

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

Date: 06/14/2023	Time in: 1:50	Time out: 2:21:	License/Permit # Fs 9342	Food handlers 1	Food managers 1	Page <u>1</u> of <u>2</u>
---------------------	------------------	--------------------	-----------------------------	--------------------	--------------------	---------------------------

Purpose of Inspection:  1-Routine  2-Follow Up  3-Complaint  4-Investigation  5-CO/Construction  6-Other  TOTAL/SCORE

Establishment Name: Lakes regional community center	Contact/Owner Name: Balvinder	* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____	<b>1/99/A</b>
--	----------------------------------	---	---------------

Physical Address: 1525 airport road	Pest control : Versacor monthly	Hood Na	Grease trap /: waste oil Fat boys / trip ticket - to check with teddy	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>
--	------------------------------------	------------	--	---

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch  
 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**

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
				✓		✓					
	✓					✓					
				✓		<b>Preventing Contamination by Hands</b>					
				✓		✓					
				✓						✓	
				✓		<b>Highly Susceptible Populations</b>					
										✓	
	✓					<b>Chemicals</b>					
	✓									✓	
						✓					
	✓					<b>Water/ Plumbing</b>					
	✓					✓					
				✓		✓					

**Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days**

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓									✓	
	✓									✓	
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						<b>Permit Requirement, Prerequisite for Operation</b>					
	✓					✓					
	✓					✓					
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
				✓		✓					
<b>Consumer Advisory</b>						<b>Food Identification</b>					
	✓					✓					

**Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First**

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
W						✓					
	✓					<b>Physical Facilities</b>					
						✓					
				✓		✓					
<b>Proper Use of Utensils</b>						1					
	✓					✓					
	✓									✓	

