

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

Date: <b>06/29/2023</b>	Time in: <b>12:03</b>	Time out: <b>1:54</b>	License/Permit # <b>FS 9123</b>	Food Manager: <b>1</b>	Food Handlers: <b>3</b>	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: <b>Brookdale summer ridge</b>	Contact/Owner Name: <b>Tiffany Wilkerson</b>	* Number of Repeat Violations: _____	<b>14/86/B</b>
Physical Address: <b>3020 ridge road</b>		✓ Number of Violations COS: _____	

Pest control : <b>Ecolab 06/16/23</b>	Hood <b>3/2023</b>	Grease trap / waste oil : <b>Clean earth 4/5/23 1500</b>	Follow-up: Yes <input checked="" type="checkbox"/> No <input 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	OUT	IN	NO	NA	COS	
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)					<b>Employee Health</b>					
	✓				1. Proper cooling time and temperature <b>Discussed</b>		✓			12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting
	✓				2. Proper Cold Holding temperature(41°F/ 45°F) <b>See</b>		✓			13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth <b>Poster at all handsinks</b>
	✓				3. Proper Hot Holding temperature(135°F) <b>See</b>	<b>Preventing Contamination by Hands</b>				
		✓			4. Proper cooking time and temperature		✓			14. Hands cleaned and properly washed/ Gloves used properly
		✓			5. Proper reheating procedure for hot holding (165°F in 2 Hours)			✓		15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N. ) <b>Gloves</b>
			✓		6. Time as a Public Health Control; procedures & records Not allowed hsp group	<b>Highly Susceptible Populations</b>				
<b>Approved Source</b>						✓			16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required <b>Yes using</b>	
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction <b>Us foods</b>	<b>Chemicals</b>				
	✓				8. Food Received at proper temperature <b>To check temps</b>		✓			17. Food additives; approved and properly stored; Washing Fruits & Vegetables <b>Using veggie wash within range</b>
<b>Protection from Contamination</b>						✓			18. Toxic substances properly identified, stored and used <b>Watch storage</b>	
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	<b>Water/ Plumbing</b>				
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature <b>See 33</b>	W				19. Water from approved source; Plumbing installed; proper backflow device <b>Plumbing approved when installed</b>
		✓			11. Proper disposition of returned, previously served or reconditioned <b>Discarded</b>		✓			20. Approved Sewage/Wastewater Disposal System, proper disposal <b>Watch drains</b>

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days										
Compliance Status					Compliance Status					
OUT	IN	NO	NA	COS	OUT	IN	NO	NA	COS	
<b>Demonstration of Knowledge/ Personnel</b>					<b>Food Temperature Control/ Identification</b>					
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) <b>1</b>		✓			27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature
	✓				22. Food Handler/ no unauthorized persons/ personnel <b>3</b>	W	✓			28. Proper Date Marking and disposition <b>Great - just need to watch month</b>
<b>Safe Water, Recordkeeping and Food Package Labeling</b>					2				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips <b>See</b>	
	✓				23. Hot and Cold Water available; adequate pressure, safe <b>Equipped</b>	<b>Permit Requirement, Prerequisite for Operation</b>				
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled		✓			30. Food Establishment Permit (Current/ insp sign posted ) <b>Posted</b>
<b>Conformance with Approved Procedures</b>					<b>Utensils, Equipment, and Vending</b>					
			✓		25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	2			✓	31. Adequate handwashing facilities: Accessible and properly supplied, used <b>Front sink needed soap</b>
<b>Consumer Advisory</b>					2			✓	32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used <b>Popcorn ceiling / cutting boards / watch shelving</b>	
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/ Buffet Plate)/ Allergen Label Cooked to required/ allergies known	2			✓	33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided <b>Dishmachine not dispensing</b>

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	OUT	IN	NO	NA	COS	
<b>Prevention of Food Contamination</b>					<b>Food Identification</b>					
1					34. No Evidence of Insect contamination, rodent/other animals <b>Flies</b>		✓			41. Original container labeling (Bulk Food)
	✓				35. Personal Cleanliness/eating, drinking or tobacco use <b>Stored Sep</b>	<b>Physical Facilities</b>				
	✓				36. Wiping Cloths; properly used and stored <b>Discussed quats binding</b>	1				42. Non-Food Contact surfaces clean <b>See</b>
1					37. Environmental contamination <b>See attach</b>		✓			43. Adequate ventilation and lighting; designated areas used
		✓			38. Approved thawing method <b>Pull</b>		✓			44. Garbage and Refuse properly disposed; facilities maintained <b>Watch</b>
<b>Proper Use of Utensils</b>					1				45. Physical facilities installed, maintained, and clean <b>See</b>	
1					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used <b>See</b>	W	✓			46. Toilet Facilities; properly constructed, supplied, and clean <b>Tlc</b>
	✓				40. Single-service & single-use articles; properly stored and used	1				47. Other Violations <b>See</b>

# Retail Food Establishment Inspection Report

## City of Rockwall

Received by: <b>Tiffy Wilkerson</b>	Print:	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: <b>Brookdale summer ridge</b>	Physical Address: <b>Ridge road</b>	City/State: <b>Rockwall</b>	License/Permit # <b>Fs 9123</b>	Page 2 of __
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Residential cooler	<b>33</b>	<b>Wic</b>		<b>Steamtable</b>	
<b>Freezer</b>	<b>3</b>	<b>Chicken</b>	<b>37</b>	<b>Greens</b>	<b>179</b>
		<b>Tomatoes</b>	<b>38</b>	<b>Beans</b>	<b>180</b>
<b>Wif</b>	<b>-10</b>	<b>Cooked pork</b>	<b>36</b>	<b>G beans</b>	<b>182</b>
Ground beef cooked for later on counter	<b>138</b>	<b>Cooked turkey</b>	<b>38</b>	<b>Chicken</b>	154-180
( placed back into steamer for dinner)		<b>Mac n cheese</b>	<b>36</b>	<b>Veal</b>	<b>138</b>
Discussed cooling quickly if needed		<b>Hot dogs</b>	<b>37</b>		

### 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: temps in F
31/cos	Front hand sink - need soap - hot water 120f/ sink is in poor condition
45	Walls in this area to be addressed- chipped and cleaning
	Fill holes in walls under soda station
W	Milk to be date marked if not used in 24 hrs
	Hot water at hand sink and three comp sink in kitchen 130
42:32	Time to address wall behind prerinse / clean and resilicone
32	Cart condition to address / wall behind cart too chipped
W	Restroom - tlc - equipped with hot water soap and towels
47	Shelving unit to be 6 inches from floor under chemicala near mop sink
	Quats is attached to hot water at three comp ? Poster indicates to test at -65f -75f
47	Dry storage side closet - address floor storage and also dented can
32	Dry storage - popcorn ceiling - not washable
10	To close up rice in dry storage - transfer to plastic with lid
34	Watch bananas and discard when needed to prevent fruit flies
42/45	Minor cleaning in dry storage - shelving and under / keep an eye on wall
37	Wif - frost and ice in rear to address and clean
W	Best to store raw frozen chicken below whipped cream - in case of a thaw out
39	Need to address ASAP THE LEAK UNDER THE STEAM TABLE
	Using gloves and utensils
42/45	General cleaning needed behind cooking equipment
42	To clean outsides of white dry goods containers
42	Need to clean rack under hood in back
W	Moved sausages just prepped to side shelf to vent them not under the condenser
42/45	Need to clean inside wic - shelves top and under flooring etc
29	Reminder to test Dishmachine before use- test strips out of date
10/33	Dishmachine not dispensing sanitizer - to address asap and use three compartment sink for sanitizing at 200 ppm
32/45	Make the needed repairs to floors / walls ceilings where needed
W	Avoid shared condiments on tables - high risk group!

Received by: <b>See above</b> <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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