Followup fee of \$50.00 after initial Followup

Retail Food Establishment Inspection Report City of Rockwall

✓ First aid kit
Allergy policy/training
Vomit clean up Employee health
Employee health

Da	tte: Time in: Time out: 2/08/2022 2:41 3:36			License/Permit # Fs 9342						Food handlers Food managers Page 1 of	_2_					
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla				4-Investigation				n	5-CO/Construction 6-Other TOTAL/SCO	ORE					
Establishment Name: Lakes Regional community center Contact/Owner I Lakes region												* Number of Repeat Violations: ✓ Number of Violations COS:	/ A			
Physical Address: Pest control: Versacor monthly								Hood Grease to To check To provide						Ά		
Compliance Status: Out = not in compliance IN = in compliance NO =									t observed $NA = \text{not appli}$				not ap	plicable COS = corrected on site R = repeat violation W-Wat-		
Ma	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															
Co	Compliance Status O I N N C Time and Temperature for Food Safety					R	C	Compliance Status		tus C	R					
U T	Time and Temperature for Food Safety (F = degrees Fahrenheit) 1. Proper cooling time and temperature								U N O A O S				Employee Health 12. Management, food employees and conditional employees;			
		/			1. Froper cooming time			~		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					
		_										Hanging by sink				
		V			Proper Hot Holding temperature(135°F) Proper cooking time and temperature					1 4	,	Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly				
		<u> </u>			Proper cooking time and temperature No prepping on site Proper reheating procedure for hot holding (165°F in 2)									15. No bare hand contact with ready to eat foods or approved		
		✓		Hours)							/			alternate method properly followed (APPROVED Y N) Gloves		
	6. Time as a Public Health Control; procedures & records											Highly Susceptible Populations				
					A	oproved Source						/		Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required		
					7. Food and ice obtaine											
	/	good condition, safe, and unadulterated; parasite destruction										Chemicals				
	/				8. Food Received at pr	oper temperature						/		17. Food additives; approved and properly stored; Washing Fruits & Vegetables		
		Not prepping					2	-				18. Toxic substances properly identified, stored and used				
					Protection from Contamination 9. Food Separated & protected, prevented during food				3					To label and use per instructions		
	'			preparation, storage, display, and tasting										Water/ Plumbing		
3					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 100 ppm/temperature Less than					~				19. Water from approved source; Plumbing installed; proper backflow device		
			. /		11. Proper disposition of returned, previously served or reconditioned						,			City approved 20. Approved Sewage/Wastewater Disposal System, proper disposal		
					D _w	iority Founds	tion Itoms (2 De	ointe)	wio la	tion	s Dad		Cor	rrective Action within 10 days		
O U	I N	N N C Demonstration of Knowledge/ Personnel			R	U	I J N	N	N A	CO		R				
Т				S	21. Person in charge pr				Т				S	27. Proper cooling method used; Equipment Adequate to		
	and perform duties/ Certified Food Manager (CFM) 1 22. Food Handler/ no unauthorized persons/ personnel					~				Maintain Product Temperature 28. Proper Date Marking and disposition	\perp					
	2					-		'		29. Thermometers provided, accurate, and calibrated; Chemical/	+					
					Safe Water, Reco							Thermal test strips In coolers				
	/	23. Hot and Cold Water available; adequate pressure, safe See attached									Permit Requirement, Prerequisite for Operation					
			24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled					•	•			30. Food Establishment Permit (Current/ insp sign posted) Posted				
						with Approved I								Utensils, Equipment, and Vending		
			/		25. Compliance with V	e obtained for spe	cialized							31. Adequate handwashing facilities: Accessible and properly supplied, used		
					processing methods; m	nanufacturer instru								Need 32. Food and Non-food Contact surfaces cleanable, properly		
					Con	isumer Auvisory				~				designed, constructed, and used		
			/		26. Posting of Consum foods (Disclosure/Rem						/			33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided		
								e Actio	n No	t to	Free	od Q	0 Da	Using three comp sink if needed ays or Next Inspection, Whichever Comes First		
O U	I N	N O	N A	C O	•	of Food Contam	•	R	O U) I	N	N A	CO	Food Identification	R	
Т				S	34. No Evidence of Ins				T		~		S	41.Original container labeling (Bulk Food)		
	<u> </u>				animals 35. Personal Cleanline	ss/eating, drinking	g or tobacco use							Physical Facilities		
	·				36. Wiping Cloths; pro	perly used and sto	ored			~	•			42. Non-Food Contact surfaces clean		
	-		/		37. Environmental con	tamination				V	•			43. Adequate ventilation and lighting; designated areas used	+	
			/		38. Approved thawing No prep	method				~	+			44. Garbage and Refuse properly disposed; facilities maintained	\dagger	
		Proper Use of Utensils			1					45. Physical facilities installed, maintained, and clean Watch under ice machine	$\dagger \dagger$					
					39. Utensils, equipmendried, & handled/ In u					,				46. Toilet Facilities; properly constructed, supplied, and clean Hot water 102 equipped		
					Watch 40. Single-service & si		•	+						47. Other Violations	+	
	/				and used						~					

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Balvinder Cantu	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: s regional community	Physical 2 1525	Address: airport		City/State: Rockwall	License/Permit # Fs 9342	Page of					
		1	TEMPERAT	URE OBSERVA	TIONS							
Item/Loc		Temp F	Item/Location		Temp F Ite	m/Location	Temp 1					
Coole	r	38										
	Freezer	-8										
	1100201											
		0	BSERVATIONS A	ND CORRECTI	VE ACTIONS							
Item	AN INSPECTION OF YOUR ES					D TO THE CONDITIONS OBSI	ERVED AND					
Number	NOTED BELOW: all temps F											
10	Discussed using quats product approved for food service - using basic G currently and contact time is 10 mins											
18	Tested to be less than 100 ppm and should be min 200 as industry standard but label indicates 660 to use per labe											
	Plans to address with new quats Reminder to week hands in hand sink designated (seen and towels at kitchen sink — residential with sign not to use											
	Reminder to wash hands in hand sink designated /soap and towels at kitchen sink residential with sign not to use											
	Hot water at three comp 118											
	Not using Dishmachine at this time Hot water 106											
	Using this kitchen for storage of lunches in cooler and the reheating per individual at lunch time in microwave											
	No meals are prepared for clients											
	Dry storage looks hood chemicals low											
W	Watch mop storage and store low											
	Soap and towels provided for hand washing											
	Digital thermo in drawer for use if needed											
	Kitchen is used for basic skills											
45	To clean under ice machine											
Received	by:		Print:			Title: Person In Charg	ge/ Owner					
(signature)	See abou	e /e										
Inspected (signature)	d by:		Print:									
(signature)	Kelly kirkpa	ıtrick	νRS			Samples: Y N	# collected					