

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (Printed / covid) Faronda Pierson	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: Lakes Regional	Physical Address: 1525 airport	City/State: Rockwall	License/Permit # FS 9342	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Two door cooler	7.4				
Two door cooler	40				
Salsa	39				

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 at hand sink 102
	Hot water at three comp 118
Cos	paper towels at hand sink confirmed
	Ran Dishmachine just to check but not using currently - confirmed it at 160 SR
	Life skills kitchen — residential and commercial areas both in kitchen.
	Anything used for center will be w r s in machine or three comp / to use three comp as soap and sanitizer on site for it
Good	Tested quats to be 200 in spray bottles - using steramine
	Discussed that they are using these tabs in the three comp sink / bleach and test strips also on site but will never use together
28	Reminder that anything used for the facility that is a Tcs food is to be date marked discussed milk etc
28 /cos	(If date from manufacturer is shorter than 6 days from opening then to use that date /
Cos	Otherwise will use the date mark which is 6 days out from opening (dated opened milk 12/15 with 12/21 exp date)
	Chemicals stored away from gloves etc
	Dishmachine - confirmed with sticker 160 SR
45	Minor cleaning needed under coolers
	Storing scoop with handle out
!!	Need test strips when using Dishmachine / confirmed temp at 170 SR
	Air gap confirmed at ice machine
	Using hallway restroom - confirmed 100 F / soap and towels (cos)
!!	To provide high temps test strips for 160 SR -When using Dishmachine for facility dishes etc
	Not using kitchen for prepping foods — just used for storage and reheating meals brought in by members
	Personal Meals stored on bottom and those items for the center above in cooler
40	To store plastic forks / spoons inverted in cup in cabinet over sinks

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