Followup Fee of																			
\$50.00 after Retail Food Establishment Inspection Report Image: First aid kit First Followup Allergy policy																			
r inst r ollowup								_							Allergy policy				
City of Rockwall																			
Date: Time in: Time out: License/Pe 12/30/24 8:40 0:45 FS_04											C 1	CPFM	Food handlers Page <u>1</u> of <u>2</u>						
	12/30/24 8:40 9:45 FS-9 Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla									n	5-CO/Constru	uction			RE				
Establishment Name: Contact/Owner N						Name: XNumber of					-	Number of R	Repeat Viola	tions:					
Rock Ridge Assisted Living Chase Physical Address: Pest control :						✓ Number of Violations COS: Hood Grease trap :/ waste oil Follow-up: Yes						16/84/	′Β						
720 E Ralph Hall Pkwy, Rockwall, TX 75032 Spidermen 12/12/24								0 = not	4		/2024	4		cas 11/27/24 3000g		No	lation W/ W/.4	.1.	
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 X in appropriate box for R												cn							
	Priority Items (3 Points) violations								C	omp	lianc	e Sta	atus	tive Action not to ex	xceed 3 day	28			
U	$ \begin{array}{c c c c c c c c c c c c c c c c c c c $					R	O U T	N	N O	N A	C O S		Emple	oyee Health		R			
		Image: Second							~	•			 Management, food employees and conditional employees; knowledge, responsibilities, and reporting 						
		-			2. Proper Cold Holding temperature(41°F/ 45°F)					•			+	13. Proper use of restriction and exclusion; No discharge from					
	~			See						~				eyes, nose, and mouth Employee health form posted					
		~			3. Proper Hot Holding	temperature(135°F)								Preventing Contamination by Hands					
		~			4. Proper cooking time	·				~	•			14. Hands cleaned and properly washed/ Gloves used properly					
		~			5. Proper reheating pro- Hours)	cedure for hot holding	(165°F in 2			~	•			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N					
	~				6. Time as a Public Hea	alth Control; procedure	es & records			<u> </u>	<u> </u>	<u> </u>		Gloves & utensils Highly Susceptible Populations					
	•	_				10						<u> </u>		16. Pasteurized foods used; prohibited food not offered			fered		
					•	oproved Source	P 1'			~	Pasteurized eggs used when required Liquid eggs								
3		7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction US Foods											Chemicals						
	~				8. Food Received at pro Checking	oper temperature				~	•			& Vegetables	; approved a	and properly stored;	Washing Fruits		
						n from Contamination	ı		-	~	•			<u> </u>		identified, stored an	d used		
					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting					<u>1-</u>		<u> </u>		Stored separa	Water/ Plumbing				
3					10. Food contact surfact Sanitized at 200		leaned and				•			19. Water from app backflow device	proved sour	ce; Plumbing install	ed; proper		
-	 In the second sec						~	•			City approv	ved age/Wastew	vater Disposal System	m, proper					
_	Ľ					iority Foundation	Items (2 Po	oints)	viola	tions	s Rea	mire	e Cor	rrective Action with	nin 10 davs			<u> </u>	
0 U	I N	N O	N A	C O	Demonstration of Knowledge/ Personnel				O U	I N	N	N A	C O			e Control/ Identific	ation	R	
T	~			S	21. Person in charge pr and perform duties/ Cer 1	resent, demonstration o	f knowledge,		T	~	•		S	27. Proper cooling Maintain Product 7		d; Equipment Ade	quate to		
	~				22. Food Handler/ no u	inauthorized persons/ p	ersonnel		2					28. Proper Date Ma	arking and o	lisposition			
Safe Water, Recordkeeping and Food Package Labeling						Package			~	•			29. Thermometers Thermal test strips		ccurate, and calibrat	ed; Chemical/			
					23. Hot and Cold Wate 123, good press							Permit Re	quirement,	Prerequisite for O	peration				
	~	24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial labels						~	,			30. Food Establish Posted and		nit/Inspection Curr nt	ent/ insp posted				
					Conformance	with Approved Proce								Ute	ensils, Equij	pment, and Vendin			
2				~	25. Compliance with V HACCP plan; Variance processing methods; m	e obtained for specializ anufacturer instruction	ed		2				1	31. Adequate hand supplied, used Not equipp	C	vilities: Accessible a	nd properly		
					Sweet Baby Ra	<u>ays bbq sauces</u> isumer Advisory			┢	~	,				food Contac	ct surfaces cleanable d	e, properly		
	, ,				26. Posting of Consume				╞		,		$\left \right $	33. Warewashing F	Facilities; in	stalled, maintained,	used/		
					foods (Disclosure/Rem Posted on bulletin b									Service sink or cur Equipped		• •			
0	I	N	N	C	Core Items (1 Poin			R R	0	Ι	Ν	Ν	С	iys or Next Inspecti				R	
U T	N	0	A	0 S	Prevention 34. No Evidence of Ins	of Food Contaminati			U T		0	A	O S	41.Original contair		dentification (Bulk Food)			
					animals 35. Personal Cleanlines			+		~						. ,			
					36. Wiping Cloths; pro			+						42. Non-Food Con		s clean			
┡					37. Environmental cont			+	1	-	-		$\left - \right $	See		ighting; designated a	areas used	-	
┡								+	1		-		$\left - \right $	See		rly disposed; faciliti		-	
					38. Approved thawing : Cold running wa								\vdash	-	• •	, maintained, and cl		-	
					39. Utensils, equipmen				1				\vdash	See		constructed, supplied		+	
1					dried, & handled/ In us	se utensils; properly us	ed			~	1			Equipped					
					40. Single-service & sin and used	ngle-use articles; prop	erly stored					~		47. Other Violation	ns				
<u> </u>																			

Retail Food Establishment Inspection Report

City of Rockwall

(signature) Aaron Roy	Print: Aaron Roy	Title: Person In Charge/ Owner COOK
Inspected by: (signature) Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: Ridge Assisted Living	Physical A 720 E	^{ddress:} Ralph Hall Pkwy	City/State: Rockwal	l, Tx	License/Permit # Page 2 FS-9257		of <u>2</u>		
			TEMPERATURE OBSERVA			-	1-			
- Item/Loca		Temp	-Item/Location	Temp	Item/Locat	ion	Т	Гетр		
Reach	in freezer 1 HTT	16.8	Cream cheese	36						
Reac	h in freezer 2 HTT	19.2								
	Fridge 1	39								
	Ham	38								
Cherry	tomatoes /mixed greens	38/40								
	Fridge 2									
	Talopia	38								
S	lice cheese	37								
-		OB	SERVATIONS AND CORRECT	IVE ACTION	NS					
Item 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 greater than 108									
31/cos	Hand sinks not equipped, soap refill x1, paper towel refill x 2, temps greater than 106 throughout kitchen									
	3 comp sink not set up, 123, Quats sani 200ppm									
	Dishwasher confirmed 100ppm									
43	Observed lights out in dishwasher room, prep sink, dry storage, next to mop sink									
42	Microwave needs internal detail cleaning									
45	Mold observed growing on sealant between wall and prewash dishwasher sink									
	Observed frozen chicken thawing under cold running water									
28	Observed missing date labels on ham, tilopia, mixed greens, remember date opened plus 6 days to discard									
28			label 12/18, discard durin	•						
42			p inside oven, detail clean	ing require	ed					
7cos			es on shelf in dry storage							
10		n deflectio	on plate in ice machine, bu	irn ice w/r/	s entire h	opper, allow to	dry befor	re		
	ice accumulates			<u></u>						
39		-	d hanging over mop sink to	o drip dry r	not in bot	tom of mop buck	ket			
	Test strips current for (
			al on rear service door							
05	Using yellow Taylor ma	· · ·		n mont la		noo nofrigonation	offeren	ning		
25	Observed Sweet baby Rays bbq sauce sitting at room temp, manf. label requires refrigeration after opening discarded open portion of containers									
Received (signature)	See abov	/e	See ab	ove		Title: Person In Charg	e/ Owner			
Inspected (signature)	$P \rightarrow h$)	St	Richard	d Hill		Samples: Y N	# collected			
Form EH-06	(Revised 09-2015)					Sampios. 1 IV	" concettu			