

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: 08/05/2022	Time in: 10:47	Time out: 11:45	License/Permit # Fs 9314	Food handlers 8	Food managers 1	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: Highland meadows health and rehab	Contact/Owner Name: Gracen	* Number of Repeat Violations: _____	3/97/A
Physical Address: 1870 john king blvd		✓ Number of Violations COS: _____	
Pest control : Spider-Man 08/02-2022		Hood 06/23/2022	Grease trap//waste oil LES 2000 05/2022
Follow-up: Yes <input type="checkbox"/>		No <input checked="" type="checkbox"/>	

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 X in appropriate box for IN, NO, NA, COS Mark an X in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						Compliance Status					
O	I	N	N	C	R	O	I	N	N	C	R
U	T		A	O		U	T		A	O	
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
	✓						✓				
1. Proper cooling time and temperature See						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓						✓				
2. Proper Cold Holding temperature(41°F/ 45°F) See						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth New at hand sink					
	✓					Preventing Contamination by Hands					
3. Proper Hot Holding temperature(135°F) See							✓				
		✓				14. Hands cleaned and properly washed/ Gloves used properly					
4. Proper cooking time and temperature								✓			
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.) Gloves					
			✓			Highly Susceptible Populations					
6. Time as a Public Health Control; procedures & records Hsp group							✓				
Approved Source						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Using P eggs					
	✓					Chemicals					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction PFS							✓				
	✓					17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water only					
8. Food Received at proper temperature Checking							✓				
Protection from Contamination						18. Toxic substances properly identified, stored and used Store low					
	✓					Water/ Plumbing					
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting							✓				
	✓					19. Water from approved source; Plumbing installed; proper backflow device					
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature 160							✓				
		✓				20. Approved Sewage/Wastewater Disposal System, proper disposal					
11. Proper disposition of returned, previously served or reconditioned Discard no returns to kitchen							✓				

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
O	I	N	N	C	R	O	I	N	N	C	R
U	T		A	O		U	T		A	O	
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓						✓				
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 1						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	✓						✓				
22. Food Handler/ no unauthorized persons/ personnel All existing employees / new within 30 days						28. Proper Date Marking and disposition Great					
Safe Water, Recordkeeping and Food Package Labeling							✓				
	✓					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Yes					
23. Hot and Cold Water available; adequate pressure, safe See						Permit Requirement, Prerequisite for Operation					
	✓						✓				
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						30. Food Establishment Permit (Current/ insp sign posted) Posted					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓						✓				
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions 3 times per day taking temps						31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped					
Consumer Advisory							✓				
	✓					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/ Buffet Plate)/ Allergen Label Discussed							✓				
						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Confirmed					

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First

Compliance Status						Compliance Status					
O	I	N	N	C	R	O	I	N	N	C	R
U	T		A	O		U	T		A	O	
Prevention of Food Contamination						Food Identification					
	✓						✓				
34. No Evidence of Insect contamination, rodent/other animals Watch for flies						41. Original container labeling (Bulk Food)					
	✓					Physical Facilities					
35. Personal Cleanliness/eating, drinking or tobacco use Store low							✓				
	✓					42. Non-Food Contact surfaces clean Watch					
36. Wiping Cloths; properly used and stored Store in buckets							W				
	1					43. Adequate ventilation and lighting; designated areas used Being replaced					
37. Environmental contamination See							W				
	✓					44. Garbage and Refuse properly disposed; facilities maintained Watch dumpster					
38. Approved thawing method Pull or cook							1				
Proper Use of Utensils						45. Physical facilities installed, maintained, and clean Maint to various surfaces ... ceiling walls etc					
	✓						✓				
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used						46. Toilet Facilities; properly constructed, supplied, and clean Equipped					
	1			✓			✓				
40. Single-service & single-use articles; properly stored and used Cardboard						47. Other Violations					

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Lisa Ross Printed /covid	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Highland meadows	Physical Address: 1870 john king blvd	City/State: Rockwall	License/Permit # FS 9314	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Hot holding		Hot cabinet	150-160	Wif	-10
Cabbage	190	Fish	158		
Fish/ potatoes mechanically	191/191	Upright freezer	-5		
Fish	140	Wic	36/38		
2 door cooler		Butter	38		
Cream soup	39	Tomatoes	39		
Tomato soup	38	Cut lettuce	39		
Chili	40				

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. ALL TEMPS TAKEN IN F
	Hot water 128
	Most residents eat in rooms / very few at tables
w	Counters in wait station plans for replacing
	Old cans holding door open are not used ever
	All condiments are prepackaged - no reservice
	Sanitizer tested at 74 F @200 ppm
W	Watch storage of pans on cardboard boxes
	Discussed temps for testing sanitizer in buckets
	Dishmachine 160 SR confirmed with labels
	Hot water at three comp 157
W	All lights will be replaced next week Wednesday!
	Allergies are discussed with manager and plans to keep labels for ingredients info
	Dry storage - looks good watching for dented cans and pulling when receiving and separating
45	Watch area around vent in dry storage in ceiling ... condensation with temps - watch all and walls in dry storage
	Keep and eye on air vents near food prep
	Restroom - soap and towels and hot water provided
	Using yellow thermo - copper NSF
COS	Best to store to go lids and etc in boxes off floor in hallway
	Using p eggs
37/	Condensation issue in wif is being addressed again as it was just fixed / food is protected in packaged ... keep away from these areas
	Avoiding left overs - small amount of integrated soups and chili is taken from can at RT to cooler
40	Avoid reuse of cardboard as shelving liner
37	Small drip at back of wic under fan box pipe — containers used to catch it ... having someone Look at it as well
	Watch drains and condition!!

Received by: (signature) See attached	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly kirkpatrick RS</i>	Print:	Samples: Y N # collected

Form EH-06 (Revised 09-2015)