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

Retail Food Establishment Inspection Report City of Rockwall

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

	ite:	7/0))	O 4	Time in:	Time out:	License/I				٦	20	<u>۱</u>		k Category	Page 1 of	2
					11:58 tion: 1-Routine	1:03 2-Follow Up	FS 9		_	EE Inves			_		SP 5-Other	TOTAL/SCO	
Es	tabli	ishme	nt l	Nan	ne:	Z-Follow U	Contact/Owner		4	mve	suga	11101	<u>. </u>	* Number of Repeat Violations:		TOTAL/SCC	JKE
_		dale al Ad			mer ridge	Pag	Brookdale t control :		Но	o d		C.	******	Number of Violations COS: e trap : Follow	y-up: Yes	12/88	/B
	ge r		uie	35.		Ecol	ab 12/23-21		08/2					with teddy No	-up. 1es		
Ma					tatus: Out = not in co	ompliance IN = in c	ompliance N m Mark	NO = not							R = repeat viol	lation W-War	tch
									re In	ımed	iate	Cor	recti	ve Action not to exceed 3 days			
О	Î		N	C	Time and Ten	nperature for Fo	od Safety	R	О		N	N	C				R
U T	N	0	A	O S	(F = d)	legrees Fahrenheit			U T	N	О	A	o s	Employee H			
		/			1. Proper cooling time	and temperature				/				12. Management, food employees and knowledge, responsibilities, and repo		employees;	
					2. Proper Cold Holding	g temperature(41°1	F/ 45°F)	+						13. Proper use of restriction and exclu	lusion; No disc	charge from	+
	~				See					•				eyes, nose, and mouth Will move sign to hand sin	ık		
	/				3. Proper Hot Holding See	temperature(135°)	F)							Preventing Contamina	ation by Han	ıds	
		/			4. Proper cooking time	and temperature				/				14. Hands cleaned and properly wash	shed/ Gloves u	sed properly	
					5. Proper reheating pro	cedure for hot hol	ding (165°F in 2					. /		15. No bare hand contact with ready talternate method properly followed (
					,	-1d. C	. 1 0 1.							Gloves	(ALT KOVED	1N)	
		•			6. Time as a Public Head Hsp groups	aith Control; proce	edures & records			, ,				Highly Susceptible			
					Ap	proved Source				~				16. Pasteurized foods used; prohibited Pasteurized eggs used when required		fered	
					7. Food and ice obtaine good condition, safe, at												
	~				destruction	nd unadunterated;	parasite							Chemica	als		
	_				8. Food Received at pro	oper temperature								17. Food additives; approved and pro	operly stored;	Washing Fruits	
					Checking				W					& Vegetables Need test strips for wa	ash		
					Protection	n from Contamin	ation		3				/	18. Toxic substances properly identification Stored next to cutting boards		d used	
	<				Food Separated & preparation, storage, di		_							Water/ Plun	nbing		
W					10. Food contact surfact Sanitized at _200_	ces and Returnable	s; Cleaned and			/			-	19. Water from approved source; Plus backflow device	ımbing installe	ed; proper	
					11. Proper disposition								Ì	City approved 20. Approved Sewage/Wastewater Di	Disposal Syster	m, proper	+
					reconditioned Disc	arded				•				disposal			
		_	_														
0	I	N	N	С	Pri	iority Foundat	tion Items (2 P	oints) v	o o		_	uire N	Cor	rective Action within 10 days			R
O U T	I N	N O	N A	C O S	Demonstration	n of Knowledge/	Personnel	R			Req N O			rective Action within 10 days Food Temperature Cont	trol/ Identific	ation	R
		N O	N A		Demonstration 21. Person in charge pr and perform duties/ Ce 1	n of Knowledge/	Personnel ion of knowledge, ager (CFM)	R	O U	I	N	N	C 0	Food Temperature Cont. 27. Proper cooling method used; Eq Maintain Product Temperature Free	quipment Adec		R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Angela Young	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: Kdale summer ridge	Physical Address: Ridge road		City/State: Rockwa		License/Permit # FS 9123	Page _	Page <u>2</u> of <u>2</u>			
2.00.	tadio odimnoi mago	ruage	TEMPERATURE OBSERVA			1 0 0 1 2 0					
Item/Loc	ation	Temp F	<u>Item/Location</u>	Temp F	Item/Loca	tion		Temp			
Residen	itial cooler / freezer ambient	38/-10	Steam table								
	Wif	-8	Fish	156							
	Wic		Pork	154							
Han	n/ raw chicken	41/39	Greens	160							
M	larg/ tomato	37/37									
Cotta	age cheese 🧀	37									
Ch	nicken boiled	38									
Above	cooked and cooled today										
	I		SERVATIONS AND CORRECT								
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: All temps F	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	CTED TO T	HE CONDITIONS OBS	ERVED AN	D			
	Reminder that place settings flatware to be protected - also avoid any shared condiments										
	Note using soda station										
32/34											
	Protect coffee filters										
45	Hand sink for servers - ho	t water on	right side / 124 F / sinks is is po	or condition	and shou	ıld not also be used	d as a dur	np sink			
	Replaced commercial	Cooler wi	th upright residential- emp	loy - of us	ed need	a thermo in unit					
	Employee health post	er to now	me at hand sinks								
32	Replace cutting board	s where i	needed								
18	Ecolab peroxide produc	ct is not li	sted for food contact and the	erefore sho	ould be s	tored away from	cutting b	oards			
35	Employee drink containers to be hands free so hands don't touch where mouth was										
	Surfaces appears stic	ky hav	e hood checked								
45/39	Mop room needs clear	ning and	hang mop heads to allow t	o dry							
33 /10 /cos	Dishmachine no sanitizer hooked up - May not use until it is equipped - will use three comp sink sanitizer										
	Time to replace fryer baskets where needed to allow to clean.										
	Need new test strips										
45/42	Dishwashing area needs tic / drains etc / clean top of machine etc										
45	Maint Items throughou										
32	-		ea - replace with rubber								
32	Popcorn ceiling is dry storage is not washable / peeling paint on walls and walls various locations - lights blinking various										
	Need more shelving in closet in hallway										
37			essed - morning detailed c	leaning							
42	Wic - clean shelving w										
32/42											
W											
45	Clean under steam table and etc										
37	Watch decorations above steam tables										
Received (signature)	See abov	e/e	Print:			Title: Person In Char	ge/ Owner				
Inspected (signature)		utvíck	Print:								
						Samples: Y N	# collected	d			