

Date: 07/18/2024		Time in: 5:18		Time out: 6:16		License/Permit # Fs 9271			Food Manager 1 when open		Food Handlers 13		Page 1 of 2								
Purpose of Inspection: ☒ 1-Routine ☐ 2-Follow Up ☐ 3-Complaint ☐ 4-Investigation ☐ 5-CO/Construction ☐ 6-Other ☐ TOTAL/SCORE																					
Establishment Name: Baylor Scott and white Emergency						Contact/Owner Name: Emerus				* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____				3/97/A							
Physical Address: 1975 alpha				Pest control : Rentokil monthly		Hood Na		Grease trap / waste oil : Na		Follow-up: Yes ☐ No ☒											
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) See							✓				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth To post at hand sinks					
		✓			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) Gloves					
		✓			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 Precooked					
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Yellow						Chemicals										
	✓				8. Food Received at proper temperature To check									✓		17. Food additives; approved and properly stored; Washing Fruits & Vegetables					
Protection from Contamination											3				✓	18. Toxic substances properly identified, stored and used Removed label for 146! At three comp					
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						Water/ Plumbing										
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature Within rangeb							✓				19. Water from approved source; Plumbing installed; proper backflow device City inspected					
		✓			11. Proper disposition of returned, previously served or reconditioned Discarded anything from rooms							✓				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
W					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 1duty when kitchen is officially open								✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature All individual				
	✓				22. Food Handler/ no unauthorized persons/ personnel 13 including nurses										✓		28. Proper Date Marking and disposition All frozen or individual				
Safe Water, Recordkeeping and Food Package Labeling												✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips See					
	✓				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 Commercial										✓	30. Food Establishment Permit (Current/ insp sign posted)					
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 Logging							✓				31. Adequate handwashing facilities: Accessible and properly supplied, used					
Consumer Advisory												✓				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch					
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Ingredients per . Labels							✓				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided See 18					
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
	✓				34. No Evidence of Insect contamination, rodent/other animals Wachb							W	✓				41.Original container labeling (Bulk Food) To post employee health sign				
	✓				35. Personal Cleanliness/eating, drinking or tobacco use						Physical Facilities										
	✓				36. Wiping Cloths; properly used and stored							✓				42. Non-Food Contact surfaces clean Watch					
		✓			37. Environmental contamination							✓				43. Adequate ventilation and lighting; designated areas used					
		✓			38. Approved thawing method Cook							✓				44. Garbage and Refuse properly disposed; facilities maintained					
Proper Use of Utensils												✓				45. Physical facilities installed, maintained, and clean Watch					
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used							✓				46. Toilet Facilities; properly constructed, supplied, and clean Equipped					
	✓				40. Single-service & single-use articles; properly stored and used									✓		47. Other Violations					

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Christy Spencer	Print: _____	Title: Person In Charge/ Owner
Inspected by: <i>Kelly Kirkpatrick RS</i> (signature)	Print: _____	Business Email: _____

Form EH-06 (Revised 09-2015)

Establishment Name: Baylor Scott & white emergency	Physical Address: 1975 alpha drive	City/State: Rockwall	License/Permit # fs9271	Page <u>2</u> of <u>2</u>
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TEMPERATURE OBSERVATIONS

[illegible]

OBSERVATIONS AND CORRECTIVE ACTIONS

[illegible]

Received by: (signature) Isaura Lanaverde	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)