r e q Follc	u w	ire			of \$50.00 is after 1st		Ci	ty of F	Rocl	<b>\</b>			sp	ect	tion Report	ing		
	Date:         Time in:         Time out:         License/Per           12/20/2023         11:10         12:01         FS 93												$\begin{array}{c c} \hline Food handlers \\ \hline 2 \\ \hline 1 \\ \hline \end{array} \begin{array}{c} Food managers \\ \hline Page \underline{1} \\ of \end{array}$	2				
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner N							4-Investigation			atio	n	5-CO/Construction     6-Other     TOTAL/SCO     * Number of Repeat Violations:	ORE				
Lak	es	Re	gio	ona	l community cente		Lakes	regiona					-		✓ Number of Violations COS:	Δ/		
	Physical Address:     Pest control :       1525 Airport     Versacor							Hood Grease To provide To provi					ionon up. res					
Mar					<b>Status:</b> Out = not in components in the OUT box for the out and the out and the out and the out and the output	$\frac{IN}{V} = in c$ each numbered ite	omplianc m	e NC Mark X	<b>0</b> = not C in app						applicable $COS =$ corrected on site $R =$ repeat violation $W = Wa$ $D, NA, COS$ Mark an $\lambda$ in appropriate box for $R$	tch		
Con	Priority Items (3 Points) violations							Requi					<i>orrect</i> tatus	ctive Action not to exceed 3 days				
O U						R	O U	IN	Ν		C 0	Employee Health						
T	s     (F = degrees Fahrenheit)       1. Proper cooling time and temperature							Т		,		S	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	T				
	2. Proper Cold Holding temperature(41°F/45°F)								•				13. Proper use of restriction and exclusion; No discharge from					
•	See								~	•			eyes, nose, and mouth Posting					
	3. Proper Hot Holding temperature(135°F)								T		Preventing Contamination by Hands							
					4. Proper cooking time a	Ŷ					~	•			14. Hands cleaned and properly washed/ Gloves used properly Gloves if needed			
					5. Proper reheating proc Hours)	edure for hot hole	ding (16	5°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 Heal	lth Control; proce	edures &	records			1	1		Highly Susceptible Populations				
					Apr	proved Source					Γ		~	,	16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	T		
					7. Food and ice obtained good condition, safe, and					-		Chemicals						
	destruction       Commercial grocery         8. Food Received at proper temperature         To check									~	·	17. Food additives; approved and properly stored; Washing Fruits & Vegetables						
						from Contamin	ation					•	-	_	18. Toxic substances properly identified, stored and used	_		
	_				9. Food Separated & pro			food					<u> </u>		Stored low	-		
					preparation, storage, dis Commercial grocery 10. Food contact surface		CI				1		1		Water/ Plumbing			
•	/				Sanitized at <u>200</u> I	ppm/temperature	Qu	ats			~	,			19. Water from approved source; Plumbing installed; proper backflow device City inspected			
					11. Proper disposition of reconditioned Not s	f returned, previo Serving	ously serv	ved or			~	•			20. Approved Sewage/Wastewater Disposal System, proper disposal			
	I	N O	N	С					ints) v R	0	Ι	s Reg		С		R		
U T	N	0	A	0 S	Demonstration 21. Person in charge pre	of Knowledge/ l				U T		0	A	O S				
					and perform duties/ Cert						~	•			27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature			
•	/				22. Food Handler/ no un 2	nauthorized person	ons/ perso	onnel		2				~	28. Proper Date Marking and disposition			
	Safe Water, Recordkeeping and Food Package Labeling					W		•			<ul> <li>29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips</li> <li>Digital if needed/cl and quats strips in date / need high tem</li> </ul>	ιp						
					23. Hot and Cold Water	available; adequa	ate press	ure, safe							Permit Requirement, Prerequisite for Operation			
					24. Required records ava destruction); Packaged I		k tags; pa	arasite			~	,			30. Food Establishment Permit (Current/ insp sign posted ) Posted			
					Conformance w 25. Compliance with Va	vith Approved Pratiance, Specialize					1			1	Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly			
		ŀ	/		HACCP plan; Variance processing methods; ma	obtained for spec anufacturer instruc	cialized			w	V	•			Added paper towels at insps			
					Cons	sumer Advisory					~	•			32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used			
•					26. Posting of Consumer foods (Disclosure/Remin Emailed new poster	nder/Buffet Plate					~	•			33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided <b>Confirmed machine temp</b>			
0	I	N	N	С	Core Items (1 Poin	t) Violations R	Require (	Corrective .	Action R	Not		Exce N	ed 9 N	0 Da	ays or Next Inspection , Whichever Comes First	R		
Ŭ T	N		A	0 S		of Food Contami		.4		Ŭ	N	Ō	A	Ö S	Food Identification			
•					34. No Evidence of Inse animals Watch		,					~			41.Original container labeling (Bulk Food)			
					35. Personal Cleanliness Stored low 36. Wiping Cloths; prop			co use							Physical Facilities 42. Non-Food Contact surfaces clean	4		
					<u>Using spray bo</u> <u>37</u> , Environmental conta	ottles			$\square$						42. Non-rood Contact surfaces clean Watch 43. Adequate ventilation and lighting; designated areas used	_		
$\square$					38. Approved thawing n				$\square$		V				<ul><li>43. Adequate ventuation and righting, designated areas used</li><li>44. Garbage and Refuse properly disposed; facilities maintained</li></ul>			
											V				44. Garbage and Reruse property disposed; facilities maintained Watch dumpster 45. Physical facilities installed, maintained, and clean			
					Proper 39. Utensils, equipment,	er Use of Utensils		stored		1	-				45. Physical facilities installed, maintained, and clean See 46. Toilet Facilities; properly constructed, supplied, and clean	$\downarrow$		
	/				dried, & handled/ In use	e utensils; proper	ly used				~	'			Equipped			
1					40. Single-service & sin and used See	gle-use articles; p	properly	stored				~			47. Other Violations			

## **Retail Food Establishment Inspection Report**

## City of Rockwall

(Printed / Faronda Pierson	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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	nent Name: B Regional	Physical A 1525 a		City/State: Rockwal	1	License/Permit # FS 9342	Page	2 of 2			
Lanes		1020 8	TEMPERATURE OBSERVA		1						
Item/Loc	ation	<u>Temp F</u>	Item/Location	Temp F	Item/Locat	ion		<u>Temp F</u>			
Two do	oor cooler	7.4									
Two	o door cooler	40									
	Salsa	39									
		OB	SERVATIONS AND CORRECT	TIVE ACTION	NS						
Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND Number NOTED BELOW: ALL TEMPS TAKEN IN F											
	Hot water at hand sink	: 102									
	Hot water at three cor										
Cos	paper towels at hand s	sink confi	rmed								
	Ran Dishmachine just to check but not using currently - confirmed it at 160 SR										
			and commercial areas bo								
0	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										
28	Discussed that they are using these tabs in the three comp sink / bleach and test strips also on site but will never use together Reminder that aputhing used for the facility that is a Tes food is to be date marked discussed milk ate										
	Reminder that anything used for the facility that is a Tcs food is to be date marked discussed milk etc (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										
ĬĬ	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										
Received	by:		Print:			Title: Person In Charge/	Owner				
(signature)	by: Kelly kirkpa	/e									
Inspected (signature)	by:	+ 1	Print:								
/	кешу киткра	urick	(KS			Samples: Y N #	collecte	d			