Followup Fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

City of Rockwall

Date: 2/8/24			Time in: 10:15	Time out: 11:25		FS-9						2 CPFM	Food handlers	Page 1	of <u>2</u>			
				spec	tion: 1-Routine	2-Follow U		3-Complai			l-Inv	estig	atio	n [5-CO/Construction	6-Other	TOTAL/S	SCORE
Establishment Name: Contact/Owner N Highland Meadows Tamera Burch												Number of Repeat Viola Number of Violations C	6/94/A					
Ph: 187	ysica 0 S	al A Johr	ddre 1 Kir	ess: ng B	lvd Rockwall, TX	Spic		Jan 2024			ood erican p	w12/23	G LE		e trap :/ waste oil /23 1000g	Follow-up: Yes No	0/92	+//
Ma	rk th	Com ne ap	pliar prop	nce S riate	points in the OUT box for		tem	Mark '	√' a c		nark i	n app	ropria	ate bo		site \mathbf{R} = repeat vio	lation W=	Watch
	_									-	Comp	lianc	e Sta	tus	ive Action not to exceed 3 day	ys		R
O U T	N O A O Time and Temperature for Food Safety					R	1	O I I I		N A	C O S	Empl	Employee Health					
		/			1. Proper cooling time a	and temperature					V	•			12. Management, food employ knowledge, responsibilities, at		employees;	
	~				2. Proper Cold Holding See	g temperature(41°	°F/ 45°F)				V	•			13. Proper use of restriction are eyes, nose, and mouth	nd exclusion; No disc	charge from	
	~				3. Proper Hot Holding t See	temperature(135°	°F)					<u> </u>			Preventing Cor	ntamination by Han	ıds	
		/			4. Proper cooking time	and temperature					~	1			14. Hands cleaned and proper	rly washed/ Gloves u	sed properly	
		/			5. Proper reheating prod Hours)	cedure for hot ho	olding (16	55°F in 2			V				15. No bare hand contact with alternate method properly follogical Gloves			.)
6. Time as a Public Health Control; procedures & records													eptible Populations					
					Ap	proved Source					V	•			16. Pasteurized foods used; pr Pasteurized eggs used when re Eggs		fered	
3				/	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Sysco										Cl			
	~				8. Food Received at pro Checking	oper temperature					V				17. Food additives; approved a & Vegetables Water	and properly stored;	Washing Fru	uits
					Protection	n from Contamin	nation				~	•			18. Toxic substances properly	identified, stored an	d used	
	•				9. Food Separated & pr preparation, storage, dis	splay, and tasting	g									r/ Plumbing		
	~				10. Food contact surfac Sanitized at <u>200</u>			ned and Ost			•				19. Water from approved sour backflow device City approved	-		
	•			11. Proper disposition of returned, previously served or reconditioned Discard				ved or		20. Approved Sewage/Wastewater Disposal disposal				vater Disposal Syster	m, proper			
Priority Foundation Items (2 Points)																		
	l	Į.			Pri			ems (2 Po							rective Action within 10 days	S		
O U T	I N	N O	N A	C O S	Demonstration	ority Foundan of Knowledge/	tion Ite Personn	iel	ints)	1	ution D I U N	N	uire N A	C C O S		re Control/ Identific	ation	R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Tamera Burch	Print: Tamera Burch	Title: Person In Charge/ Owner
Inspected by: Richard Hill (signature)	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

T												
	nent Name: and Meadows	Physical A		City/State: Rockwal	l Ty	License/Permit # FS-9314	Page <u>2</u> of <u>2</u>					
riigilii	and Mcadows	1070	TEMPERATURE OBSERVAT		1, 1 A	10 3014						
Item/Loca	ation	Temp	Item/Location	Temp	Item/Loca	tion	Temp					
	nt freezer htt	6.2	Ground turkey	159								
Upri	ght refrigerator		Broccoli	151								
	Milk	40	WIC	37								
_	ded cheese/sc	40/39	Whole tomato	34								
	Hot holding	–	Honey sliced ham									
Corn	bread dressing		Butter	38								
	Gravy	155	Mechanical sausage									
T	urkey roast	162	WIC amb htt	1.6								
Item	AN DIODEOTION OF VOVE		SERVATIONS AND CORRECTIV			HE COMPLETONS OF ST	EDVED AND					
Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temperatures are taken in F											
	Restrooms equipped greater than 104											
			ater than 110 throughout kite	chen								
	3 comp 122, quat sani											
	Dishwasher confirmed											
	Hang mop heads is a good practice to prevent attraction if flying pest											
	Red sani buckets filled		• • • • • • • • • • • • • • • • • • • •									
W	Blade on countertop c	· ·										
W	Time to sand or replace cutting boards, boards already on order, should arrive within a week.											
3cos	Using yellow digital thermo, test strips current											
45	 											
42	Observed leak or condensation buildup around ceiling vents, rusty throughout kitchen Air curtain peeds to be cleaned											
37	Air curtain needs to be cleaned											
07	WIF condensation build up on pipe and frozen droplets on ceiling											
W	FRP needs to be secure by rear service door 1 had of trash laving on ground											
W	1 bag of trash laying on ground Permit received need to switch out in frame											
Received (signature)		/e	See abo)VE		Title: Person In Charg	ge/ Owner					
Inspected	11/09:\		Print:									
(signature)	(Revised 09-2015)	ST	Richard	Hill		Samples: Y N	# collected					