

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: 08/12/2021	Time in: 10:40	Time out: 11:55	License/Permit # FS 9314	Est. Type Senior	Risk Category Hsp	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	Contact/Owner Name: Gracen	* Number of Repeat Violations: _____	5/95/A
		✓ Number of Violations COS: _____	

Physical Address: 1870 john king	Pest control : Spidermen 08/02/2021	Hood June 2021	Grease trap : Les 05/29/21 1000	Follow-up: Yes <input type="checkbox"/> No <input checked="" 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	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
	✓						✓				
1. Proper cooling time and temperature 35 F chili						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓						✓				
2. Proper Cold Holding temperature(41°F/ 45°F) Good						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Screening at arrival					
	✓					Preventing Contamination by Hands					
	✓						✓				
3. Proper Hot Holding temperature(135°F) Good						14. Hands cleaned and properly washed/ Gloves used properly					
	✓						✓				
4. Proper cooking time and temperature Hot holding over cooking temp						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.)					
	✓					Highly Susceptible Populations					
				✓			✓				
6. Time as a Public Health Control; procedures & records Hsp not allowed						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Cooking thoroughly					
Approved Source						Chemicals					
	✓						✓				
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction						17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water					
	✓						✓				
8. Food Received at proper temperature Checking at delivery						18. Toxic substances properly identified, stored and used Watch storage					
	✓					Water/ Plumbing					
Protection from Contamination							W	✓			
	✓					19. Water from approved source; Plumbing installed; proper backflow device City approved / see 47					
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Good organization-							✓				
	✓					20. Approved Sewage/Wastewater Disposal System, proper disposal					
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature 160							✓				
	✓						✓				
11. Proper disposition of returned, previously served or reconditioned Discarded							✓				

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

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
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 employees (7)						28. Proper Date Marking and disposition Good					
	✓						✓				
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓						✓				
23. Hot and Cold Water available; adequate pressure, safe Good						30. Food Establishment Permit (Current/ insp sign posted) Posted					
				✓		Utensils, Equipment, and Vending					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled							✓				
Conformance with Approved Procedures						31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped					
	✓						✓				
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch condition.					
Consumer Advisory							W	✓			
	✓					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Confirmed					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/ Buffet Plate)/ Allergen Label Cooking to required / ingredients by request							✓				

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	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
	✓							✓			
34. No Evidence of Insect contamination, rodent/other animals						41. Original container labeling (Bulk Food)					
	✓					Physical Facilities					
	✓						✓				
35. Personal Cleanliness/eating, drinking or tobacco use						42. Non-Food Contact surfaces clean Watch minor					
	✓						1				
36. Wiping Cloths; properly used and stored In bucket						43. Adequate ventilation and lighting; designated areas used Kitchen is hot					
	1						1				
37. Environmental contamination Condensation						44. Garbage and Refuse properly disposed; facilities maintained Need lids					
				✓			✓				
38. Approved thawing method						45. Physical facilities installed, maintained, and clean Watch Maint etc					
Proper Use of Utensils							✓				
	W	✓				46. Toilet Facilities; properly constructed, supplied, and clean Equipped					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Watch storage of equipment etc							✓				
	1			✓		47. Other Violations Repair leaky faucet at prep sink					
40. Single-service & single-use articles; properly stored and used See attached							1				

