Follow-up fee of \$50.00 is required after 1st Followup

## Retail Food Establishment Inspection Report

Virtual inspection City of Rockwall

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

Date: 12/30/2020		20	Time in: <b>1.22</b>	Time out: <b>2:31</b>	Fs 8							Senior Hsp  Risk Category Hsp  Page 1 of	2					
Purpose of Inspection:			2-Follow U			4-Investigation			ation	n [	5-CO/Construction 6-Other 7OTAL/SCO	ORE						
Establishment Name:  Lakeshore assisted living and mentor care  Contact/Owner N Ensign					Name:						* Number of Repeat Violations: ✓ Number of Violations COS:							
Physical Address: Pest control :							Hood Grease to						/A					
							day) NO = no	_			Les 1500 $\mathbf{A} = \text{not applie}$		00 11/94/2020 No  plicable COS = corrected on site R = repeat violation W- Wat	tch				
Mark the appropriate points in the OUT box for each numbered item  Mark \( \sqrt{in appropriate box for IN, NO, NA, COS} \)  Mark an \( \sqrt{in appropriate box for R} \)  Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days													tCII					
	Compliance Status							is Kequ	Compliance Status				tus					
O U T	I N	N O	N A	O S	Time and Temperature for Food Safety (F = degrees Fahrenheit)				U	J N	N O			Employee Health				
		/		~	Proper cooling time and temperature     Avoiding left overs					/	,	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting						
		_			2. Proper Cold Holding temperature(41°F/45°F)					ľ			13. Proper use of restriction and exclusion; No discharge from					
	<b>'</b>				Watch one cooler at 41					<b>'</b>				eyes, nose, and mouth Screening at arrival / temps taken				
	/				3. Proper Hot Holding temperature(135°F) Ambient temp goodm			Ш						Preventing Contamination by Hands				
		/			4. Proper cooking time and temperature					/				14. Hands cleaned and properly washed/ Gloves used properly				
		/			5. Proper reheating procedure for hot holding (165°F i Hours)						/			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N )				
			/		6. Time as a Public Health Control; procedures & records Hsp,group									Highly Susceptible Populations				
			اتا			Approved Source					,			16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required				
					7. Food and ice obtains		source: Food in							Using raw shelled for baked				
	~				good condition, safe, a destruction Comme	nd unadulterated;								Chemicals				
					8. Food Received at pr	oper temperature		+		Τ	,			17. Food additives; approved and properly stored; Washing Fruits				
	•				To always che	eck		$\perp$		~				Vegetables     Water only  18. Toxic substances properly identified, stored and used				
					9. Food Separated & p	n from Contamir				<b>'</b>				Mop area				
W	~				preparation, storage, di Watch inside cooler / see	isplay, and tasting attached	;	Ш						Water/ Plumbing				
	~				10. Food contact surface Sanitized at 200					/				19. Water from approved source; Plumbing installed; proper backflow device  City approved				
		/			11. Proper disposition reconditioned <b>Disc</b>					/	•			20. Approved Sewage/Wastewater Disposal System, proper disposal				
	T	N	. NI		Pr									rective Action within 10 days	- D			
O U T	I N	N O	N A	C O S	Demonstratio	iority Founda n of Knowledge/	tion Items (2 F	R	viola:	J I	Req N O	uire N A	C C O S	rective Action within 10 days  Food Temperature Control/ Identification	R			
	I N	N O			Demonstratio 21. Person in charge prand perform duties/ Ce	iority Foundar n of Knowledge/ resent, demonstrat	rtion Items (2 I Personnel tion of knowledge	R	U	J I	N	N	C 0		R			
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## **Retail Food Establishment Inspection Report**

## City of Rockwall

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

Form EH-06 (Revised 09-2015)

Lakes	nent Name: shore	Physical /		City/State:	AH	License/Permit #	Page c	Page of			
Lance		IVICUIC	TEMPERATURE OBSERVAT		/\	0072					
-Item/Loca	ation	Temp F	Item/Location	Temp F	Item/Loca	tion	<u>Te</u>	emp			
Freeze	er	Htt									
	Freezer 2	Htt	Cooler 1								
Re	efrigerator 3		Yogurt	38							
G	reen beans	41	Steam table								
	Fruit	40	Ambient	160							
	Cooler 2		Residential cooler	-							
Butter pad		10	Non tcs only								
	Fruit	41									
τ.			SERVATIONS AND CORRECTIV								
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:										
	Hot water 114 in restroom										
	No buffet / but us in dining room - one person per table / no condiments common										
	Tea dispsenser nozzles washed daily										
	Protect coffee mugs										
W	Employee drinks with cup and lids										
	Hot water in kitchen 122 F /124 at three comp										
	Sanitizer buckets 200		. at an oo comp								
45	Dishmachine -50-100 ppm  Watch grout issues various										
	Watch grout issues various  Watch storage of trash can lids on floor for future handling										
	Gloves used to touch RTE foods										
39	Invert ice bucket on ice machine										
	Always check for dented cans										
42	•										
W	Minor cleaning of fan guards  Raw meats on bottom to watch storage of lunch meats on bottom as well a place into container ( separated today)										
	Raw meats on bottom to watch storage of lunch meats on bottom as well - place into container ( separated today Watch pull dates and pull 6 days out										
	Watch pull dates and pull 6 days out										
35	Cooler 2 is borderline watch  Watch storage of personal items always low in coolers										
- 00	Reminder 6 days for date marking after opening										
	Trying to not do any left overs										
	Keep drawers clean										
42/45											
40	Clean under between and behind cooking equipment  Avoid using cardboard										
	Weather stripping looks great										
	Reminder to not wash anything outside facility that would drain to storm drain										
	Watch wire scrubbers										
W	Check sanitizer often to make sure it stays at correct ppm- made new buckets after lunch during insp										
	, , , , , , , , , , , , , , , , , , , ,										
Received (signature)	See abov	e	Print:			Title: Person In Char	ge/ Owner				
Inspected (signature)		ıtríck	Print:								