

Retail Food Establishment Inspection Report

- ☒ First aid kit
- ☒ Allergy policy
- ☒ Vomit clean up
- ☒ Employee health

Date: 7/2/2026	Time in: 1:30	Time out: 2:45	License/Permit # need current posted	Est. Type	Risk Category	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: Rockridge Assisted Living & Memory Care			Contact/Owner Name:	* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____		13/87/B
Physical Address: 720 E Ralph Hall Rockwall, TX		Pest control : Spiderman/6-5-2026	Hood HOTZ/6-2026	Grease trap : America's/3000gal/6-16-2026	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 '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an X 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	
OUT	IN	NO	NA	COS		
	✓				1. Proper cooling time and temperature	
	✓				2. Proper Cold Holding temperature(41°F/ 45°F)	
	✓				3. Proper Hot Holding temperature(135°F)	
	✓				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				
3					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction	
	✓				8. Food Received at proper temperature check at receipt	
		Protection from Contamination				
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
3					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature	
	✓				11. Proper disposition of returned, previously served or reconditioned discarded	
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/ Posted 1	
	✓				22. Food Handler/ no unauthorized persons/ personnel 1	
		Safe Water, Recordkeeping and Food Package Labeling				
	✓				23. Hot and Cold Water available; adequate pressure, safe	
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	
		Conformance with Approved Procedures				
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	
		Consumer Advisory				
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label all meats to required temps	
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	
	✓				37. Environmental contamination	
	✓				38. Approved thawing method	
		Proper Use of Utensils				
1					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
	✓				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				
	✓				42. Non-Food Contact surfaces clean	
1					43. Adequate ventilation and lighting; designated areas used	
	✓				44. Garbage and Refuse properly disposed; facilities maintained	
1					45. Physical facilities installed, maintained, and clean	
	✓				46. Toilet Facilities; properly constructed, supplied, and clean	
	✓				47. Other Violations	

1st followup is free. Any additional followups will result in a \$75 fee.

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Received by: (signature) <i>Norman Burgess</i>	Print: Norman Burgess	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Rockridge Assisted Living & Memory Care		Physical Address: 720 E Ralph Hall		City/State: Rockwall, TX		License/Permit # need current posted		Page 2 of __	
TEMPERATURE OBSERVATIONS									
Item/Location		Temp F		Item/Location		Temp F		Item/Location	
				3 door freezer		2			
reach in cooler/milk		41							
3 door cooler/ambrosia		40							
shredded cheese		41							
3 door cooler/cabbage		40							
3 door freezer		-3							
OBSERVATIONS AND CORRECTIVE ACTIONS									
AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:									
warewash hand sink 120F equipped									
3 comp sink 122F									
Sani sink setup to 100ppm /changing chemical companies/ will get quat for 3 comp dispenser									
29 Test strips expired/need new both chlorine and quats									
10/33 Dishwasher not sanitizing/ to repair/can use 3 comp sink for sanitizing									
7 Cannot use cans with finger sized dents, hatchet marks on lids or curled edges/discarded									
Sani buckets setup to 100ppm chlorine									
Gloves used for all prep and RTE									
45 To clean floors/some minor food debris									
Prep hand sink 116F equipped									
Digital thermo used									
Temp logs recorded daily for all coolers and freezers									
All meats to required temps									
Cook Line hand sink 105F equipped									
Tea nozzles WRS daily									
Juice nozzles WRS daily									
43 Light shields have been replaced/some cracked paint on ceiling and around light shields/to repair									
43 Some lights in kitchen to be replaced									
39 To discard melted/peeling spatulas									
39 To clean mixers, equipment/ to store clean									
Coffee service hand sink 105F equipped									
All creamers commercially packaged and shelf stable									
Received by: (signature) <i>Norman Burgess</i>				Print: Norman Burgess			Title: Person In Charge/ Owner Manager		
Inspected by: (signature) <i>Christy Cortez, RS</i>				Print: Christy Cortez, RS			Samples: Y N # collected		

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