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

			Fs 9							Food handlers	Food managers	Page 1 of 2	2				
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain						4-Investigation				1	5-CO/Construction	6-Other	TOTAL/SCOR	RE			
Establishment Name: Lakes regional community center Balvinder												* Number of Repeat Violations: ✓ Number of Violations COS:					
Physical Address: Pest control:								Hood Grease t			Gı	rease	e trap :/ waste oil F	:/ waste oil Follow-up: Yes		A	
152	1525 airport road Versacor monthly Compliance Status: Out = not in compliance IN = in compliance NO							(O = not	Na Fat boys /			-		/ trip ticket - to check with teddy No 🔽		lation W/ W/stal	a.L
Ma	Mark the appropriate points in the OUT box for each numbered item Mark V in appropriate box for IN, NO, NA, COS Mark an V in appropriate box for R																
Co	mpli	iance	e Stat	tus	Prio	ority Items (3	Points) violation	s Requ		<i>ımed</i> ompli				ive Action not to exceed 3 days			
O U	U N O A O					R	O U T	I N	N O	N C A O		Employee Health R			R		
1	T S (F = degrees Fairenneit) 1. Proper cooling time and temperature							1				S	12. Management, food employe		employees;		
			•		2. D					knowledge, responsibilities, and reporting 13. Proper use of restriction and exclusion; N				1 0	1 6		
	/				2. Proper Cold Holding temperature(41°F/ 45°F) See					eyes, nose, and mouth Posted at hand sink					cnarge from		
		/			3. Proper Hot Holding temperature(135°F)					Preventing Contamination by				amination by Har	ıds		
		/			4. Proper cooking time	and temperature								14. Hands cleaned and properly	washed/ Gloves u	ised properly	
		_			5. Proper reheating pro	cedure for hot ho	olding (165°F in 2							15. No bare hand contact with re			
		•			Hours)	11.0					•			alternate method properly follow	ved (APPROVEL) Y N)	
Ш		'			6. Time as a Public Hea	alth Control; proc	cedures & records							~	tible Populations		
					Ap	proved Source						~		16. Pasteurized foods used; prob Pasteurized eggs used when req Baking only		fered	
	. /				7. Food and ice obtaine good condition, safe, a	nd unadulterated;	parasite							Chemicals			
					destruction Comme												
	/				8. Food Received at pro							/		17. Food additives; approved an & Vegetables	d properly stored;	Washing Fruits	
						n from Contamin	nation			~				To use water only 18. Toxic substances properly in	lentified, stored ar	nd used	
					9. Food Separated & pr	rotected, prevente	ed during food										
	•				preparation, storage, di										Plumbing		
	/				10. Food contact surfact Sanitized at _200_	ppm/temperature	e			•				19. Water from approved source backflow device City	-		
		/			11. Proper disposition of reconditioned Pers	of returned, previ sonal/ disc	ously served or carded			~				20. Approved Sewage/Wastewa disposal	ter Disposal Syste	m, proper	
0	ī	N	N	С	Pri	iority Founda	tion Items (2 Po	oints)	violat 0	ions	Requ	uire N	Cor	rective Action within 10 days			R
O U T	N	N O	A	C O S		n of Knowledge/			U	N	Ö	A	o s	Food Temperature	Control/ Identific	eation	
	/				21. Person in charge pr and perform duties/ Ce							/		27. Proper cooling method used Maintain Product Temperature	; Equipment Ade	quate to	
	_				1 22. Food Handler/ no u 1	nauthorized person	ons/ personnel					✓		28. Proper Date Marking and di	sposition		
			<u> </u>		Safe Water, Reco	ordkeeping and I	Food Package							29. Thermometers provided, acc	curate, and calibrat	ed; Chemical/	
		1	1 1			Labeling								Thermal test strips Digital and hanging			
	/				23. Hot and Cold Wate See					1 1		1		Permit Requirement, F		_	
	/		24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled					~				30. Food Establishment Permi	it (Current/ insp s	ign posted)			
					Conformance vita V	with Approved I								Utensils, Equip			
			ارا		HACCP plan; Variance									31 Adequate handwashing facil	ment, and Vendin		
					processing methods; m					~				31. Adequate handwashing facil supplied, used Equipped / ordere	lities: Accessible a	nd properly	
							uctions			'				supplied, used Equipped / ordere 32. Food and Non-food Contact designed, constructed, and used	d more pa	nd properly Oer towels e, properly	
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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)

Establishment Name: Lakes regional		Physical A Airpor		City/State: Rockwall		License/Permit # 9342 k	Page <u>2</u> of <u>2</u>				
			TEMPERATUR	E OBSERVAT	TIONS						
Item/Loc	ation	Temp F	Item/Location		Temp F Item/I	Location	Temp I				
Coole	r 2 door	33-35									
	Freezer	5.8									
		OB	SERVATIONS AND	CORRECTIV	E ACTIONS						
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temps F	STABLISHME	ENT HAS BEEN MADE.	YOUR ATTENT	ION IS DIRECTED T	O THE CONDITIONS OBSE	ERVED AND				
Trainioci											
	Hot water 112			.,							
	Using quats for sanitiz										
	Both cooler and freeze	er are use	ed for personal it	ems - lunch	ies						
	Thermos in both										
	Not using Dishmachine as only personal items used										
	Not using kitchen to p	rep foods	i								
	Might start up again a	t some p	oint but for now	not							
	Would be daily living skills only										
45	Need to clean under ice machine and coolers where needed										
	Spray bottles in dry storage tested to be - 200 ppm										
	One fly observed- watch doors										
	RR's equipped										
	1 11										
Received (signature)	by:		Print:			Title: Person In Charg	ge/ Owner				
(arginature)	See abov	/e									
Inspected	See abou		Print:								
(signature)	Kelly Kírkþó	utríck	$ \sqrt{RS} $								
	~ I					Samples: Y N	# collected				