Followup Fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

City of Rockwall

	ate: 2 /2	23	3/2	24	Time in: 11:25	Time out: 12:30		License/Po							CPFM 1	Food handlers	Page 1	of _2_
					ction: 1-Routine	2-Follow U	J p . :	3-Compla	int	4	-Inv	estig	ation	1	5-CO/Construction	6-Other	TOTAL/S	CORE
		ishm (dal			^{ne:} nmer Ridge		Robin	ct/Owner N Castillo							Number of Repeat Violations CO	os:	15/8	5/R
		al Ad idge			kwall, Tx	Ecc	est control olab 11/26	6/24			ood er clean		Liq	uid V	Waste 11/27/24 1000g	Follow-up: Yes 🖊 No 🗌	13/0	J/D
Ma					Status: Out = not in components in the OUT box for Price	omphance or each numbered it		Mark '		heckn	nark ii	n appi	opria	te bo	plicable COS = corrected on s ox for IN, NO, NA, COS Mark ive Action not to exceed 3 day	k an 🗙 in appropriat	e box for R	Watch
O U	mpli I N	ance N O	Stat N A	tus C O		mperature for F		y	R	(Comp O I J N	N	Stat	tus C O	Emple	oyee Health		R
T		. /		S	1. Proper cooling time	degrees Fahrenhe and temperature					Γ	,		S	12. Management, food employ knowledge, responsibilities, an	vees and conditional	employees;	
					2. Proper Cold Holding	g temperature(41	°F/ 45°F)				'				13. Proper use of restriction an		charge from	
	V	-			See 3. Proper Hot Holding	temperature(135	б°F)				•				eyes, nose, and mouth	4		
	/	-			4. Proper cooking time	and temperature					/	·			14. Hands cleaned and properly	tamination by Han ly washed/ Gloves u		
		~			5. Proper reheating pro Hours)	ocedure for hot ho	olding (16	5°F in 2			/	,			15. No bare hand contact with alternate method properly follor Gloves available	ready to eat foods o	r approved YN_)
	'				6. Time as a Public He	alth Control; pro-	cedures &	k records								eptible Populations		
					Aj	pproved Source					/	,			16. Pasteurized foods used; pro Pasteurized eggs used when red Eggs		fered	
	~				7. Food and ice obtains good condition, safe, a destruction US Foo	and unadulterated		Food in								nemicals		
	~				8. Food Received at pr Checking tem		;				/	,			17. Food additives; approved a & Vegetables Water only, not usin			
						n from Contami		C- 1			/	•			18. Toxic substances properly	identified, stored an	d used	,,,,
	~				9. Food Separated & p preparation, storage, d	isplay, and tasting	g									r/ Plumbing		
3				\	10. Food contact surface Sanitized at 200	ppm/temperatur	re 160)		3	3				19. Water from approved source backflow device Leaking faucet wh	en turned of	f prep s	ink
	/		n e		11. Proper disposition reconditioned Disc	of returned, previous					•	,			20. Approved Sewage/Wastew disposal	ater Disposal System	m, proper	
	۱							-										
					Pr			ms (2 Po		_		_	_		rective Action within 10 days			
O U T	I N	N O	N A	C O S	Demonstratio	iority Founda	ation Ite	el	ints)	ī	ntions D I J N	Req N O	nuire N A	Cor.	Food Temperature	e Control/ Identific		R
	I N			О	Demonstratio 21. Person in charge p and perform duties/ Ce 1	on of Knowledge/ resent, demonstra ertified Food Man	Personne A Personne Ation of kn nager (CFM	el owledge, M)		ī) I J N	N	N	C 0	Food Temperature 27. Proper cooling method use Maintain Product Temperature	e Control/ Identific		R
	I N			О	Demonstratio 21. Person in charge p and perform duties/ Ce 1 22. Food Handler/ no t 8	on of Knowledge/ resent, demonstra ertified Food Man unauthorized pers	Artion Item / Personno ation of kn nager (CFN sons/ person	el owledge, M) onnel		ī	D I N	N	N	C 0	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and d Good date marking	e Control/ Identificed; Equipment Adecedisposition	quate to	
	I N			О	Demonstratio 21. Person in charge p and perform duties/ Ce 1 22. Food Handler/ no t 8 Safe Water, Reco	on of Knowledge/ resent, demonstra- ertified Food Man unauthorized pers ordkeeping and l Labeling	Personne ation of kn nager (CFN sons/ persons/	owledge, M) onnel		ī	I N	N	N	C 0	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and descriptions	e Control/ Identificed; Equipment Adecedisposition	quate to	
	I N			О	21. Person in charge p and perform duties/ Ce 1 22. Food Handler/ no u 8 Safe Water, Reco 23. Hot and Cold Wate 133, Good pres	resent, demonstra ertified Food Man unauthorized pers ordkeeping and Labeling er available; adeq SSUre	Action Item of Personne ation of kn nager (CFM sons/ person Food Pack quate press	el nowledge, M) onnel kage		1	I N	N	N	C 0	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and d Good date marking 29. Thermometers provided, ac Thermal test strips Red digital thermo, Permit Requirement,	e Control/ Identificed; Equipment Adecedisposition ccurate, and calibrate Strips current Prerequisite for O	quate to ed; Chemical t peration	/ *
	I N			О	21. Person in charge p and perform duties/ Ce 1 22. Food Handler/ no to 8 Safe Water, Reco 23. Hot and Cold Wate 133, Good present the control of the contr	riority Founda on of Knowledge/ resent, demonstra ertified Food Man unauthorized pers ordkeeping and l Labeling er available; adeq SSUFE uvailable (shellsto il Food labeled labels	extion Items If Personner Items It	el owledge, M) onnel kage ure, safe arasite		1	I N	N	N	C 0	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and of Good date marking 29. Thermometers provided, ac Thermal test strips Red digital thermo, Permit Requirement, 30. Food Establishment Pern Posted and curre	e Control/ Identificed; Equipment Adected is disposition and calibrate strips current Prerequisite for Opinit/Inspection Current	quate to ed; Chemical t peration ent/ insp pos	/ *
				О	21. Person in charge p and perform duties/ Co 1 22. Food Handler/ no to 8 Safe Water, Reco 23. Hot and Cold Wate 133, Good pres 24. Required records a destruction); Packaged Commercial Conformance 25. Compliance with MacCP plan; Variance processing methods; meth	resent, demonstra ertified Food Man unauthorized pers ordkeeping and Labeling er available; adeq SSUP available (shellsto il Food labeled IaDels with Approved I variance, Special er obtained for spe nanufacturer instr	representation Items Personnel Action of kn Action Actio	el owledge, M) onnel kage ure, safe arasite		1	I N	N	N	C 0	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and of Good date marking 29. Thermometers provided, ac Thermal test strips Red digital thermo, Permit Requirement, 30. Food Establishment Pern Posted and curre	e Control/ Identificed; Equipment Adected is disposition and calibrate strips current Prerequisite for Opinit/Inspection Current pment, and Vendin	quate to ed; Chemical t peration ent/ insp pos	/ *
				О	21. Person in charge p and perform duties/ Ce 1 22. Food Handler/ no to 8 Safe Water, Reco 23. Hot and Cold Wate 133, Good present the second destruction); Packaged Commercial Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Temp recorded	resent, demonstra ertified Food Man unauthorized pers ordkeeping and l Labeling er available; adeq SSUFE variable (shellsto il Food labeled labels with Approved la Variance, Speciali e obtained for spenanufacturer instra d 3x daily nsumer Advisory	response to the second of the	el owledge, M) onnel kage ure, safe arasite es		1		N	N	C 0	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and of Good date marking 29. Thermometers provided, and Thermal test strips Red digital thermo, Permit Requirement, 30. Food Establishment Perm Posted and curre Utensils, Equip 31. Adequate handwashing facts supplied, used Equipped 32. Food and Non-food Contact designed, constructed, and used See	e Control/ Identificed; Equipment Adeced disposition ccurate, and calibrate strips current Prerequisite for Opinit/Inspection Current pment, and Vendin cilities: Accessible and ct surfaces cleanable deceded.	quate to ed; Chemical t peration ent/ insp pos g nd properly e, properly	/ *
				О	21. Person in charge p and perform duties/ Co 1 22. Food Handler/ no to 8 Safe Water, Reco 23. Hot and Cold Water 133, Good president a destruction); Packaged Commercial Conformance 25. Compliance with V HACCP plan; Variance processing methods; machine to the conformance of th	resent, demonstra ertified Food Man unauthorized pers ordkeeping and l Labeling er available; adeq SSUPE uvailable (shellsto il Food labeled labels with Approved labeled variance, Speciali ize obtained for spenanufacturer instra d 3x daily nsumer Advisories; ra ninder/Buffet Platequest	representation Items If Personner of Personner of Persons of Pers	el owledge, M) onnel kage ure, safe arasite es es es es and er cooked en Label	R	2		N O	N A	COSS	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and d Good date marking 29. Thermometers provided, at Thermal test strips Red digital thermo, Permit Requirement, 30. Food Establishment Perm Posted and curre Utensils, Equip 31. Adequate handwashing fac supplied, used Equipped 32. Food and Non-food Contact designed, constructed, and used See 33. Warewashing Facilities; ins Service sink or curb cleaning for Confirmed 100pp	e Control/ Identificed; Equipment Adeced disposition accurate, and calibrate strips current Prerequisite for Omit/Inspection Current pment, and Vendin cilities: Accessible and ct surfaces cleanable destalled, maintained, facility provided om	quate to ed; Chemical t peration ent/ insp pos g nd properly e, properly	/ *
Т		0	A	OS	21. Person in charge p and perform duties/ Co 1 22. Food Handler/ no to 8 Safe Water, Reco 23. Hot and Cold Water 133, Good president a destruction); Packaged Commercial Conformance 25. Compliance with V HACCP plan; Variance processing methods; machine to the conformance of th	resent, demonstra ertified Food Man unauthorized pers ordkeeping and l Labeling er available; adeq SSUPE uvailable (shellsto il Food labeled labels with Approved labeled variance, Speciali ize obtained for spenanufacturer instra d 3x daily nsumer Advisories; ra ninder/Buffet Platequest	representation Items If Personner of Personner of Persons of Pers	el owledge, M) onnel kage ure, safe arasite es es es es and er cooked en Label	Action	2 2 2	I I I I I I I I I I I I I I I I I I I	N O	N A	C O S	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and d Good date marking 29. Thermometers provided, at Thermal test strips Red digital thermo, Permit Requirement, 30. Food Establishment Perm Posted and curre Utensils, Equip 31. Adequate handwashing fac supplied, used Equipped 32. Food and Non-food Contact designed, constructed, and used See 33. Warewashing Facilities; in: Service sink or curb cleaning for supplied sink or supplied sink or curb cleaning for supplied sink or curb cleaning sink or curb	e Control/ Identificed; Equipment Adeced disposition accurate, and calibrate strips current Prerequisite for Omit/Inspection Current pment, and Vendin cilities: Accessible and ct surfaces cleanable destalled, maintained, facility provided om	quate to ed; Chemical t peration ent/ insp pos g nd properly e, properly	/ *
OUT				О	21. Person in charge p and perform duties/ Co 1 22. Food Handler/ no 18 Safe Water, Reco 23. Hot and Cold Wate 133, Good pree 24. Required records a destruction); Packaged Commercial Conformance 25. Compliance with V HACCP plan; Varianc processing methods; machine to the composition of the compo	resent, demonstra ertified Food Man unauthorized pers ordkeeping and land land land land land land land	response of the second part of t	el lowledge, M) lonnel kage ure, safe arasite es es ess, and er cooked en Label Corrective	R	22 2000 Note:		N O	N A	COSS	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and of Good date marking 29. Thermometers provided, and Thermal test strips Red digital thermo, Permit Requirement, 30. Food Establishment Perm Posted and curre Utensils, Equip 31. Adequate handwashing factory supplied, used Equipped 32. Food and Non-food Contactory designed, constructed, and used See 33. Warewashing Facilities; in: Service sink or curb cleaning for Confirmed 100pp yes or Next Inspection, Which Food Idea.	d; Equipment Adeced; Equipment Adeced d; Equipment Adeced disposition ccurate, and calibrate strips current Prerequisite for Opinit/Inspection Current pment, and Vendin cilities: Accessible and ct surfaces cleanable destalled, maintained, facility provided of the corresponding to the corresponding t	quate to ed; Chemical t peration ent/ insp pos g nd properly e, properly	/ *
O		N	A	O S	21. Person in charge p and perform duties/ Co 1 22. Food Handler/ no to 8 Safe Water, Reco 23. Hot and Cold Water 133, Good present 24. Required records a destruction); Packaged Commercial Conformance 25. Compliance with VHACCP plan; Variance processing methods; manual processing methods; manual processing methods of Conformance Conformanc	resent, demonstra ertified Food Man unauthorized pers ordkeeping and Labeling er available; adeq SSUFE vailable (shellsto d Food labeled laDels with Approved by variance, Specialize obtained for signanufacturer instra d 3x daily nsumer Advisory ner Advisories; ra inder/Buffet Platequest nt) Violations of Food Contants sect contamination	Procedurations Proceduration Proce	el owledge, M) onnel kage ure, safe arasite es ess, and er cooked en Label Corrective	Action	22 2000 Note:	John Market Company of the Company o	N O	N A	C O S	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and of Good date marking 29. Thermometers provided, and Thermal test strips Red digital thermo, Permit Requirement, 30. Food Establishment Perm Posted and curre Utensils, Equip 31. Adequate handwashing facts supplied, used Equipped 32. Food and Non-food Contact designed, constructed, and used See 33. Warewashing Facilities; inservice sink or curb cleaning from Confirmed 100pp yes or Next Inspection, Which Food Id 41. Original container labeling	disposition ccurate, and calibrate strips curren Prerequisite for O init/Inspection Current pment, and Vendin cilities: Accessible and ct surfaces cleanable d stalled, maintained, acility provided incurrent incurrent ct surfaces relation dentification (Bulk Food)	quate to ed; Chemical t peration ent/ insp pos g nd properly e, properly	/ *
OUT		N	A	O S	21. Person in charge p and perform duties/ Co 1 22. Food Handler/ no 18 Safe Water, Reco 23. Hot and Cold Water 133, Good presection of the content of the	resent, demonstra ertified Food Man unauthorized pers ordkeeping and land Labeling er available; adeq SSUFE variance, Specialise obtained for spenanufacturer instrained and and and and are devised for spenanufacturer instrained and system of Food Contained for spenanufacturer instrained and sect contamination sect contamination sess/eating, drinkin opperly used and st	response to the second of the	el owledge, M) onnel kage ure, safe arasite es ess, and er cooked en Label Corrective	Action	2 2 2 2	D I N N N N N N N N N N N N N N N N N N	N O	N A	C O S	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and of Good date marking 29. Thermometers provided, and Thermal test strips Red digital thermo, Permit Requirement, 30. Food Establishment Perm Posted and curre Utensils, Equip 31. Adequate handwashing facts supplied, used Equipped 32. Food and Non-food Contact designed, constructed, and used See 33. Warewashing Facilities; inservice sink or curb cleaning from Confirmed 100pp yes or Next Inspection, Which Food Id 41. Original container labeling	e Control/ Identificed; Equipment Adeced is Equipment Adeced is disposition and calibrate strips current Prerequisite for Opinit/Inspection Current pment, and Vendin cilities: Accessible and cit surfaces cleanable destalled, maintained, facility provided of the prever Comes First dentification (Bulk Food)	quate to ed; Chemical t peration ent/ insp pos g nd properly e, properly	red R
OUT		N	A	O S	21. Person in charge p and perform duties/ Ce 1 22. Food Handler/ no to 8 Safe Water, Received a segment of the segment of th	resent, demonstra ertified Food Man unauthorized pers ordkeeping and land Labeling er available; adeq SSUPE variance, Specialise obtained for spenanufacturer instrational states of the control of the c	response to the second of the	el owledge, M) onnel kage ure, safe arasite es ess, and er cooked en Label Corrective	Action	22 2000 Note:	D I N N N N N N N N N N N N N N N N N N	N O	N A	C O S	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and d Good date marking 29. Thermometers provided, at Thermal test strips Red digital thermo, Permit Requirement, 30. Food Establishment Perm Posted and curre Utensils, Equip 31. Adequate handwashing fac supplied, used Equipped 32. Food and Non-food Contact designed, constructed, and used See 33. Warewashing Facilities; im Service sink or curb cleaning for Confirmed 100pp by or Next Inspection, Which Food Id.	disposition ccurate, and calibrate strips curren Prerequisite for O init/Inspection Current pment, and Vendin cilities: Accessible and ct surfaces cleanable d stalled, maintained, facility provided interpretation (Bulk Food) cal Facilities s clean	quate to ed; Chemical t peration ent/ insp pos g nd properly e, properly used/	/ *
O U T 1		N	A	O S	21. Person in charge p and perform duties/ Co 1 22. Food Handler/ no to 8 Safe Water, Reco 23. Hot and Cold Water 133, Good pressure 24. Required records a destruction); Packaged Commercial Conformance 25. Compliance with VHACCP plan; Varianc processing methods; in Temp recorded Commercial Conformance 25. Compliance with VHACCP plan; Varianc processing methods; in Temp recorded Conformance Conformance 26. Posting of Consum foods (Disclosure/Ren Ingredients upon recorded Inspection 24. No Evidence of Insanimals See 35. Personal Cleanline 36. Wiping Cloths; prostored in Soluting 37. Environmental conformation 38. Approved thawing 38. Approved thawing	resent, demonstra ertified Food Man unauthorized pers ordkeeping and Labeling er available; adeq SSURE available (shellsto di Food labeled laDels with Approved I variance, Special or obtained for special producturer instrational for a summer Advisory nsumer Advisories; raninder/Buffet Plat equest nt) Violations of Food Contain sect contamination ers/eating, drinkin operly used and station	response to the second of the	el owledge, M) onnel kage ure, safe arasite es ess, and er cooked en Label Corrective	Action	2 2 2 2		N O	N A	C O S	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and d Good date marking 29. Thermometers provided, at Thermal test strips Red digital thermo, Permit Requirement, 30. Food Establishment Perm Posted and curre Utensils, Equip 31. Adequate handwashing fac supplied, used Equipped 32. Food and Non-food Contact designed, constructed, and used Equipped 33. Warewashing Facilities; in: Service sink or curb cleaning for Confirmed 100pp as or Next Inspection, Which Food Ice 41. Original container labeling Physic 42. Non-Food Contact surfaces 43. Adequate ventilation and life 44. Garbage and Refuse propersists and the surfaces 44. Garbage and Refuse propersists and the surfaces 44. Garbage and Refuse propersists and the surfaces 44. Garbage and Refuse propersists 45.	e Control/ Identifice di; Equipment Adece disposition ccurate, and calibrate strips curren Prerequisite for Opinit/Inspection Current pment, and Vendin cilities: Accessible and ct surfaces cleanable destalled, maintained, facility provided mever Comes First dentification (Bulk Food) cal Facilities s clean ighting; designated and	quate to ed; Chemical t peration ent/ insp pos g nd properly e, properly used/	
O U T 1		N	A	O S	21. Person in charge p and perform duties/ Co 1 22. Food Handler/ no 18 Safe Water, Reco 23. Hot and Cold Water 133, Good prese 24. Required records a destruction); Packaged Commercial Conformance 25. Compliance with VHACCP plan; Variance processing methods; management Temp recorded Core Items (1 Poi Prevention 34. No Evidence of Insanimals See 35. Personal Cleanline 36. Wiping Cloths; pro Stored in Solu 37. Environmental core WIF 38. Approved thawing Running Cold W	resent, demonstra ertified Food Man unauthorized pers ordkeeping and Labeling er available; adeq SSURE available (shellsto di Food labeled laDels with Approved I variance, Special or obtained for special producturer instrational for a summer Advisory nsumer Advisories; raninder/Buffet Plat equest nt) Violations of Food Contain sect contamination ers/eating, drinkin operly used and station	Procedure ized Procedurations Procedure ized Procedurations	el owledge, M) onnel kage ure, safe arasite es ess, and er cooked en Label Corrective	Action	22 - 2 - 2 - 1 - 1 - 1 - 1	D I N I N I N I N I N I N I N I N I N I	N O	N A	C O S	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and d Good date marking 29. Thermometers provided, at Thermal test strips Red digital thermo, Permit Requirement, 30. Food Establishment Perm Posted and curre Utensils, Equip 31. Adequate handwashing fac supplied, used Equipped 32. Food and Non-food Contact designed, constructed, and used Equipped 33. Warewashing Facilities; ins Service sink or curb cleaning for Confirmed 100pp as or Next Inspection, Which Food Id 41. Original container labeling Physic 42. Non-Food Contact surfaces 43. Adequate ventilation and line in the surface in the surfaces 443. Adequate ventilation and line in the surface in the surfaces in the surface in t	e Control/ Identificed; Equipment Adeced is Equipment Adeced is disposition and calibrate strips current Prerequisite for Opinit/Inspection Current pment, and Vending is and Vending is a compared to the surfaces cleanable description of the surfaces cleanable description is a compared to the surface cleanable description is a compared to the surface compared to the surfac	quate to ed; Chemical t peration ent/ insp pos g nd properly e, properly used/ areas used es maintained	
O U T 1		N	A	O S	21. Person in charge p and perform duties/ Co 1 22. Food Handler/ no 18 Safe Water, Reco 23. Hot and Cold Water 133, Good prese 24. Required records a destruction); Packaged Commercial Conformance 25. Compliance with VHACCP plan; Variance processing methods; management Temp recorded Core Items (1 Poi Prevention 34. No Evidence of Insanimals See 35. Personal Cleanline 36. Wiping Cloths; pro Stored in Solu 37. Environmental core WIF 38. Approved thawing Running Cold W	resent, demonstra ertified Food Man unauthorized persordkeeping and labeling er available; adeq ssure with Approved labels with Approve	Procedure ized Procedurations Pro	el owledge, M) onnel kage ure, safe arasite es es ess, and er cooked en Label Corrective other eco use	Action	2 2 2 1	D I N I N I N I N I N I N I N I N I N I	N O	N A	C O S	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and d Good date marking 29. Thermometers provided, at Thermal test strips Red digital thermo, Permit Requirement, 30. Food Establishment Perm Posted and curre Utensils, Equip 31. Adequate handwashing fac supplied, used Equipped 32. Food and Non-food Contact designed, constructed, and used See 33. Warewashing Facilities; in Service sink or curb cleaning f Confirmed 100pp ys or Next Inspection, Which Food Id 41. Original container labeling 42. Non-Food Contact surfaces 43. Adequate ventilation and li 44. Garbage and Refuse proper See	e Control/ Identifice di; Equipment Adec disposition ccurate, and calibrate Strips Curren Prerequisite for Opinit/Inspection Current pment, and Vendin cilities: Accessible and ct surfaces cleanable d distalled, maintained, acility provided prever Comes First dentification (Bulk Food) cal Facilities s clean ighting; designated a rly disposed; facilities, maintained, and clean	quate to ed; Chemical t peration ent/ insp pos g nd properly used/ areas used es maintained ean	

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishr	ment Name:	Physical A	ddress:	City/State:		License/Permit #	Page 2 of 2				
	kdale Senior Living		Ridge Rd	Rockwal	l, Tx	FS-9123	rage z or z				
	•		TEMPERATURE OBSERVA								
Item/Loc		Temp	Item/Location	Temp	Item/Loca	tion	Temp				
WIF ht			Sausage/blk eyed pea								
.	WiC amb	36	Rice	198							
			Spinach/ veggie								
			Bread warmer am	o 173							
	burger/tunafish										
	ing sausage links	38									
	Hot holding										
Pang	gas/pot wedges		SERVATIONS AND CORRECT	VE ACTION	JC						
Item	OBSERVATIONS AND CORRECTIVE ACTIONS AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND										
Number	NOTED BELOW: all temperature	es are taken in	F								
		•	oughout kitchen greater tha	an 110							
29	•		ani 200ppm, strips current								
29	Dishwasher confirmed		· · · · · · · · · · · · · · · · · · ·								
32	Restrooms equipped,			maath ra	ourfood	or roploss					
32	•		, all colors, code requires s	inootn, re	suriace	or replace					
	Bug light confirmed op										
45	Push carts look much better for this inspection										
40	General detail cleaning of floor throughout kitchen shoes are sticky Coke machine still non operational										
12/15		•		oon hohir	nd floor	hall					
	Detailed cleaning of cooking equipment underneath, between, behind, floor /wall Observed countertop can opener blade very dirty, code requires fcs to be cleaned once every 4 hours or as neede										
10003	Air gap confirmed on i			5 103 10 00 1	Jieaneu (once every 4 nours	or as needed				
44/34	<u> </u>		ncovered and trash on gro	und Clea	n and co	ver to prevent ne	est activity				
37/42/45	· · · · · · · · · · · · · · · · · · ·		in WIF ceiling, walls and f								
19			prep sink by the veggie wa		1011 507	t. I dod is proteor	.cu				
			within standard, strips curr								
42			n oven, need to detail clea		of oven						
		•	ed in kitchen, looks great								
45				cleanable	per cod	e					
45	Wall corner by handsink needs to be repaired, finish is uncleanable per code Fill and patch holes in kitchen walls as needed										
	The direct participation of th										
Received	hv·		Print:			Title: Person In Charg	e/ Owner				
(signature)		e/e	See ab	ove		Tiuc. I cisun in Charg	o owner				
Inspected (signature)	1	$\subset \tau$	Print: Richard	Hill	SIT						
Form EU 06	6 (Revised 09-2015)	سارك	I Horiaic			Samples: Y N	# collected				