Followup Fee \$50.00 after First Followup

Retail Food Establishment Inspection Report

First aid kit

Allergy policy

Vomit clean up

Employee health

City of Rockwall

	ate: 30/2	23F	S-9	314	Time in: 11:30	Time out: 12:40		License/P							2 CPFM	Food handlers	Page 1	of <u>2</u>
Pı	ırpo	se o	f Ins	spec	tion: 1-Routine				3-Complaint 4-Investigation				tion		5-CO/Construction 6-Other		TOTAL/	SCORE
Establishment Name: Highland Meadows Physical Address: Contact/Owner Lisa Ross Pest control:					Ross	Name:				ı		XNumber of Repeat Violat ✓ Number of Violations CO	3/9 ⁻	7/Δ				
1870 S John King Blvd Rockwall, Tx Spidermen Services 7/1							/13/23	6/28/23 Liquid Enviro 8/22/23 2000g No 🗹					0/0					
M					Status: Out = not in corpoints in the OUT box for Prior	each numbered i	item	Mark		eckma	ark in	appro	opriat	te bo	plicable COS = corrected on so ox for IN, NO, NA, COS Mark ive Action not to exceed 3 day.	c an 💢 in appropriat	e box for R	· Watch
O U	Compliance Status D I N N C Time and Temperature for Food Safety					R				N A	C O							
1		/			1. Proper cooling time a	-				1	~			3	12. Management, food employe knowledge, responsibilities, an		employees;	
	_				2. Proper Cold Holding See	temperature(41	l°F/ 45°F)			~				13. Proper use of restriction and eyes, nose, and mouth	d exclusion; No dis	charge from	ı
	· /				3. Proper Hot Holding to See	emperature(135	5°F)								State poster onsite Preventing Cont	tamination by Har	nds	
	'				4. Proper cooking time a	and temperature	e				/				14. Hands cleaned and properl	y washed/ Gloves u	sed properly	у
	/				5. Proper reheating proc Hours)	edure for hot he	olding (1	65°F in 2			~				15. No bare hand contact with alternate method properly follo Gloves			.)
	'				6. Time as a Public Heal	lth Control; pro	ocedures	& records			1 1					ptible Populations		
					Арр	proved Source					~				16. Pasteurized foods used; pro Pasteurized eggs used when red Eggs		fered	
	~				7. Food and ice obtained good condition, safe, and destruction Cisco											emicals		
	~				8. Food Received at pro Checked upon	-	e				~				17. Food additives; approved a & Vegetables Water	nd properly stored;	Washing Fr	uits
						from Contami					~				18. Toxic substances properly in Great organization	identified, stored an	d used	
	•				9. Food Separated & propreparation, storage, dis	play, and tastin	ng									/ Plumbing		
	~				10. Food contact surface Sanitized at 200 p						~			ļ	19. Water from approved source backflow device City approved	ce; Plumbing install	ed; proper	
	~				11. Proper disposition of reconditioned Disca	f returned, prev ard imme	-				~				20. Approved Sewage/Wastew disposal	ater Disposal Syste	m, proper	
					Pric	ority Founda	ation It	ems (2 Po	ints) v	iolat	tions .	Requ	uire (Cor	rective Action within 10 days			
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge	e/ Person	nel	oints) v	iolat O U T	I N		N A	C C O S	rective Action within 10 days Food Temperature	e Control/ Identific	ation	R
U	I N	N O	N A	О		of Knowledge	e/ Person	nel		O U	I N	N	N A	C O	·	d; Equipment Ade		R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Lisa Ross	Print: Lisa Ross	Title: Person In Charge/ Owner MOD
Inspected by: Richard Hill (signature) Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

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	nent Name: and Meadows	Physical A		City/State: Rockwal	II Tx	License/Permit # FS-9314	Page <u>2</u> of <u>2</u>					
1 1191110	and moddows	1070	TEMPERATURE OBSERVAT		, IX	1 0 0011						
Item/Loca		Temp	Item/Location	Temp	Item/Loca	tion	Temp					
Crispy	chixen	172	WIC	39								
F	rench fries	156	Milk	40								
Ble	ended potato	172	Shredded Cheese	41								
Bl	ended meat	171	WIF	-28								
Bler	nded cabbage	172	All items HTT									
	Cabbage	192										
Up	oright Fridge	41	1									
F	lot holding	146										
т.			SERVATIONS AND CORRECTIV				,					
Item 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											
	Handsink equipped 15	50, 108										
	Great organization in j	anitorial	room. Mops heads hung up	to sey								
	3comp sink setup 150	, using q	uays Sami 200ppm									
	Dishwasher confirmed	160ST										
W	Can opener blade might be ready to replace											
37	WIF - Remove ice on condensation line											
	Discussed Milk dating when gallon is opened/discard 6 days											
	Restrooms equipped 109											
W	Missing lids on dumpster, please call refuse company for repairs											
W	Getting close to replacing all cutting boards											
45	Time to clean air curtain grill on rear door											
45	Address rust on rear door, not a scrubable surface											
43	Replace 1 hood light bulb											
	Cooking in batches, no cooling any leftovers, all discarded											
Received	by:		Print:			Title: Person In Charg	ge/ Owner					
(signature)	Lisa Ross	S	Lisa Ro	SS		MOD	,					
Inspected (signature)	Richard	lΗί	<i>u</i> Richard	Hill		Samples: Y N	# collected					