Follow-up fee required a Followup	after 1st		City of F	Rock			[ns	spe	ecti		omit clea nployee	licy/trainii n up	ng	
Date: 07/19/2021		Fime out: 3:51	License/Pe							Limited H	sk Category	Page $\underline{1}$ of _	2	
Purpose of Inspec	tion: 🖌 1-Routine	2-Follow Up	3-Complain		4- I	[nves	tiga	tion	1		6-Other	TOTAL/SCO	RE	
Baylor emerger	ncy medical center of	Rockwall Er	nerus							✓ Number of Violations COS:		0/100/	Δ/	
Physical Address: 1975 alpha drive		Pest co Rentokil			Hoc Na	od		Gr Na	ease	e trap : Follow No			<u></u>	
Compliance S Mark the appropriate	points in the OUT box for eac	ch numbered item	Mark 💊		propr	iate bo	ox fo	r IN,	, NO	, ,	\mathbf{R} = repeat viol vin appropriat	ation W-Wate te box for R	ch	
Compliance Status	Priorit	ty Items (3 Point	nts) violations		Co	omplia	nce	Stat	us	ve Action not to exceed 3 days			ſ	
O I N N C U N O A O T S	Time and Tempe (F = degree	erature for Food Strees Fahrenheit)	Safety	R	O U T	I N	N O	Α	C O S	Employee H	Health		R	
	1. Proper cooling time and	l temperature				~				12. Management, food employees an knowledge, responsibilities, and repo		employees;		
	2. Proper Cold Holding ter See	mperature(41°F/ 4	5°F)			~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				
	3. Proper Hot Holding tem	perature(135°F)				•				Policy	le			
	4. Proper cooking time and temperature					Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used								
	5. Proper reheating procedure for hot holding (165°F in 2					15. No bare hand contact with ready to eat food								
	Hours) 6. Time as a Public Health Control; procedures & records					alternate method properly followed (APPROVER Gloves						111/	_	
		•								Highly Susceptible 16. Pasteurized foods used; prohibite	ed food not offe	ered		
		oved Source	ra: Food in			~				Pasteurized eggs used when required Precooked	1			
	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Scwhans									Chemica				
~	8. Food Received at proper Received frozen	1								17. Food additives; approved and pro & Vegetables Canned	operly stored; V	Washing Fruits		
	Protection fro	om Contaminatio	n			~				18. Toxic substances properly identif	fied, stored and	l used		
~	9. Food Separated & protect preparation, storage, displa No raw	ay, and tasting	-							Water/ Plur	mbing			
~	10. Food contact surfaces a Sanitized at 200-3 pp	m/temperature	00			~				19. Water from approved source; Plu backflow device City installed	U			
~		od is retur	ned			~				20. Approved Sewage/Wastewater D disposal Watch	Disposal Systen	n, proper		
0 I N N C U N O A O	Priori Demonstration of			nts) vi R	olati O U	Ι	N	Ν	Cor C O	<i>rective Action within 10 days</i> Food Temperature Cont	trol/Identifics	tion	R	
	21. Person in charge preser	ent, demonstration	of knowledge,		Ť				s	27. Proper cooling method used; Ec				
	and perform duties/ Certifi 1	0				~				Maintain Product Temperature 28. Proper Date Marking and disposi				
	22. Food Handler/ no unau 1 with access to patier	nts and kitchen				•				28. Proper Date Marking and disposi Dating 29. Thermometers provided, accurate		d Chemical/	_	
	Safe Water, Recordk La	keeping and Food abeling	Package			~				Thermal test strips Digital		_,		
	23. Hot and Cold Water av 120 up									Permit Requirement, Prere	• •			
	24. Required records availadestruction); Packaged For Commercial		gs; parasite			~				30. Food Establishment Permit (C 2021	Current/ insp sig	gn posted)		
	Conformance with 25. Compliance with Varia									Utensils, Equipment 31. Adequate handwashing facilities		-		
	HACCP plan; Variance ob processing methods; manu	otained for speciali ifacturer instructio	zed			~				supplied, used Equipped				
	Consun	ner Advisory				~				32. Food and Non-food Contact surface designed, constructed, and used	faces cleanable,	properly		
	26. Posting of Consumer A foods (Disclosure/Reminde Ingredients on packag	er/Buffet Plate)/ A	llergen Label			~				33. Warewashing Facilities; installed Service sink or curb cleaning facility Both equipped confir	y provided	ised/		
O I N N C				Action R	0	Ι	N	Ν	С	ys or Next Inspection, Whichever			R	
U N O A O T S	Prevention of I 34. No Evidence of Insect	Food Contaminat	-		U T	N	0	A	0 S	Food Identif				
	animals 35. Personal Cleanliness/ea					•					,			
	36. Wiping Cloths; proper Using spray bottle					~				Physical Fac 42. Non-Food Contact surfaces clear			-	
	37. Environmental contam		to air dry			- -	╡			43. Adequate ventilation and lighting	g; designated a	reas used	-	
	38. Approved thawing met Cooler and cookin	thod I G				~	╡		\neg	44. Garbage and Refuse properly dis Watch dumpster	sposed; facilitie	s maintained	1	
	Proper U	Use of Utensils				~	T			45. Physical facilities installed, main Watch			1	
~	39. Utensils, equipment, & dried, & handled/ In use u	itensils; properly u	sed			~				46. Toilet Facilities; properly constru Equipped /hot water	ucted, supplied 110	, and clean		
	40. Single-service & single and used All servi	e-use articles; prop ing in to	oerly stored GO				/			47. Other Violations				

Retail Food Establishment Inspection Report

City of Rockwall

(signature) Rachael Stiver	Print:	Title: Person In Charge/ Owner Patient access manager
Inspected by: (signature) Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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Establishment Name: Baylor emergency		Physical A Alpha	ddress:	City/State: Rockv	vall	License/Permit # FS 9271	Page <u>2</u> of <u>2</u>		
			TEMPERATURE OBSERV.		~				
Item/Loc	ation	<u>Temp F</u>	Item/Location	<u>Temp</u>	F Item/	Location	Temp F		
Uprigh	it cooler								
Yogurt etc		38							
Upright freezer		-1/1							
<u> </u>	-								
		OB	SERVATIONS AND CORRECT	TIVE ACT	ONS				
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: temps in F		ENT HAS BEEN MADE. YOUR ATTE			TO THE CONDITIONS OBSER	VED AND		
	Hot water 127 F								
	Plans for new Convection oven								
	e .		d rethermalized to serve						
	Ingredients on all containers with exception of fruit cups ingredients by request if needed								
	Not opening until serving								
	Using digital thermos								
	Using quats product No drain board on left side of three compartment kitchen approved by building without it								
0			•		-	0			
?		•	er (at water hooked up)at thre	e comp 2	.00-300 -	sign posted says to che	еск at 65-75 F		
	Test strips on site for b Gloves used to touch								
	Kitchen looks great								
	Dishmachine - 100 pp	m							
	Seal escutcheons unc		where needed						
			- may return to dishes						
?	To have sanitizer checking temp researched with ecolab as hot water is 130's coming out of faucet.								
	Using Dishmachine for warewashing								
1									
D -							10		
Received (signature)	See abov	/e	Print:			Title: Person In Charge	' Uwner		
Inspected (signature)	See abov ^{Thy:} Kelly Kirkpo	+ - · - 1.	Print:						
		urick	/ KJ			Samples: Y N	# collected		
Form EH-06	6 (Revised 09-2015)								