Followup Fee of $50.00 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
2/25/26	3:45	4:40	FS-9314	2	9	

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

Establishment Name:	Contact/Owner Name:		TOTAL/SCORE
Highland Meadows	Tamera Burch	✗ Number of Repeat Violations: ____ ✓ Number of Violations COS: _____	12/88/B

Physical Address:	Pest control :	Hood	Grease trap :/ waste oil	Follow-up: Yes ☐ No ☑
1870 S John King Blvd Rockwall, TX	Spidermen 2/24/26	American 12/18/25	LES 12/26/25 1000g	

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
3					1. Proper cooling time and temperature See	
	✔				2. Proper Cold Holding temperature(41°F/ 45°F) See	
	✔				3. Proper Hot Holding temperature(135°F) See	
		✔			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 Sysco	
	✔				8. Food Received at proper temperature Checking	
					Protection from Contamination	
	✔				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
	✔			✔	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature 160st	
	✔				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_) Gloves and utensils	
					Highly Susceptible Populations	
	✔				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Eggs	
					Chemicals	
	✔				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water	
	✔				18. Toxic substances properly identified, stored and used	
					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) 2	
	✔				22. Food Handler/ no unauthorized persons/ personnel 9 within 30 days	
					Safe Water, Recordkeeping and Food Package Labeling	
2					23. Hot and Cold Water available; adequate pressure, safe 107, good pressure	
	✔				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 Temps taken 3x daily	
					Consumer Advisory	
	✔				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Identified on ticket / availability upon request	

OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
	✔				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✔				28. Proper Date Marking and disposition Great date marking	
2				✔	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Yellow digital thermo, strips expired	
					Permit Requirement, Prerequisite for Operation	
	✔				30. **Food Establishment Permit/Inspection** Current/ insp posted Posted and current	
					Utensils, Equipment, and Vending	
	✔				31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped	
2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See	
	✔				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped Dishwasher confirmed 160 st	

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
	✔				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 WIC	
					Proper Use of Utensils	
1					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used See	
	✔				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	
1					42. Non-Food Contact surfaces clean	
	✔				43. Adequate ventilation and lighting; designated areas used	
	✔				44. Garbage and Refuse properly disposed; facilities maintained Enclosure looks great	
1					45. Physical facilities installed, maintained, and clean	
	✔				46. Toilet Facilities; properly constructed, supplied, and clean Clean and stocked	
		✔			47. Other Violations N/a	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Tamera Burch	**Print:** Tamera Burch	**Title: Person In Charge/ Owner** MOD
Inspected by: (signature) Richard Hill	**Print:** Richard Hill	**Business Email:**

Form EH-06 (Revised 09-2015)

Establishment Name:	Physical Address:	City/State:	License/Permit #	Page 2 of 2
Highland Meadows	1870 S John King Blvd	Rockwall, Tx	FS-9314	

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Upright freezer htt	10.1	Slice cheddar	38		
Upright fridge		Scramble eggs	46		
Crm of Chx soup	39	Cooked Sausage	38		
Pimento Cheese	39	WIF HTT	-3.2		
Hot holding		Steam wells	OFF		
Corn dog /Mash pot	145/139	Cold sandwiches for dinner			
WIC amb	36	Cooking			
Butter	38	Potato's	203		

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 greater than 101
	Hand sinks equipped temp greater than 103 throughout kitchen
23	3 comp not set up, 107 quat sani 200ppm, to address temp to meet 110 per code
	Dishwasher confirmed 160st
39	Great practice to hang mop head to drip dry over mop sink not stored on floor
	Red sani buckets filled at 3 comp Quats 200ppm
45/32	Paint peeling from ceiling in dish area, ceiling vent oxidized, to make cleanable
32	Cutting boards rough, code requires smooth and durable, options include resurfacing or replacement
29cos	Using yellow digital thermo, test strips expired 10/2025 COS 12/2027
32/45	Mold and water stained ceiling around vent in dry storage, to address to make cleanable
	Red sani buckets filled at three comp sink
	Air curtain confirmed operational
	Dented cans identify and placed on separate shelf return
	FRP repaired by rear service door
	Staff using gloves to handle rte foods
1	Cooling scrambled eggs, did not meet second drop to 41f within time allowed

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

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