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

Date: 6/20/25			25		Time in: 10:05	Time out: 10:56			nse/Permit # CPFM Food handlers 2 1							Page 1	of _2_		
Purpose of Inspec					tion: 1-Routine					14-Investigation						5-CO/Construction	6-Other	TOTAL/S	CORE
Establishment Name: Contact/Owner N Brookdale Summer Ridge Robin Castillo						Vame						Number of Repeat Violations CO	13/8						
Physical Address: 3020 Ridge Rd Rockwall, Tx  Pest control: Ecolab monthly  Compliance Status: Outs not in compliance IN = in compliance								Hood wer cl	d lean 3/2	024	Gr Ref			Follow-up: Yes 🖊 No 🗌	13/6	——————————————————————————————————————			
Ma					Status: Out = not in co points in the OUT box for  Prio	r each numbered it	tem	Mark '		check	mar	k in a	ppro	priat	e bo	blicable COS = corrected on s x for IN, NO, NA, COS Mark ve Action not to exceed 3 day		plation W= V	Watch
Compliance Status					Time and Temperature for Food Safety				R		Cor	mplia I	nce N	Stati					R
T	IN		A	S	(F = d 1. Proper cooling time a	legrees Fahrenhei and temperature	it)				T			A	S	12. Management, food employ		employees;	
			$\dashv$		2. Proper Cold Holding	temperature(41°	°F/ 45°F)	1			-	<b>/</b>				knowledge, responsibilities, an  13. Proper use of restriction an	1 0	charge from	_
	~				See				_	<b>/</b>				eyes, nose, and mouth Health form posted					
		<u> </u>	$\dashv$		3. Proper Hot Holding to 4. Proper cooking time						T					Preventing Con-	tamination by Han		
	•		_		5. Proper reheating production	cedure for hot ho	olding (16	65°F in 2				<b>/</b>				15. No bare hand contact with alternate method properly follo	ready to eat foods o	or approved	
			$\dashv$		Hours)  6. Time as a Public Hea	alth Control; prod	cedures	& records								Gloves & utensils			,
	<b>V</b>				<b>A</b>						T					16. Pasteurized foods used; pro			
					Approved Source  7. Food and ice obtained from approved source: Food in											Pasteurized eggs used when rec Eggs	quired		
	~			7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction US Foods													nemicals		
	~				8. Food Received at proper temperature Checking temps					;	3					17. Food additives; approved a & Vegetables No test strips	nd properly stored;	Washing Fru	its
					Protection from Contamination						•	/				18. Toxic substances properly	identified, stored an	id used	
	~				Food Separated & protected, prevented during food preparation, storage, display, and tasting												/ Plumbing		
	~			/	10. Food contact surfaces and Returnables; Cleaned and Sanitized at 200 ppm/temperature						•	/				19. Water from approved source backflow device			
	11. Proper disposition of returned, previously served or reconditioned Discard immediately								/				20. Approved Sewage/Wastew	ater Disposal Syste	m, proper				
					D130	aiu iiiiiiie	auau	<del>J</del> IY								disposal			
0	ī	N	N	С					<u> </u>	) viol	_		_			rective Action within 10 days			D
O U T	I N	N O	N A	C O S	Pri Demonstration	iority Founda n of Knowledge/	tion Ite Personn	ems (2 Po	ints)	) viol	0	I	N	N	C O S	rective Action within 10 days  Food Temperature	e Control/ Identific		R
	I N			0	Demonstration  21. Person in charge preand perform duties/ Cert  2	n of Knowledge/ resent, demonstrar rtified Food Man	Personn dition of kinager (CF	nel nowledge,	<u> </u>	) viol	O U T	I	N	N	C O	Food Temperature 27. Proper cooling method use Maintain Product Temperature	e Control/ Identific d; Equipment Ade		R
	I N			0	Demonstration  21. Person in charge properties of the person of the pers	n of Knowledge/ resent, demonstrat rtified Food Man	Personn tion of kinager (CF sons/ pers	nel (2 Ponel newledge, FM)	<u> </u>		O U T	I N	N	N	C O	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and d See	e Control/ Identific d; Equipment Ade	quate to	
	I N			0	Demonstration  21. Person in charge properties of the person of the pers	n of Knowledge/ resent, demonstrat rtified Food Man unauthorized persecond experience and I Labeling	Personn dition of kinager (CF sons/ persons/ persons/ Persons/ Page Page Page Page Page Page Page Page	nel nowledge, FM) connel ckage	<u> </u>		0 U T	I N	N	N	C O	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and descriptions.	d; Equipment Ade	quate to	
	I N			0	Demonstration  21. Person in charge properties of the perform duties of the perform duties of the perform duties of the perform duties of the performance of the perf	n of Knowledge/ resent, demonstrat rtified Food Man- mauthorized person ordkeeping and I Labeling or available; adequessure	Personnation Ited Personnation of knager (CF Sons/ persons/ person	nowledge, FM) sonnel ckage	<u> </u>		0 U T	I N	N	N	C O	Food Temperature  27. Proper cooling method use Maintain Product Temperature  28. Proper Date Marking and d See  29. Thermometers provided, ac Thermal test strips Red digital thermo, Permit Requirement,	e Control/ Identificed; Equipment Ades disposition eccurate, and calibrated strips currenterequisite for O	quate to ed; Chemical t peration	/ <b>*</b>
	I N			0	Demonstration  21. Person in charge properties of the properties o	resent, demonstrat rtified Food Man- mauthorized personal and I Labeling or available; adequal SSUTE vailable (shellstoon Food labeled labels	ration Items / Personn ation of knager (CF sons/ persons/	nel nowledge, FM) sonnel ckage sure, safe parasite	<u> </u>		0 U T	I N	N	N	C O	Food Temperature  27. Proper cooling method use Maintain Product Temperature  28. Proper Date Marking and d See 29. Thermometers provided, ac Thermal test strips Red digital thermo, Permit Requirement,  30. Food Establishment Pern Posted and curre	e Control/ Identificed; Equipment Adecidisposition ccurate, and calibrates Strips Currenterequisite for Onit/Inspection Currenterequisites	quate to  ed; Chemical  t  peration  ent/ insp post	/ <b>*</b>
				0	Demonstration  21. Person in charge property and perform duties/ Ceres 2  22. Food Handler/ no understand the series of the seri	resent, demonstrat rtified Food Man mauthorized person tradeling ravailable; adequates sure vailable (shellstoo Food labeled labels with Approved It 'ariance, Specialize' e obtained for spe anufacturer instra	ration Items / Personn ration of kinager (CF sons/ persons / persons ration of kinager (CF sons/ persons / persons ration ration of kinager (CF sons/ persons ration ratio	nel nowledge, FM) sonnel ckage sure, safe parasite	<u> </u>		2	I N	N	N	C O	Food Temperature  27. Proper cooling method use Maintain Product Temperature  28. Proper Date Marking and d See 29. Thermometers provided, ac Thermal test strips Red digital thermo, Permit Requirement,  30. Food Establishment Pern Posted and curre	e Control/ Identificed; Equipment Adecidisposition ccurate, and calibrates Strips Currenterequisite for Onit/Inspection Currenterequipment, and Vending	quate to  ed; Chemical  t  peration  ent/ insp post	/ <b>*</b>
				0	Demonstration  21. Person in charge property and perform duties/ Ceres 2  22. Food Handler/ no understand the series of the seri	resent, demonstrat rtified Food Man mauthorized person tradeling ravailable; adequates sure vailable (shellstoo Food labeled labels with Approved It 'ariance, Specialize' e obtained for spe anufacturer instra	retion Ite / Person tion of knager (CF sons/ pers Food Pac uate pres ck tags; p Procedur ized Proce ecialized uctions	nel nowledge, FM) sonnel ckage sure, safe parasite	<u> </u>		2	I N	N	N	C O	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and d See 29. Thermometers provided, as 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	e Control/ Identifice d; Equipment Ade disposition ccurate, and calibrat Strips curren Prerequisite for O mit/Inspection Curr nt pment, and Vendin dilities: Accessible a ct surfaces cleanable d	quate to  ed; Chemical  t  peration  ent/ insp post  g  nd properly  e, properly	/ <b>*</b>
				0	Demonstration  21. Person in charge properties and perform duties/ Cer 2  22. Food Handler/ no understand the safe Water, Reconstruction and Cold Water. 128, Good presides and destruction): Packaged Commercial Conformance with V HACCP plan; Variance processing methods; materials and cold the safe and conformance with V HACCP plan; Variance processing methods; materials and cold the safe and conformance with V HACCP plan; Variance processing methods; materials and cold the safe and cold the saf	resent, demonstrar rtified Food Man mauthorized person prdkeeping and H Labeling er available; adequest source vailable (shellston Food labeled labels with Approved I variance, Specialize e obtained for spe anufacturer instru 3x daily sumer Advisory er Advisories; rav inder/Buffet Plate quest	rition Ite / Personr ation of knager (CF sons/ persons route presons uate presons ck tags; p Procedur ized Procecialized uctions w w or under te)/ Allers	nowledge, FM) sonnel ckage sure, safe parasite res ess, and er cooked gen Label	R		2 2 2	I N	NO	N A	COSS	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and d See 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; inservice sink or curb cleaning for Not confirmed	d; Equipment Ade disposition ccurate, and calibrat strips curren Prerequisite for O nit/Inspection Curr nt pment, and Vendin dilities: Accessible a ct surfaces cleanable d stalled, maintained, acility provided	quate to  ed; Chemical  t  peration  ent/ insp post  g  nd properly  e, properly	/ <b>*</b>
О О				O S	Demonstration  21. Person in charge properties and perform duties/ Cer 2  22. Food Handler/ no understand the safe Water, Reconstruction and Cold Water. 128, Good presides and destruction): Packaged Commercial Conformance with V HACCP plan; Variance processing methods; materials and cold the safe and conformance with V HACCP plan; Variance processing methods; materials and cold the safe and conformance with V HACCP plan; Variance processing methods; materials and cold the safe and cold the saf	resent, demonstrar rtified Food Man mauthorized person prdkeeping and H Labeling er available; adequest source vailable (shellston Food labeled labels with Approved I variance, Specialize e obtained for spe anufacturer instru 3x daily sumer Advisory er Advisories; rav inder/Buffet Plate quest	rition Ite / Personr ation of knager (CF sons/ persons route presons uate presons ck tags; p Procedur ized Procecialized uctions w w or under te)/ Allers	nowledge, FM) sonnel ckage sure, safe parasite res ess, and er cooked gen Label	R		2 2 2 Vot to	l N	N O O	N A	COSS	Food Temperature  27. Proper cooling method use Maintain Product Temperature  28. Proper Date Marking and d See  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	d; Equipment Ade disposition ccurate, and calibrat strips curren Prerequisite for O nit/Inspection Curr nt pment, and Vendin dilities: Accessible a ct surfaces cleanable d stalled, maintained, acility provided	quate to  ed; Chemical  t  peration  ent/ insp post  g  nd properly  e, properly	/ <b>*</b>
Т		0	A	OS	Demonstration  21. Person in charge property and perform duties of the performance of the perfor	resent, demonstrat ritified Food Man mauthorized person tabeling are available; adequestiable (shellstoo Food labeled labels) with Approved I (ariance, Specialize obtained for speanufacturer instructure) ax daily issumer Advisories; ravinder/Buffet Plate quest of Food Contamer of Knowledge (shellstoo Food Contamer Instructure) ax daily issumer Advisories; ravinder/Buffet Plate quest of Food Contamer Instructure (shellstoo Food Contamer Instructure) and the provided for the prov	ration Items / Personn attion of kinager (CF sons/ personn attion att	ems (2 Ponel nowledge, FM) sonnel ckage sure, safe parasite res ess, and er cooked gen Label Corrective	Action		2 2 2 2	I N	N O O	N A A A A A A A A A A A A A A A A A A A	Da	Food Temperature  27. Proper cooling method use Maintain Product Temperature  28. Proper Date Marking and d See  29. Thermometers provided, as 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 Not confirmed was or Next Inspection, Which	d; Equipment Ade d; Equipment Ade disposition ccurate, and calibrat strips curren Prerequisite for O nit/Inspection Curr nt pment, and Vendin dilities: Accessible a ct surfaces cleanable d stalled, maintained, acility provided never Comes First dentification	quate to  ed; Chemical  t  peration  ent/ insp post  g  nd properly  e, properly	/ <b>*</b>
О О		N	A N	O S	Demonstration  21. Person in charge property and perform duties/ Ceres 2  22. Food Handler/ no understand the series of the seri	resent, demonstrate riffed Food Manuathorized personal anauthorized personal anauthorize	retion Ite Person Person Procedurate pres Procedurate precedurate precedurate procedurate	ems (2 Ponel nowledge, EM)  connel ckage sure, safe parasite  res ess, and  crooked gen Label  Corrective	Action		2 2 2 2 100 t t	I N	N O O	N A A A A A A A A A A A A A A A A A A A	Day C O	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and d See 29. Thermometers provided, as 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 Not confirmed are reported to the service of the service o	e Control/ Identifice d; Equipment Ade disposition ccurate, and calibrat Strips Curren Prerequisite for O nit/Inspection Curr nt coment, and Vendin dilities: Accessible a ct surfaces cleanable d stalled, maintained, acility provided dever Comes First dentification (Bulk Food)	quate to  ed; Chemical  t  peration  ent/ insp post  g  nd properly  e, properly	/ <b>*</b>
О О		N	A N	O S	Demonstration  21. Person in charge properties and perform duties / Cer 2  22. Food Handler / no understand the second of the se	resent, demonstrat ritified Food Manuauthorized person deeping and I Labeling ravailable; adequations and labeled labels with Approved I variance, Specialize obtained for speanufacturer instructurer instructurer and summer Advisory er Advisories; ravainder/Buffet Plate quest nt) Violations I of Food Contamination sesseating, drinking aperly used and sterning and sterning deep to the second s	responsible of the second seco	ems (2 Ponel nowledge, EM)  connel ckage sure, safe parasite  res ess, and  crooked gen Label  Corrective	Action	oon N	2 2 2 2 1 1 1 1 1	I N	N O O	N A A A A A A A A A A A A A A A A A A A	Day C O	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and d See 29. Thermometers provided, as 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 Not confirmed are reported to the service of the service o	e Control/ Identifice d; Equipment Ade disposition ccurate, and calibrat Strips Curren Prerequisite for O nit/Inspection Curr nt pment, and Vendin dilities: Accessible a et surfaces cleanable d stalled, maintained, acility provided never Comes First dentification (Bulk Food) cal Facilities	quate to  ed; Chemical  t  peration  ent/ insp post  g  nd properly  e, properly	red R
OUT		N	A N	O S	Demonstration  21. Person in charge properties and perform duties / Cer 2  22. Food Handler / no understand the safe Water, Reconstruction of the safe Water of the safe Wat	resent, demonstrat ritified Food Man mauthorized person tabeling or available; adequestiable (shellston Food labeled labels) with Approved I variance, Specialize obtained for speanufacturer instru 3x daily sumer Advisory er Advisories; ravinder/Buffet Plate quest of Food Contameted to the contamination of Food Contamination of Foo	responsible of the second seco	ems (2 Ponel nowledge, EM)  connel ckage sure, safe parasite  res ess, and  crooked gen Label  Corrective	Activ	on N	2 2 2	I N	N O O	N A A A A A A A A A A A A A A A A A A A	Day C O	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and d See 29. Thermometers provided, as 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 Not confirmed ps or Next Inspection, Which Food Id.	d; Equipment Ade disposition disposition disposition decurate, and calibrate strips current disposition dispositio	quate to  ed; Chemical  t peration ent/ insp post  g nd properly e, properly used/	/ <b>*</b>
О О		N	A N	O S	Demonstration  21. Person in charge property and perform duties/ Ceres 2  22. Food Handler/ no understand the series of the seri	resent, demonstratified Food Manuthorized personal mauthorized personal mathematical m	responsible of the second seco	ems (2 Ponel nowledge, EM)  connel ckage sure, safe parasite  res ess, and  crooked gen Label  Corrective	Action	on N	2 2 2 2 1 1 1 1 1	I N	N O O	N A A A A A A A A A A A A A A A A A A A	Day C O	Food Temperature  27. Proper cooling method use Maintain Product Temperature  28. Proper Date Marking and d See  29. Thermometers provided, at Thermal test strips  Red digital thermo,  Permit Requirement,  30. Food Establishment Pern  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 Not confirmed are or Next Inspection, Which  Food Ic  41. Original container labeling  Physic  42. Non-Food Contact surfaces  43. Adequate ventilation and life and a surfaces  44. Garbage and Refuse proper	e Control/ Identifice d; Equipment Ade disposition ccurate, and calibrat strips curren Prerequisite for O nit/Inspection Curr nt pment, and Vendin dilities: Accessible a ct surfaces cleanable d stalled, maintained, facility provided never Comes First dentification (Bulk Food) cal Facilities s clean ghting; designated a	quate to  ed; Chemical  t  peration  ent/ insp post  ent/ one properly  e, properly  used/	red R
OUT		N	A N	O S	Demonstration  21. Person in charge properties and perform duties / Cer 2  22. Food Handler / no understand perform duties / Cer 2  22. Food Handler / no understand perform duties / Cer 2  23. Hot and Cold Water 128, Good pressor 24. Required records and destruction); Packaged Commercial Conformance with V HACCP plan; Variance processing methods; managed performed performed conformation of the conformat	resent, demonstratified Food Manuthorized personal mauthorized personal mathematical m	ration Ite / Personn ation of knager (CF sons/ person ation person ation of knager (CF sons) ation of knag	ems (2 Ponel nowledge, EM)  connel ckage sure, safe parasite  res ess, and  crooked gen Label  Corrective	Activ	on N	2 2 2 2 1 1	I N	N O O	N A A A A A A A A A A A A A A A A A A A	Day C O	Food Temperature  27. Proper cooling method use Maintain Product Temperature  28. Proper Date Marking and d See  29. Thermometers provided, at Thermal test strips  Red digital thermo,  Permit Requirement,  30. Food Establishment Pern  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 Not confirmed are or Next Inspection, Which  Food Id  41. Original container labeling  Physic  42. Non-Food Contact surfaces  43. Adequate ventilation and line	e Control/ Identifice d; Equipment Ade disposition ccurate, and calibrat Strips curren Prerequisite for O nit/Inspection Curr nt pment, and Vendin dilities: Accessible a et surfaces cleanable d stalled, maintained, acility provided never Comes First dentification (Bulk Food) cal Facilities s clean lighting; designated a crly disposed; faciliti	quate to  ed; Chemical  t  peration  ent/ insp post  ent/ on properly  e, properly  used/  areas used  es maintained	
OUT		N	A N	O S	Demonstration  21. Person in charge properties and perform duties / Cer 2  22. Food Handler / no understand perform duties / Cer 2  22. Food Handler / no understand perform duties / Cer 2  23. Hot and Cold Water 128, Good pressor 24. Required records and destruction); Packaged Commercial Conformance with V HACCP plan; Variance processing methods; managed performed performed conformation of the conformat	resent, demonstrat ritified Food Manuauthorized person deeping and I Labeling are available; adequest and I Labeling are available (shellston Food labeled labels) with Approved I Variance, Specialize obtained for speanufacturer instructurer instructurer instructurer and available (shellston Food labeled labels) with Approved I Variance, Specialize obtained for speanufacturer instructurer inst	rition Ite / Personn ation of knager (CF sons/ person ation of kna	ems (2 Ponel nowledge, FM)  sonnel ckage sure, safe parasite  res ess, and  Corrective  /other cco use	Activ	on N	2 2 2 1 1 1	I N	N O O	N A A A A A A A A A A A A A A A A A A A	Day C O	Food Temperature  27. Proper cooling method use Maintain Product Temperature  28. Proper Date Marking and doge  29. Thermometers provided, and Thermal test strips  Red digital thermo,  Permit Requirement,  30. Food Establishment Perm  Posted and curre  Utensils, Equip  31. Adequate handwashing fact supplied, used  Equipped  32. Food and Non-food Contact designed, constructed, and used See  33. Warewashing Facilities; inservice sink or curb cleaning for Not confirmed  sor Next Inspection, Which  Food Id  41. Original container labeling  Physic  42. Non-Food Contact surfaces  43. Adequate ventilation and li  44. Garbage and Refuse proper See	d; Equipment Ade d; Equipment Ade disposition ccurate, and calibrat Strips curren Prerequisite for O mit/Inspection Curr nt ment, and Vendin dilities: Accessible a et surfaces cleanable d stalled, maintained, acility provided mever Comes First dentification (Bulk Food) cal Facilities s clean dighting; designated a rly disposed; faciliti , maintained, and cl	quate to  ed; Chemical  t  peration  ent/ insp post  ent/ on properly  ex, properly  used/  areas used  es maintainect  ean	red R

## Retail Food Establishment Inspection Report

## City of Rockwall

Received by:   Patti Taylor	Print: Patti Taylor	Title: Person In Charge/ Owner Kitchen Manager
Inspected by: Richard Hill (signature)	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Fetablish	ment Name:	Physical A	ldress.	City/State:		License/Permit #	Page 2 of 2				
	kdale Senior Living		Ridge Rd	Rockwal	l, Tx	FS-9123	1 4 50 7 01 7				
			TEMPERATURE OBSERVA								
Item/Loc		Temp	Item/Location	Temp	Item/Loc	ation	Temp				
WIF h		-3.3	Cooking								
	WiC amb	25	Gugosh	207							
	ter/whole tom	40/40									
	e cheddar/milk										
	lam/turkey	40/40									
	ttage cheese	40									
<b> </b>	Hot holding										
	Water	166									
Item	AN INSPECTION OF VOLUE FO		SERVATIONS AND CORRECT			THE COMPITIONS OPEN	DVED AND				
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										
			oughout kitchen greater th								
			ani 200ppm, strips curren	t							
33/29	9 Dishwasher not confirmed, strips expired										
	Restrooms equipped,										
32			all colors, code requires	smooth, re	surface	or replace					
	Bug light confirmed op	erational									
	Push carts look much better for this inspection										
45	General detail cleaning of floor throughout kitchen shoes are sticky										
	Coke machine still nor	•				,					
			uipment underneath, betv								
10cos	Observed countertop can opener blade very dirty, code requires fcs to be cleaned once every 4 hours or as neede										
	Air gap confirmed on ice machine  Good practice hanging mop head to drip dry over mop sink										
07/40/45	, ,				· for bo	. Food is mustoot					
37/42/45	Observed frozen condensation in WIF ceiling, walls and floor under fan box. Food is protected  Thawing catfish under cold running cold water										
45	<u> </u>			o finich olo	anabla						
43			rep to be repaired, to mak	e iiiiisii cie	anabie						
42/45	Light bulb burned out under hood  Drip trave under stoyeten to be cleaned daily										
28	Drip trays under stovetop to be cleaned daily  No date labels on slice cheese, cottage cheese, graded cheese, expired more than 6 days ham										
45	Fill and patch holes in kitchen walls as needed										
	I ili and pateri notes in	RITOTICITY	valis as riceaea								
Received (signature)	See abov	/e	See ab	ove		Title: Person In Charg	e/ Owner				
Inspected (signature)			Richard		SIT						
orm EH-06	5 (Revised 09-2015)	, ,	· · · · · · · · · · · · · · · · · · ·	a i iiii	<u> </u>	Samples: Y N	# collected				