

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
- Vomit clean up
- Employee health

Date: <b>12/30/2020</b>	Time in: <b>1:22</b>	Time out: <b>2:31</b>	License/Permit # <b>Fs 8972</b>	Est. Type <b>Senior</b>	Risk Category <b>Hsp</b>	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine	<input type="checkbox"/> 2-Follow Up	<input type="checkbox"/> 3-Complaint	<input type="checkbox"/> 4-Investigation	<input type="checkbox"/> 5-CO/Construction	<input type="checkbox"/> 6-Other	<b>TOTAL/SCORE</b>
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Establishment Name: <b>Lakeshore assisted living and mentor care</b>	Contact/Owner Name: <b>Ensign</b>	* Number of Repeat Violations: <u>    </u>	<b>5/ 95/A</b>
		✓ Number of Violations COS: <u>    </u>	

Physical Address: <b>5250 medical drive</b>	Pest control : <b>ABC monthly ( yesterday)</b>	Hood <b>Due next month</b>	Grease trap : <b>Les 1500 11/94/2020</b>	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>
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**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>					
		✓				✓					
1. Proper cooling time and temperature <b>Avoiding left overs</b>						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓					✓					
2. Proper Cold Holding temperature(41°F/ 45°F) <b>Watch one cooler at 41</b>						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth <b>Screening at arrival / temps taken</b>					
	✓					<b>Preventing Contamination by Hands</b>					
3. Proper Hot Holding temperature(135°F) Ambient temp goodm						14. Hands cleaned and properly washed/ Gloves used properly					
		✓						✓			
4. Proper cooking time and temperature						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N )					
			✓			<b>Highly Susceptible Populations</b>					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required <b>Using raw shelled for baked</b>					
				✓		<b>Chemicals</b>					
6. Time as a Public Health Control; procedures & records Hsp,group						17. Food additives; approved and properly stored; Washing Fruits & Vegetables <b>Water only</b>					
<b>Approved Source</b>						18. Toxic substances properly identified, stored and used <b>Mop area</b>					
	✓					<b>Water/ Plumbing</b>					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction <b>Commercial</b>						19. Water from approved source; Plumbing installed; proper backflow device <b>City approved</b>					
	✓					20. Approved Sewage/Wastewater Disposal System, proper disposal					
8. Food Received at proper temperature <b>To always check</b>											
<b>Protection from Contamination</b>											
W	✓										
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Watch inside cooler / see attached											
	✓										
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature											
				✓							
11. Proper disposition of returned, previously served or reconditioned <b>Discarded</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>					
	✓					✓					
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) <b>2</b>						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	✓					✓					
22. Food Handler/ no unauthorized persons/ personnel <b>2</b>						28. Proper Date Marking and disposition <b>Good watch 6 days</b>					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips <b>All three</b>					
	✓					<b>Permit Requirement, Prerequisite for Operation</b>					
23. Hot and Cold Water available; adequate pressure, safe <b>Good</b>						30. Food Establishment Permit (Current/ insp sign posted ) <b>2020</b>					
			✓			<b>Utensils, Equipment, and Vending</b>					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						31. Adequate handwashing facilities: Accessible and properly supplied, used <b>Equipped</b>					
<b>Conformance with Approved Procedures</b>						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used <b>Watch condition</b>					
			✓			33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided <b>Confirmed both</b>					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions											
<b>Consumer Advisory</b>											
	✓										
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Policy in place											

**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>					
	✓						✓				
34. No Evidence of Insect contamination, rodent/other animals						41. Original container labeling (Bulk Food)					
1						<b>Physical Facilities</b>					
35. Personal Cleanliness/eating, drinking or tobacco use <b>See</b>						42. Non-Food Contact surfaces clean <b>See</b>					
	✓					1					
36. Wiping Cloths; properly used and stored <b>Stored IN sanitizer</b>						43. Adequate ventilation and lighting; designated areas used <b>Watch</b>					
		✓				✓					
37. Environmental contamination <b>Watch for possibilities</b>						44. Garbage and Refuse properly disposed; facilities maintained <b>Watch dumpster</b>					
	✓					✓					
38. Approved thawing method <b>Cool running water / fridge</b>						45. Physical facilities installed, maintained, and clean <b>See</b>					
<b>Proper Use of Utensils</b>						46. Toilet Facilities; properly constructed, supplied, and clean <b>Equipped</b>					
1						✓					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used <b>See</b>						47. Other Violations					
1							✓				
40. Single-service & single-use articles; properly stored and used <b>See</b>											

# Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) <b>Dewayne Buggs</b>	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly kirpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Lakeshore</b>	Physical Address: <b>Medical drive</b>	City/State: <b>ROCKWALL</b>	License/Permit # <b>8972</b>	Page ___ of ___
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Freezer	Htt				
Freezer 2	Htt	Cooler 1			
Refrigerator 3		Yogurt	38		
Green beans	41	Steam table			
Fruit	40	Ambient	160		
Cooler 2		Residential cooler			
Butter pad	10	Non tcs only			
Fruit	41				

### OBSERVATIONS AND CORRECTIVE ACTIONS

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 dispenser 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 ppm
	Dishmachine -50-100 ppm
45	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	Minor cleaning of fan guards
W	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
	Cooler 2 is borderline watch
35	Watch storage of personal items always low in coolers
	Reminder 6 days for date marking after opening
	Trying to not do any left overs
	Keep drawers clean
42/45	Clean under between and behind cooking equipment
40	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 by: (signature) <b>See above</b>	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly kirpatrick RS</i>	Print:	Samples: Y    N    # collected

Form EH-06 (Revised 09-2015)