Followup fee of $75.00 after First Followup

Retail Food Establishment Inspection Report

City of Rockwall

- ☑ First aid kit
- ☑ Allergy policy
- ☑ Vomit clean up
- ☑ Employee health

Date:	Time in:	Time out:	License/Permit #	CPFM	Food handlers	Page 1 of 2
6/8/26	8:30	9:00	FS-9475	3	0	

Purpose of Inspection: ☑ 1-Routine ☐ 2-Follow Up ☐ 3-Complaint ☐ 4-Investigation ☐ 5-CO/Construction ☐ 6-Other ☐ **TOTAL/SCORE**

Establishment Name:	Contact/Owner Name:	Number of Repeat Violations: ___ / Number of Violations COS: ___	TOTAL/SCORE
Rock On Nutrition	Patrick Christian		5/95/A

Physical Address:	Pest control :	Hood	Grease trap :/ waste oil	Follow-up: Yes ☑ No ☐
1203 Ridge Rd Rockwall, Tx	Rockwall Pest 4/8/26	N/a	IMC Waste 2/9/26 - 25g	

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 '✓' a checkmark 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*

OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R
			✔		1. Proper cooling time and temperature	
	✔				2. Proper Cold Holding temperature(41°F/ 45°F)	
			✔		3. Proper Hot Holding temperature(135°F)	
			✔		4. Proper cooking time and temperature	
			✔		5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
	✔				6. Time as a Public Health Control; procedures & records	
					Approved Source	
	✔				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Herbalife	
	✔				8. Food Received at proper temperature Non tcs food	
					Protection from Contamination	
	✔				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
3					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature	
	✔				11. Proper disposition of returned, previously served or reconditioned Discard	

OUT	IN	NO	NA	COS	Employee Health	R
	✔				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	✔				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Employee Health form posted	
					Preventing Contamination by Hands	
	✔				14. Hands cleaned and properly washed/ Gloves used properly	
		✔			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y_ N_) Using utensils	
					Highly Susceptible Populations	
	✔				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required N/a	
					Chemicals	
	✔				17. Food additives; approved and properly stored; Washing Fruits & Vegetables N/a	
	✔				18. Toxic substances properly identified, stored and used Stored low and separated	
					Water/ Plumbing	
	✔				19. Water from approved source; Plumbing installed; proper backflow device City approved	
	✔				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
	✔				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 3	
	✔				22. Food Handler/ no unauthorized persons/ personnel 0	
					Safe Water, Recordkeeping and Food Package Labeling	
	✔				23. Hot and Cold Water available; adequate pressure, safe	
	✔				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial	
					Conformance with Approved Procedures	
			✔		25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	
					Consumer Advisory	
	✔				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Ingredients available upon request	

OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
	✔				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature N/a	
	✔				28. Proper Date Marking and disposition Not needed	
	✔				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Have digital thermo, strips current	
					Permit Requirement, Prerequisite for Operation	
	✔				30. **Food Establishment Permit/Inspection** Current/ insp posted Posted & current	
					Utensils, Equipment, and Vending	
	✔				31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped	
	✔			✔	32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
	✔				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped	

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
1					34. No Evidence of Insect contamination, rodent/other animals	
	✔				35. Personal Cleanliness/eating, drinking or tobacco use	
	✔				36. Wiping Cloths; properly used and stored Stored in solution	
	✔				37. Environmental contamination	
			✔		38. Approved thawing method	
					Proper Use of Utensils	
	✔				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
	✔				40. Single-service & single-use articles; properly stored and used	

OUT	IN	NO	NA	COS	Food Identification	R
	✔				41.Original container labeling (Bulk Food)	
					Physical Facilities	
	✔				42. Non-Food Contact surfaces clean	
	✔				43. Adequate ventilation and lighting; designated areas used	
	✔				44. Garbage and Refuse properly disposed; facilities maintained	
1					45. Physical facilities installed, maintained, and clean	
	✔				46. Toilet Facilities; properly constructed, supplied, and clean Stocked and clean	
			✔		47. Other Violations N/a	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Patrick Christian	Print: Patrick Christian	Title: Person In Charge/ Owner: Owner
Inspected by: (signature) Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Rock On Nutrition	Physical Address: 1203 Ridge Rd	City/State: Rockwall, Tx	License/Permit #: FS-9475	Page 2 of 2

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
UC Refrigerator	35				
UC Freezer	14				
Back room Residential Combo					
Fridge	40				
Freezer	7.1				
Lobby cooler	36				

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 temperatures are taken in F
	Restrooms equipped temp is great than 101
	Hand sink equipped, temp greater than 105
	3 comp sink set up, 115 using steramine tabs, quat sani 200ppm
	Quat test strips current 12/2026
	Ice machine looks great, air gap confirmed
	Scoops for dry mixes stored on washable mats, good change
	All foods from Herbalife
	All non tcs foods throughout kitchen
	Toppings bottles are cleaned daily
	Rubber caps are available during non use times
	Shelves look great for flavored toppings
	No hand food contact - all by utensils
	Digital thermo available
	Non tcs powder toppings now have a lid or cap to store closed when not in use
	Peanut cookie protein, separate spoons for allergen product, store clean and remember cleaning separately
W	Residential equipment non preferred, to replace with NSF Certified Commercial Equipment when no repairable
	Pitchers are w/r/s once every 4 hours or as needed
	All utensils must be w/r/s once every 4 hrs or as needed
	All utensils air dry with pitchers on top of ice machine
10	Mold interior of ice machine, melt ice w/r/s interior, air dry before ice accumulates
34/45	To seal hole in wall to eliminate avenue for pest control/ make cleanable in boh

Received by: (signature) See above	Print: See above	Title: Person In Charge/ Owner
Inspected by: (signature) RS MH RS	Print: Richard Hill	Samples: Y N # collected

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