	Followup Fee of																			
	\$50.00 afterRetail Food Establishment Inspection ReportImage: First aid kitFirst FollowupAllergy policy																			
•		• •			*P						_					Vomit cle				
Date: Time in: Time out: License/P 6/28/24 12:10 1:11 FS-9												СРFМ 1	Food handlers 8	Page $\underline{1}$ of	2					
Purpose of Inspection: 🖌 1-Routine 📃 2-Follow Up 📃 3-Comple						3-Compla	int [int 4-Investigation 5-CO/Con					5-CO/Const		6-Other	TOTAL/SCO	ORE			
Establishment Name: Contact/Owner Brookdale Summer Ridge Emily Whitso							nily Whitso									3/97/A				
	Physical Address: Pest control : 3020 Ridge Rd Rockwall, Tx Ecolab 5/30/24								Hood Grease trap :/ waste oil Follow-up: Yes 3/9							019111	<u>н</u>			
М	Compliance Status:Out = not in complianceIN = in complianceNO = not observedNA = not applicableCOS = corrected on siteR = repeat violationW= WatchMark the appropriate points in the OUT box for each numbered itemMark \checkmark a checkmark in appropriate box for IN, NO, NA, COSMark an \checkmark in appropriate box for R													tch						
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days																				
0 U	I N	N 0 A 0					R	O U	IN	N O	N A	C O								
Т		. /		S	(F = degrees Fahrenheit) 1. Proper cooling time and temperature				Т				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					~				eyes, nose, and mouth						
	~				3. Proper Hot Holding temperature(135°F) See									Pre						
	~				4. Proper cooking time			~					• •	ly washed/ Gloves u						
		~			5. Proper reheating proc Hours)			~				15. No bare hand alternate method Gloves avail								
	~				6. Time as a Public Hea	+						Gioves avail								
	·	1			Apj			~				16. Pasteurized for Pasteurized eggs Eggs	fered							
					7. Food and ice obtained good condition, safe, an destruction US Foo			1				Chemicals								
	\square			_	8. Food Received at pro		15	+		T					es; approved a	ind properly stored;	Washing Fruits			
					Checking temp	ps				~						ng veggie wa				
					9. Food Separated & pro			~				18. Toxic substar	nces properly	identified, stored ar	nd used					
	~				preparation, storage, dis									/ Plumbing						
	~			_	10. Food contact surface Sanitized at _200_	ppm/temperature	Cleaned and	T		~				backflow device		ce; Plumbing install	ed; proper	Ţ		
				-	11. Proper disposition of	of returned, previously	served or	+						20. Approved Ser disposal		ater Disposal Syste	m, proper	+		
	reconditioned Discard immediately						inte)	viola		Baa	ing	Cal	*	the 10 days						
O U	I N	N O	N A	C O	Priority Foundation Items (2 Po Demonstration of Knowledge/ Personnel				O U	I N	N O	N A	C O			e Control/ Identific	cation	R		
Т	~			S	21. Person in charge pre and perform duties/ Cer	resent, demonstration of	of knowledge,		Т				S		ig method use	d; Equipment Ade				
┢			-	1 22. Food Handler/ no un 7	personnel	$\left \right $		V	'	-+		28. Proper Date N	Marking and d			+				
-					Safe Water, Reco				,			29. Thermometer Thermal test stri	rs provided, ad	ccurate, and calibrat	ted; Chemical/					
					23. Hot and Cold Water		_				_	Red digital		_						
		133, Good pressure 24. Required records available (shellstock tags; parasite				+			П	_				Prerequisite for O	-					
	~				destruction); Packaged Commercial I							Posted ar								
					25. Compliance with Va HACCP plan; Variance	with Approved Proce Variance, Specialized P e obtained for specialized	Process, and			Γ						pment, and Vendin ilities: Accessible a				
					processing methods; ma Temp recorded	anufacturer instruction				~				Equipped						
	I <u> </u>		-			sumer Advisory				~				32. Food and Nor designed, constru		ct surfaces cleanable d	e, properly			
	~				26. Posting of Consume foods (Disclosure/Remi Ingredients upon red	inder/Buffet Plate)/ Al		\square		~				33. Warewashing Service sink or co Confirmed	urb cleaning f	stalled, maintained, acility provided	used/	<u> </u>		
0	I	N	N	C	Core Items (1 Poin	nt) Violations Requ	ire Corrective	e Actio	on Not		Excee N	ed 90 N) Da C					R		
Ŭ T	Ň	0	A	0 S		of Food Contaminati			U T	N	0	A	o s	41.0 d d a d a conte		dentification				
	~				34. No Evidence of Inse animals	•				~				41.Original conta	uner labeling	(Bulk Food)				
	~				35. Personal Cleanliness/eating, drinking or tobacco use<u>36</u>. Wiping Cloths; properly used and stored				_	Physical Facilities 42. Non-Food Contact surfaces clean						.				
4	~		-		Stored in solution 37, Environmental contamination				1		$\left - \right $					ghting; designated	areas used	*		
					38. Approved thawing method Running cold water					v				44. Garbage and	Refuse proper	rly disposed; faciliti	ies maintained	+		
	•					ater er Use of Utensils			1					45. Physical facil	lities installed	, maintained, and cl	ean	*		
					39. Utensils, equipment dried, & handled/ In us	t, & linens; properly u		Π		~	\square			46. Toilet Faciliti Stocked a		constructed, supplie	d, and clean			
				_	40. Single-service & sir			+		F	⊢		-	47. Other Violation				+		
	~				and used						~			N/a						

Retail Food Establishment Inspection Report <u>City</u> of Rockwall

Received by:
(signature)Cornelius WilliamsTitle: Person In Charge/ OwnerInspected by:
(signature)Richard HillPrint: Richard HillBusiness Email:

Form EH-06 (Revised 09-2015)

	nent Name: Adale Senior Living	Physical A 3020		City/State: Rockwal	l, Tx	License/Permit # Page 2 of 2		2 of 2					
X. /X		a	TEMPERATURE OBSERVAT	-	X 4 (X			F					
Item/Loca		Temp	Item/Location	Temp	Item/Loca	tion		Temp					
WIF ht		0.8	Butter	38									
Α	Il items htt		Raw Hamburger	· 38									
	WIC	37	Steam table										
Co	oking catfish	198	Mash pot/gravy	158/167									
Na	acho cheese	38	Pork/catfish	181/178									
S	lice cheese	38	Slaw/veggies	38/185									
	Tuna fish	38	hamburger steal	x 186									
	Salad	39	Brown gravy	154									
OBSERVATIONS AND CORRECTIVE ACTIONS													
Item Number	tem AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND Number NOTED BELOW: all temperatures are taken in F												
	Hand sinks equipped, temp greater than 104 throughout kitchen												
	3comp sink setup 133 Quats sani 200ppm, stripes current												
	Dishwasher confirmed at 100ppm, strips current												
	Restrooms equipped, temp greater than 110												
	New silicone sealer for dishwasher sink to wall looks great												
40	Observed our bug light in operational												
	42 Detailed cleaning of both push carts												
01172/70	3,,												
42/45	Coke machine still non operational 5 Detailed cleaning of cooking equipment underneath, between, behind, floor /wall												
12,10	Dry storage poocorn ceiling has been removed and is cleanable												
45													
Received by: Print: Title: Person In Charge/ Owner													
(signature)	See abov	'e	See ab										
Inspected (signature)		St.	T Richard	Hill	SIT	Samples: Y N	# collecte	d					
Form EH-06	(Revised 09-2015)		V			Sumptos i IV	" concete						