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
Allergy policy/training Vomit clean up Employee health
Employee health

Date		7/20	\O 1	Time in:	Time out: 1:34	License/P			~~		20	าว	Est. Type Risk Category Page 1 of	2
	01/07/2021 12:37 1:34 FS 9 Purpose of Inspection: 1-Routine 2-Follow Up 3-Complai							Inve				Senior Hsp Page of of Seco/Construction 6-Other TOTAL/SCO		
Esta	Establishment Name: Contact/Owner N								THVE	suga	ition		* Number of Repeat Violations:	KE
-	Brookdale summer ridge Elizabeth Physical Address: Pest control:							Но	od		Gr	·eace	e trap: Follow-up: Yes 4/96/	Α
								09/2					cle will provide No Pics	
Marl		omplia e approj		Status: Out = not in co points in the OUT box for	ompliance IN = in cor reach numbered item	npliance N Mark	$\mathbf{O} = \text{not}$						plicable COS = corrected on site R = repeat violation W-Water V in appropriate box for R	ch
	Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days													
О							R	OU			C	Employee Worlds	R	
T T	$\begin{array}{c cccc} N & O & A & O \\ S & & & & & & & & & & & & & & & & & &$						T		0	A	s	Employee Health 12. Management, food employees and conditional employees;		
	1. Proper cooling time and temperature											knowledge, responsibilities, and reporting		
	2. Proper Cold Holding temperature(41°F/45°F)											13. Proper use of restriction and exclusion; No discharge from	+	
•											eyes, nose, and mouth Screening at arrival / temps taken when entering/ exiting			
	3. Proper Hot Holding temperature(135°F) Ambient									Preventing Contamination by Hands				
	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)				
	6. Time as a Public Health Control; procedures & records			4						Gloves				
	١			o. Time as a rubhe free	antii Control, proced	ures & records				1			Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered	
				Ap	proved Source				~				Pasteurized roods used; pronibited rood not offered Pasteurized eggs used when required Using P eggs	
				7. Food and ice obtaine good condition, safe, ar	ed from approved so	urce; Food in					_		Comg i eggs	
·				destruction Us foods									Chemicals	
				8. Food Received at pro	oper temperature								17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
				Protection	n from Contaminat	tion		_	1				18. Toxic substances properly identified, stored and used	-
Τ.	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting									Mop Water/ Plumbing				
				10. Food contact surfac	ces and Returnables	; Cleaned and	+						19. Water from approved source; Plumbing installed; proper	
·	Sanitized at <u>200</u> ppm/temperature 11. Proper disposition of returned, previously served or					_				backflow device City approved 20. Approved Sewage/Wastewater Disposal System, proper	_			
				10.0	arded in R	•			~				disposal	
	١			Disc	alucu III I I	001115								
										_			rective Action within 10 days	
	I N	N N O A	C O S	Pri		on Items (2 Po	pints) v	o U	I N	Req	uire N A	Cor C O S	rective Action within 10 days Food Temperature Control/ Identification	R
U		N N O A		Pri	n of Knowledge/ Persent, demonstration	on Items (2 Poersonnel n of knowledge,		O U	I N	N	N	C O	·	R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Elizabeth Darlene Davis	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Brook	ment Name: Kdale	Physical A Ridge		City/State: Rockwa	<u> </u>	Fs 9123 Page 2 of 2							
T4 /T		T. P.	TEMPERATURE OBSERVA		T4 /T	4.	T. I						
Freeze		Temp F	Item/Location	Temp F	Item/Loca	<u>ition</u>	Temp F						
rieeze	=	Htt	Steam table										
	Wic		Ambient temp	150									
	Turkey	38											
	Cheese	39											
	Tomato	39											
		OI	 	TIVE ACTION	NS.								
Item			ENT HAS BEEN MADE. YOUR ATTE			HE CONDITIONS OBS	ERVED AND						
Number	NOTED BELOW:												
	Soap and towels confirmed at hand sink in wait station is reaching 100 F Hand sink is showing age cracked bowl												
	All meals are taken to												
45	Cabinets under soda												
70			•										
	Not using soda station only coffee unit Not using coolers in that area												
	Hand sink in kitchen 1												
Sink sanitizer - 400 ppm ecolab 146 Dishmachine at 100 ppm													
	Using digital thermo												
46													
	Dry storage - checking	g for dent	ted cans - separated										
W	Popcorn ceiling / nonwashable / dry storage -												
	Wif no condensation												
32 rusty shelving in wic to be replaced													
32	Time to replace cutting boards where needed												
	Can opener blade looks good												
	Air gap at ice machine - confirmed!												
	No hose attached but device present to add Paper on shelving changed daily												
	No left overs												
	Gloves to rte foods												
	No one can enter build	in by kito	chen staff										
	Staff is having weekly												
n	h		n ta			TM. D. Y. C.	/0-						
Received (signature)	See ahou	/ P	Print:			Title: Person In Char	rge/ Owner						
Inspected	Thy:		Print:										
(signature)		utríck	RS										
	- J - J - P -					Samples: Y N	# collected						