

Date: 7/10/2025		Time in: 3:31		Time out: 4:37		License/Permit # Fs 9148			Food handlers Na		Food managers Na		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: The Vitamin shoppe						Contact/Owner Name: Meagan				* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____				7/93:/A									
Physical Address: 2035 hwy I-30 sure 101						Pest control : As needed		Hood Na		Grease trap / waste oil : Na		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 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							
	✓				2. Proper Cold Holding temperature(41 °F/ 45°F) Non Tcs							✓				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth No prep							
			✓		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									✓		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required							
3				✓	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Probiotics dard 2/25 pulled						Chemicals												
	✓				8. Food Received at proper temperature Only non Tcs or refrigerate after opening									✓		17. Food additives; approved and properly stored; Washing Fruits & Vegetables							
					Protection from Contamination						W	✓				18. Toxic substances properly identified, stored and used Storing sinks lots ussed							
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						Water/ Plumbing												
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>N.A.</u> ppm/temperature							✓				19. Water from approved source; Plumbing installed; proper backflow device							
		✓			11. Proper disposition of returned, previously served or reconditioned To be discarded							✓				20. Approved Sewage/Wastewater Disposal System, proper disposal							
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) Pp. non Tcs							✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature							
	✓				22. Food Handler/ no unauthorized persons/ personnel P								✓			28. Proper Date Marking and disposition							
					Safe Water, Recordkeeping and Food Package Labeling							✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Need one for hot water when needed							
	✓				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 F full label confirmed							✓				30. Food Establishment Permit (Current/ insp sign posted) Non Tcs only pp							
					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 t							
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Bufet Plate)/ Allergen Label (Commercial product fully labeled						W					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Not setUp							
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	
1					34. No Evidence of Insect contamination, rodent/other animals See										✓	41.Original container labeling (Bulk Food)							
	✓				35. Personal Cleanliness/eating, drinking or tobacco use Watch						Physical Facilities												
	✓			✓	36. Wiping Cloths; properly used and stored A						1					42. Non-Food Contact surfaces clean							
W					37. Environmental contamination Watch							✓				43. Adequate ventilation and lighting; designated areas used							
		✓			38. Approved thawing method							✓				44. Garbage and Refuse properly disposed; facilities maintained Watch							
					Proper Use of Utensils						1					45. Physical facilities installed, maintained, and clean							
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used See							✓				46. Toilet Facilities; properly constructed, supplied, and clean Watch							
	✓				40. Single-service & single-use articles; properly stored and used See see see						1					47. Other Violations See							

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Megan manager on duty	Print: _____	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly kirkpatrick RS</i>	Print: Mary on site	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Vitamin shoppe	Physical Address: 1035 hwy 1-30101	City/State: Rockwall	License/Permit # Fs9148	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Cooler 1 non Tcs	33.6				
Cooler2 non Tcs	35				
Cooler 3	38				
Omega 3 NonTCS					
Best if refrigerated only					

OBSERVATIONS AND CORRECTIVE ACTIONS

[illegible]

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

Form EH-06 (Revised 09-2015)