\$50.00 reinspection fee 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

Date <b>02</b>		1/20	)22	Time in: 2 12:08	Time out: <b>1:18</b>	FS 9							Food handlers Food Managers  1 and working on 1 Page 1 of 2	2_	
					2-Follow U	2-Follow Up 3-Complaint 4-Invest			stiga	ation		5-CO/Construction 6-Other TOTAL/SCOR  * Number of Repeat Violations:	RE		
Highland meadows Physical Address:					$p_{\epsilon}$	Gracen Hawley  Pest control:			Hood Grease t			<b>P</b> 206	✓ Number of Violations COS:	9/91/A	
				02/	02/07/22 Spider-Man monthly			12/21		11/2	21 2	0000 LES No No			
Mark				e points in the OUT box for	each numbered i	item Mar		prop	riate b	ox f	or IN,	, NO	plicable COS = corrected on site R = repeat violation W-Watch NA, COS Mark an in appropriate box for R  ive Action not to exceed 3 days	h	
		nce Sta			· ·	ĺ	R R	_	ompli		Stati	_	we Action not to exceed 5 days	R	
U T		O A		(F = de	egrees Fahrenhe	eit)		U T	N	0	A	o S	Employee Health  12. Management, food employees and conditional employees;		
	·			1. Proper cooling time a Discussed	ina temperature				~				knowledge, responsibilities, and reporting		
	/			2. Proper Cold Holding <b>See</b>	temperature(41	°F/ 45°F)			/			/	13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth		
				3. Proper Hot Holding t See	emperature(135	5°F)			Ľ				Poster next to hand sink per new code  Preventing Contamination by Hands		
H	ı	/		4. Proper cooking time					<b>/</b>				14. Hands cleaned and properly washed/ Gloves used properly		
				5. Proper reheating prod Hours)	cedure for hot he	olding (165°F in 2			,				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N )		
		•	•	6. Time as a Public Hea	lth Control; pro	ocedures & records							Gloves and utensils  Highly Susceptible Populations		
				Hsp group	1.0								16. Pasteurized foods used; prohibited food not offered		
				7. Food and ice obtained	d from approved								Pasteurized eggs used when required Using P eggs		
				good condition, safe, and destruction Gordon	d unadulterated	l; parasite							Chemicals		
	,			8. Food Received at pro									17. Food additives; approved and properly stored; Washing Fruits		
				To check					~				& Vegetables Water only  18. Toxic substances properly identified, stored and used	_	
				9. Food Separated & pr	from Contami otected, prevent								Watch storage		
W				preparation, storage, dis Watch inside									Water/ Plumbing		
3			~	10. Food contact surfact Sanitized at 0 -10	es and Returnab ppm/temperatur	re Cos to 200 ppm			~				19. Water from approved source; Plumbing installed; proper backflow device  City approved		
	·			11. Proper disposition or reconditioned	of returned, prev	viously served or			/				20. Approved Sewage/Wastewater Disposal System, proper disposal		
	Į.			Pri	ority Founda	ation Items (2 I	Points) v				uire (	Cor	Watch drains rective Action within 10 days		
0	т —		C				R	О		N	N	С		R	
U T		N N O A		Demonstration	of Knowledge	/ Personnel	K	U		0	A	o s	Food Temperature Control/ Identification		
			О	21. Person in charge pre and perform duties/ Cer	esent, demonstra	ation of knowledge		U		0	A	o	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature		
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## Retail Food Establishment Inspection Report

## City of Rockwall

Received by: Tamera Burch	Print:	Title: Person In Charge/ Owner PIC
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Highland meadow	Physical A  John I	ddress: king blvd	City/State: Rockwal	License/Permit # FS 9314	Page <u>2</u> of <u>2</u>						
	<u>'</u>	TEMPERATURE OBSERVA	TIONS								
Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp						
Wic	36	36 Steam table		Reach in cooler							
Butter / sausag	ge   37/32	Pork	165	FMP	37						
Tomato	37	Greens	169	Other items just placed into	unit						
Freezer	-11	Yams	201	Upright hot hold	ing						
Upright freezer F	HTT 18	18 Purée greens 186 Plated meals									
				Mechanical po	rk 145						
				Greens	136						
	OF	SERVATIONS AND CORRECT	VE ACTION	NS							
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND										
	TO LD BLOW. all temps I										
	Dining room closed for COVID  Het water 127 F at hand sink										
	Hot water 137 F at hand sink  Condiments containers are conved per resident and disported if not used										
	Condiments containers are served per resident and discarded if not used										
	Back door is tight fitting  Disqueed storing support in its account over the boxes above them										
	Discussed storing cups of juice covered over the boxes above them  Will watch condensation on ceiling of Wif all items protected										
		d anything holding over 24									
Just got delivery	ng - discussed	anything holding over 24	1115								
,	Sanitizer at three comp sink is not showing up on strips in sink nor buckets - water temp is 58F										
	Using cloth towels which can take it out of solution willCall state chemicals										
	Hand mixed and tested to be 200Ppm at 70 F before leaving 200 ppm confirmed										
Confirmed Dishm	Confirmed Dishmachine using 160 strips										
Discussed rapid	cool down usir	ng freezer									
32 Time to replace s	Time to replace some utensils with badly melted handles and also cutting boards where needed										
45 Various tile repai	Various tile repairs needed - walls small holes / etc										
W Working on lights	Working on lights in kitchen that are out										
Clean spigots etc	Clean spigots etc daily										
Will Followup on	Will Followup on sanitizer dispenser - COS today only										
Received by: (signature)		Print:		Title: Person In Charge/	Owner						
(signature) See at Inspected by: (signature) Kelly kir	JO V C	Print:									
(signature) Kelly kin	knatrick	$\mathcal{R}^{\mathcal{S}}$									
	775757			Samples: Y N #	collected						