

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: 12/22/25	Time in: 11:15	Time out: 12:22	License/Permit # FS-9123	CPFM 2	Food handlers 5	Page <u>1</u> of <u>2</u>
Purpose of Inspection: ☒ 1-Routine ☐ 2-Follow Up ☐ 3-Complaint ☐ 4-Investigation ☐ 5-CO/Construction ☐ 6-Other ☐ TOTAL/SCORE						
Establishment Name: Brookdale Summer Ridge			Contact/Owner Name: Robin Castillo		Number of Repeat Violations: <u>34</u> Number of Violations COS: <u> </u>	
Physical Address: 3020 Ridge Rd Rockwall, Tx			Pest control : Ecolab 11/21/25	Hood Power clean 9/2025	Grease trap /: waste oil LES 10/13/25 1200g	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) See	
		✓			3. Proper Hot Holding temperature(135°F)	
	✓				4. Proper cooking time and temperature See	
			✓		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 US Foods	
	✓				8. Food Received at proper temperature Checking	
		Protection from Contamination				
3				✓	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting See	
3					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>0</u> ppm/temperature	
	✓				11. Proper disposition of returned, previously served or reconditioned Discard immediately	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
Compliance Status		Demonstration of Knowledge/ Personnel			R	
OUT	IN	NO	NA	COS		
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 2	
	✓				22. Food Handler/ no unauthorized persons/ personnel 5	
		Safe Water, Recordkeeping and Food Package Labeling				
	✓				23. Hot and Cold Water available; adequate pressure, safe 140, Good pressure	
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial labels	
		Conformance with Approved Procedures				
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Temp recorded 3x daily	
		Consumer Advisory				
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/ Buffet Plate)/ Allergen Label Ingredients upon request	
Compliance Status		Food Temperature Control/ Identification			R	
OUT	IN	NO	NA	COS		
	✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
2					28. Proper Date Marking and disposition See	
	✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Red digital thermo, strips current	
		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 confirmed 100ppm	
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First						
Compliance Status		Prevention of Food Contamination			R	
OUT	IN	NO	NA	COS		
	✓				34. No Evidence of Insect contamination, rodent/other animals See	
1				✓	35. Personal Cleanliness/eating, drinking or tobacco use See	
	✓				36. Wiping Cloths; properly used and stored Stored in solution	
1					37. Environmental contamination WIF	
	✓				38. Approved thawing method Running cold water	
		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	
Compliance Status		Food Identification			R	
OUT	IN	NO	NA	COS		
	✓				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	
1					45. Physical facilities installed, maintained, and clean	
	✓				46. Toilet Facilities; properly constructed, supplied, and clean Equipped	
1					47. Other Violations See	

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: Brookdale Senior Living	Physical Address: 3020 Ridge Rd	City/State: Rockwall, Tx	License/Permit # FS-9123	Page 2 of 2	
TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
WIF HTT	-9.1	Cooking			
WiC amb	38	Chicken	172		
Butter	40				
Milk	40				
Ham/Beef weiner	41/40				
Raw hamburger/chicken	39/39				
Hot holding					
Water temp	146				
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				
	Hand sinks equipped, temp throughout kitchen greater than 110				
10	3comp sink setup 140, now using Ecolab sink and surface sani strips current 06/2028				
	Dishwasher confirmed, strips current 10/2026				
	Restrooms equipped, temp greater than 103				
32	Observed rough cutting boards, all colors, code requires smooth, resurface or replace				
	Bug light confirmed operational				
18COS	Must label all cleaning products in spray bottles				
32/45	Moldy sealant top prewash dishwasher board where it meets wall replace with silicone caulk				
	Coke machine still non operational				
42/45	Detailed cleaning of cooking equipment underneath, between, behind, floor /wall				
9	Shelled eggs stored over raw meats				
28	No date labels on open food in wic, milk, cottage cheese, deli meat, raw hamburger, beef sausage				
9/7cos	Milk stored without lid in wic, moldy cottage cheese in wic				
37/42/45	Observed frozen condensation in WIF ceiling, walls and floor under fan box. Food is protected				
10	Mold and red slime on ice deflection plate, melt ice w/r/s entire hopper, air dry before ice accumulates				
45	Corner of wall by handsink in prep to be repaired, to make finish cleanable				
32/39	Fryer basket, spatula mesh broken, to replace asap, spatula discarded during inspection				
	Drip trays under stovetop cleaned daily				
32/42	WIC door dirty moldy gasket, interior door surface detached				
45	Fill and patch holes in kitchen walls as needed				
42/45	General detail cleaning shelves and floor under shelves				
47	Heavy carbon buildup within interior and top of muffin pans				
9	Bulk rice and beans bags stored open in dry storage, discarded during inspection				
35cos	Employee prepping food upon arrival without hair pulled up or wearing hair net				
Received by: (signature) See above		Print: See above		Title: Person In Charge/ Owner	
Inspected by: (signature) Richard Hill SIT		Print: Richard Hill SIT		Samples: Y N # collected	

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