

Additional followups
\$50.00 fee

Retail Food Establishment Inspection Report
City of Rockwall

- First aid kit
- Allergy policy/training
- Vomit clean up
- Employee health

Date: 01/16/2024	Time in: 4:20	Time out: 5:08	License/Permit # FS 9271	Food handlers 22 Aprox	Food managers 2 certs	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine	<input type="checkbox"/> 2-Follow Up	<input type="checkbox"/> 3-Complaint	<input type="checkbox"/> 4-Investigation	<input type="checkbox"/> 5-CO/Construction	<input type="checkbox"/> 6-Other	TOTAL/SCORE
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Establishment Name: Baylor Scott & white Emergency center	Contact/Owner Name: Emerus	* Number of Repeat Violations: _____	3/97/A
		✓ Number of Violations COS: _____	

Physical Address: 1975 alpha	Pest control : Need info	Hood Na	Grease trap/ waste oil Need info	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>
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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						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓				✓					
	✓					✓					
			✓			Preventing Contamination by Hands					
		✓				✓					
		✓						✓			
		✓				Highly Susceptible Populations					
						✓					
	✓					Chemicals					
	✓								✓		
Protection from Contamination						✓					
	✓					Water/ Plumbing					
3						✓					
		✓				✓					

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓								✓		
	✓							✓			
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓						✓				
	✓					Utensils, Equipment, and Vending					
	✓						✓				
Consumer Advisory							✓				
	✓						✓				

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
	✓						✓				
	✓					Physical Facilities					
	✓					✓					
		✓				✓					
		✓				✓					
Proper Use of Utensils						✓					
	✓							✓			
	✓							✓			

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: Baylor Scott & white Emergency center	Physical Address: 1975 alpha	City/State: Rockwall	License/Permit # Fs 9271	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Upright freezer	-3.5				
Upright cooler	36				

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 TEMPS TAKEN in F
	Hot water at 134
10/cos	Tested sanitizer in spray bottle to be below 100Ppm - refilled from sink / tested to be 400Ppm / check daily
	Tested at sink to be 400 ppm
	AllPrepacked items - ingredients on boxes / containers
	Precooked Hot items are from yelloh - frozen and reheated to serve / allOther items are in plastic individual containers
	No left overs as all individual meals / packaging indicates to near to 60-165 F
	Hot water at 135 at three comp sink
	Sanitizer at three comp is hooked up to hot water only therefore will need adhere to poster for testing at 65-75 F
	Tested at 134 F to be 400 ppm - which is within range ... to test again at 65-75f
	Gloves and hair nets on site
	Dishmachine clean and primed / test strips exp 2025
	Logs for Dishmachine / three comp / cooking temp /
	Dishmachine 100 ppm
	Using containers with lids and wrapped plastic ware
	Personal Packaging not labeled for individual sale -
	Digital thermo and swab on site
	Quats test strips over three comp within date exp 05/2024
W	To clean out three comp sink... middle sink before using
	Guidance documents available for each menu item
	No date marking as all in cooler are individual containers only
	Food handlers in binder approx 22 in date / many will expire this month - to address
	Located 2 manager cert Christy and Rachel
	Checked Sani at exit at 108f -approx 300 ppm
W	Employee health policy to be posted at all handsinks
	No one working in kitchen at insp -

Received by: See above <small>(signature)</small>	Print:	Title: Person In Charge/ Owner
Inspected by: <i>Kelly kirkpatrick RS</i> <small>(signature)</small>	Print:	Samples: Y N # collected

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