrition						Contact/Owner Name: Lisa. Christian				* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____				4/96/A							
Physical Address: Ridge road Rockwall						Pest control : Rockwall pest quarterly		Hood Ma		Grease trap :/ waste oil IMC in Feb 25 gals /		Follow-up: Yes <input type="checkbox"/> 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 Mark the appropriate points in the OUT box for each numbered item Mark <input checked="" type="checkbox"/> in appropriate box for IN, NO, NA, COS Mark an <input checked="" type="checkbox"/> 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	1. Proper cooling time and temperature						OUT	IN	NO	NA	COS	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
			✓		2. Proper Cold Holding temperature(41 °F/ 45°F) Good						✓					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Post					
			✓		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)								✓			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					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Commercial grocery									✓		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required					
	✓				8. Food Received at proper temperature Transport whipped cream at safe temp						Chemicals										
	✓				Protection from Contamination									✓		17. Food additives; approved and properly stored; Washing Fruits & Vegetables Frozen only					
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting No raw						✓					18. Toxic substances properly identified, stored and used Low on shelves					
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature						Water/ Plumbing										
			✓		11. Proper disposition of returned, previously served or reconditioned Discarded						✓					19. Water from approved source; Plumbing installed; proper backflow device Watch air gaps					
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days														✓					20. Approved Sewage/Wastewater Disposal System, proper disposal Monitoring small GT		
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							✓					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature <input checked="" type="checkbox"/>				
	✓				22. Food Handler/ no unauthorized persons/ personnel 2							✓					28. Proper Date Marking and disposition We nipped cream exempt/used within 24 hrs of opening				
Safe Water, Recordkeeping and Food Package Labeling					23. Hot and Cold Water available; adequate pressure, safe See						W					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Dial Stem in cooler in back and digitalHard for water and food food					
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercially patches or Protien k						Permit Requirement, Prerequisite for Operation										
	✓				Conformance with Approved Procedures						✓					30. Food Establishment Permit (Current/ insp sign posted) Posted by door					
			✓		25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Manufactures guidelines						Utensils, Equipment, and Vending										
Consumer Advisory					26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Ingredients by request						W	✓				31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped					
	✓				27. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Ingredients by request						✓					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Keep an eye on condition					
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First														✓					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Set up		
OUT	IN	NO	NA	COS	Prevention of Food Contamination						R	OUT	IN	NO	NA	COS	Food Identification		R		
W					34. No Evidence of Insect contamination, rodent/other animals Watch doors						★				✓		41.Original container labeling (Bulk Food)				
	✓				35. Personal Cleanliness/eating, drinking or tobacco use Store away and low						Physical Facilities										
1					36. Wiping Cloths; properly used and stored Store in sanitizer / no dry common use tiered						1					42. Non-Food Contact surfaces clean Equipment and shelving					
W					37. Environmental contamination Storage						✓					43. Adequate ventilation and lighting; designated areas used					
			✓		38. Approved thawing method Using frozen						✓					44. Garbage and Refuse properly disposed; facilities maintained Watch dumpster					
Proper Use of Utensils					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Watch						1					45. Physical facilities installed, maintained, and clean Generals cleaning under behind and around equipment					
	✓				40. Single-service & single-use articles; properly stored and used Sleeved straws used						✓					46. Toilet Facilities; properly constructed, supplied, and clean Equipped operational And clean					
	✓				40. Single-service & single-use articles; properly stored and used Sleeved straws used						1					47. Other Violations Shelving to Be 6 inches from floor					

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Lisa Christian	Print:	Title: Person In Charge/ Owner
Inspected by: <i>Kelly Kirkpatrick RS</i> (signature)	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: RockOn nutrition		Physical Address: Ridge road		City/State: Rockwall		License/Permit # Fs		Page 2 of 2	
TEMPERATURE OBSERVATIONS									
Item/Location		Temp F	Item/Location		Temp F	Item/Location		Temp F	
Whipped cream unit		38.8							
Whipped cream		41							
Protien balls		36.9							
White upright in back		39.9/1.9							
Residential									
OBSERVATIONS AND CORRECTIVE ACTIONS									
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 and towels								
	Hot water at hand sink 115								
	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 hanging on wall								
47	All Shelving to be 6 inches from floor								
45	Minor cleaning under shelves /shelves under counter in back room								
	Air gaps confirmed								
W	To provide calibrated metall stem thermos as se inward in coolers and to check food and water temp								
	Gloves used to make protein balls								
	Using sleeved straws								
	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 by: (signature)			Print:				Title: Person In Charge/ Owner		
See above									
Inspected by: (signature)			Print:				Samples: Y N # collected		
Kelly Kirkpatrick RS									

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