Follow-up fee of \$50.00 is required after 1st Followup

Retail Food Establishment Inspection Report City of Rockwall

	First aid kit
$ \underline{\mathbf{V}} $	Allergy policy/training
K V	Allergy policy/training Vomit clean up Employee health
	Employee health

Date: 07/25	/20	23	Time in: 3:13	Time out: 3:44		Fs 92						Food handlers Food managers Page 1 of	2	
			tion: 1-Routine	2-Follow U	U p	3-Complai		4-1	Invest	igati	on	5-CO/Construction 6-Other TOTAL/SCO	RE	
Establishment Name: Baylor Scott & white Emergency center		Contact/Owner Name: Emerus					* Number of Repeat Violations: Vumber of Violations COS: Set trap/waste oil: Follow-up: Ves 3/97/	^						
1975 alpha Need inf				fo Na			Grease t		se trap/ waste oil: Follow-up: Yes No	<u> </u>				
Mark the a	mpliai approp	nce S riate	Status: Out = not in co points in the OUT box fo	ompliance IN = in reach numbered i	n complia item	nce No Mark	$\int = \text{not } c$ $\int \text{in ap}$					pplicable COS = corrected on site R = repeat violation W - W at V in appropriate box for R	ch	
G P	Gt.		Pric	ority Items (3	Points	s) violations	Requir	_				tive Action not to exceed 3 days		
O I N U N O	I N	C	Time and Temperature for Food Safety			R	O I N N C U N O A O			V C	Employee Health			
T		S	(F = degrees Fahrenheit) 1. Proper cooling time and temperature					T			S	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting		
			2. Proper Cold Holding temperature(41°F/45°F)									13. Proper use of restriction and exclusion; No discharge from		
			See					W	Ш			eyes, nose, and mouth To post at all hand sinks		
			Proper Hot Holding temperature(135°F) Proper cooking time and temperature								_	Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly		
			Proper cooking time and temperature 5. Proper reheating procedure for hot holding (165°F in 2)						/			15. No bare hand contact with ready to eat foods or approved		
-			Hours)						•			alternate method properly followed (APPROVED Y N.) Gloves		
	6. Time as a Public Health Control; procedures & records Hsp group			& records						Highly Susceptible Populations				
	Approved Source						ı		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required All precooked					
3		/	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Pulled dented cans									Chemicals		
/			8. Food Received at pr Taking temps	oper temperature	е					ı		17. Food additives; approved and properly stored; Washing Fruits & Vegetables		
				n from Contami	ination				/			18. Toxic substances properly identified, stored and used Low		
/		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			aned and			/			19. Water from approved source; Plumbing installed; proper backflow device City approved		
			11. Proper disposition	of returned, prev	zionely se	was don						20. Approved Sewage/Wastewater Disposal System, proper	+	
 '	1		reconditioned Disc	arded	riousiy se	erved or			/			disposal		
			reconditioned Disc	arded								disposal rrective Action within 10 days		
O I N O T		C O S	Property Demonstration	arded iority Founda	ation It	tems (2 Po	ints) vi	iolati O U T	I		C	disposal rrective Action within 10 days	R	
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: (Printed) Isaura lanaverde	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	Establishment Name: Baylor Scott and white emergency center		ddress:		City/State: Rockwall	License/Permit # FS 9271	Page	e 2 of 2		
Daylor S	coll and write emergency center	er 1975	TEMPERATURE OBSER			F3 9271				
Item/Loc	ation	Temp F	Item/Location	VAI		n/Location		Temp		
Glass	front freezer	6.8								
U	oright cooler	35/36								
		OB	SERVATIONS AND CORRE	CTIV	E ACTIONS					
Item Number	AN INSPECTION OF YOUR ESTATEMENT OF YOUR ESTATEMENT.		NT HAS BEEN MADE. YOUR AT			TO THE CONDITIONS OBS	ERVED A	ND		
	Hot water in RR 105									
		Hot water in kitchen 132								
	Dishmachine - 50-100 ppm Using swaps product / frozen and rethermalized to serve immediately									
	Using swans product / frozen and rethermalized to serve immediately Sink sanitizer attached to hot water sooo make sure you test per poster									
	Tested to be 200 ppm Test strips on site									
07/cos	Pulled 5 cans of beef broth dented									
017000										
	Serving peanut butter Discussed new allergy info for next time -									
	Using yellow digital thermo / test strips on site									
	Taking temps when receiving foods / swans or UPS									
	No date marking as all individual									
	No left overs ever served / all individual meals									
	Kitchen is cleaned and sanitized after use									
	Health policy on site									
	. ,									
Received (signature)	by:		Print:			Title: Person In Char	ge/ Owner	ŗ		
. (3	See abov	√e								
Inspected (signature)		, , 4	Print:							
(orginature)	Kelly kirkpo	atrick	'KS			Samples: V N				