\$50.00 reinspection fee required after 1st Followup

Retail Food Establishment Inspection Report

City of Rockwall

Emailed

forms

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

Date:					Time in: Tim	ermit #						Est. Type Risk Category	. 2		
	12/21/2021 10:21 11:35 Purpose of Inspection: 12-Routine 2-Follow Up			FS 8972 3-Complaint 4-Investigation 5-6							Senior Hsp Page 1 of				
	urpos stabli						3-Complai		4-]	Inves	tigat	tion		5-CO/Construction 6-Other TOTAL/SCO * Number of Repeat Violations:	ORE
La	akes	ho	re a	assi	sted living and memor	ry care Dwa	iyne							✓ Number of Violations COS:	/R
	hysica edical			ess:		Pest contr ABC month	hly		Hoo 07/2					e trap : Follow-up: Yes 7 1 9/0 1 No No	<i>,</i> D
M					Out = not in complian points in the OUT box for each r	nce IN = in complian	nce NO	O = not c						plicable COS = corrected on site R = repeat violation W-Wa b, NA, COS Mark an in appropriate box for R	tch
141	ark u	с ар	ргор	Trace					re Im	medi	ate (Corr	ecti	ive Action not to exceed 3 days	
О	Compliance Status O I N N C Time and Temperature for Food Safety U N O A O				R	О			С		R				
U T		O	A	o s	(F = degrees 1. Proper cooling time and ter	es Fahrenheit)			T U	N	0		o s	Employee Health 12. Management, food employees and conditional employees;	
		/			1. 11oper cooling time and tel	inperature				/				knowledge, responsibilities, and reporting	
2. Proper Cold Holding temperature(41°F/ 45°F)			Ħ				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth								
2 Dropper Hot Holding temperature/125°FD			Ш				Need to post sign at all hand sinks now								
	3. Proper Hot Holding temperature(135°F) Ambient only			Ш						Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly					
	4. Proper cooking time and temperature					/					_				
5. Proper reheating procedure for hot holding (165°F in 2 Hours)									15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N) Gloves for rte foods						
		/			6. Time as a Public Health Co	ontrol; procedures	& records							Highly Susceptible Populations	
					Approve	ed Source				~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required All cooked throughly	
					7. Food and ice obtained from good condition, safe, and una							<u> </u>		Chemicals	
					destruction										
	/				Food Received at proper teNeed to always ch	_				/				17. Food additives; approved and properly stored; Washing Fruits & VegetablesWater	
					Protection from	n Contamination			3			•	/	18. Toxic substances properly identified, stored and used See attached	
					9. Food Separated & protected		g food							Water/ Plumbing	
W					preparation, storage, display, Store eggs low always 10. Food contact surfaces and	-								19. Water from approved source; Plumbing installed; proper	
3				/	Sanitized at 100 ppm/t	temperature See	attached		W	/				backflow device / leak at three comp wash bay see 33	
		. /			11. Proper disposition of return reconditioned			Ħ		. /				20. Approved Sewage/Wastewater Disposal System, proper disposal	
					reconditioned									Watch drains	
L	\sqcup		_		D.:	E1-4' I4	(2 D.			. ,			~ -		
0	I	N	N	C				ints) v	0	I	N	N	C	rective Action within 10 days	R
O U T	N	N O	N A	C O S	Demonstration of K	Knowledge/ Person	mel			I	N	N A		Food Temperature Control/ Identification	R
U	N			О		Knowledge/ Person	nnel knowledge,		O U	I	N	N A	C O	Food Temperature Control/ Identification 27 Proper cooling method used: Equipment Adequate to	R
U	N			О	Demonstration of Ki 21. Person in charge present, and perform duties/ Certified	Knowledge/ Person demonstration of k Food Manager (Classication of the control	knowledge, FM)		O U	I	N	N A	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Discussed freezer 28. Proper Date Marking and disposition	R
U	N			О	Demonstration of Ka 21. Person in charge present, and perform duties/ Certified 2 22. Food Handler/ no unauthor All those "serving food" to Safe Water, Recordkee	Knowledge/ Person , demonstration of k I Food Manager (Cl orized persons/ per o be handler cert eping and Food Pa	knowledge, FM)		O U T	I	N	N A	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Discussed freezer	R
U	N			О	Demonstration of Ko 21. Person in charge present, and perform duties/ Certified 2 22. Food Handler/ no unauth All those "serving food" to Safe Water, Recordkee Labo	Knowledge/ Person demonstration of k frood Manager (Claorized persons/ per be be handler cert eping and Food Pa seling	knowledge, FM) rsonnel tified ackage		O U	I	N	N A	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Discussed freezer 28. Proper Date Marking and disposition Watch 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Need thermo battery ASAP	R
U	N			О	Demonstration of Ki 21. Person in charge present, and perform duties/ Certified 2 22. Food Handler/ no unauthor All those "serving food" to Safe Water, Recordkee Labo 23. Hot and Cold Water avail Yes	Knowledge/ Person , demonstration of k f Food Manager (Cl iorized persons/ per o be handler cert eping and Food Pa beling llable; adequate pre-	knowledge, FM) rsonnel tified ackage		O U T	I	N	N A	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Discussed freezer 28. Proper Date Marking and disposition Watch 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Need thermo battery ASAP Permit Requirement, Prerequisite for Operation	R
U	N			О	Demonstration of Ka 21. Person in charge present, and perform duties/ Certified 2 22. Food Handler/ no unauthor All those "serving food" to Safe Water, Recordkee Labe 23. Hot and Cold Water avail	Knowledge/ Person , demonstration of k f Food Manager (Cl orized persons/ per o be handler cert eping and Food Pa oeling llable; adequate pre- ole (shellstock tags;	knowledge, FM) rsonnel tified ackage		O U T	I	N	N A	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Discussed freezer 28. Proper Date Marking and disposition Watch 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Need thermo battery ASAP	R
U	N			О	Demonstration of Ko 21. Person in charge present, and perform duties/ Certified 2 22. Food Handler/ no unauthe All those "serving food" to Safe Water, Recordkee Labe 23. Hot and Cold Water avail Yes 24. Required records available destruction); Packaged Food Conformance with A	Approved Procedu	knowledge, FM) rsonnel tified ackage sssure, safe parasite		O U T	I	N	N A	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Discussed freezer 28. Proper Date Marking and disposition Watch 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Need thermo battery ASAP Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted at front office Utensils, Equipment, and Vending	R
U	N			О	Demonstration of Ko 21. Person in charge present, and perform duties/ Certified 2 22. Food Handler/ no unauthe All those "serving food" to Safe Water, Recordkee Labe 23. Hot and Cold Water avail Yes 24. Required records available destruction); Packaged Food 1 Conformance with A 25. Compliance with Variance HACCP plan; Variance obtain	Approved Proceduce, Specialized Pro- incompleted in the specialized persons of the property of	knowledge, FM) rsonnel tified ackage rssure, safe parasite ares cess, and		O U T	I	N	N A	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Discussed freezer 28. Proper Date Marking and disposition Watch 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Need thermo battery ASAP Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted at front office Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used	R
U	N			О	Demonstration of Ko 21. Person in charge present, and perform duties/ Certified 2 22. Food Handler/ no unauthe All those "serving food" to Safe Water, Recordkee Labe 23. Hot and Cold Water avail Yes 24. Required records available destruction); Packaged Food 1 Conformance with A 25. Compliance with Variance HACCP plan; Variance obtain processing methods; manufaction	Approved Proceduce, Specialized currer instructions	knowledge, FM) rsonnel tified ackage rssure, safe parasite ares cess, and		O U T	I	N	N A	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Discussed freezer 28. Proper Date Marking and disposition Watch 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Need thermo battery ASAP Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted at front office Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped	R
U	N			О	Demonstration of Ko 21. Person in charge present, and perform duties/ Certified 2 22. Food Handler/ no unauthe All those "serving food" to Safe Water, Recordkee Labe 23. Hot and Cold Water avail Yes 24. Required records available destruction); Packaged Food 1 Conformance with A 25. Compliance with Variance HACCP plan; Variance obtain processing methods; manufaction	Approved Proceduce, Specialized Pro- incompleted in the specialized persons of the property of	knowledge, FM) rsonnel tified ackage rssure, safe parasite ares cess, and		O U T	I	N	N A	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Discussed freezer 28. Proper Date Marking and disposition Watch 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Need thermo battery ASAP Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted at front office Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	R
U	N			О	21. Person in charge present, and perform duties/ Certified 2 22. Food Handler/ no unauthe All those "serving food" to Safe Water, Recordkee Labe 23. Hot and Cold Water avail Yes 24. Required records available destruction); Packaged Food 1 Conformance with A 25. Compliance with Variance HACCP plan; Variance obtain processing methods; manuface Consumer Adv. Posting of Consumer Adv.	Approved Proceduce, Specialized Curer instructions Approved Proceducer, Specialized Provinced Specialized Provinced Proceducer, Specialized Provinced For Advisory visories; raw or und	knowledge, FM) rsonnel tified ackage ssure, safe parasite ures cess, and der cooked		2	I	N	N A	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Discussed freezer 28. Proper Date Marking and disposition Watch 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Need thermo battery ASAP Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted at front office Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Need new cutting boards 33. Warewashing Facilities; installed, maintained, used/	R
U	N			О	21. Person in charge present, and perform duties/ Certified 2 22. Food Handler/ no unauthe All those "serving food" to Safe Water, Recordkee Labe 23. Hot and Cold Water avail Yes 24. Required records available destruction); Packaged Food 10. Conformance with A 25. Compliance with Variance HACCP plan; Variance obtain processing methods; manuface Consumer Adv foods (Disclosure/Reminder/Ingredients by request	Approved Proceduce, Specialized for specialized currents for specialized with the control of the	knowledge, FM) rsonnel tified ackage ssure, safe parasite ures cess, and d der cooked	R	2 2		NOO	N A	COSS	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Discussed freezer 28. Proper Date Marking and disposition Watch 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Need thermo battery ASAP Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted at front office Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Need new cutting boards 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Closing device on sanitizer sink	R
UT		N	A N	O S	21. Person in charge present, and perform duties/ Certified 2 22. Food Handler/ no unauthe All those "serving food" to Safe Water, Recordkee Labe 23. Hot and Cold Water avail Yes 24. Required records available destruction); Packaged Food 1 Conformance with A 25. Compliance with Variance HACCP plan; Variance obtain processing methods; manufactors are consumer Consumer Adv foods (Disclosure/Reminder/Ingredients by request Core Items (1 Point) Variance Items (1 Point)	Approved Proceduce, Specialized currer instructions Approved Proceduce, Specialized proceduce, Specialized proceducer instructions Approved	knowledge, FM) rsonnel tified ackage essure, safe parasite ures cess, and i der cooked rgen Label	R	2 2 Not	to Ex	N O	N A A A A A A A A A A A A A A A A A A A	Day	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Discussed freezer 28. Proper Date Marking and disposition Watch 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Need thermo battery ASAP Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted at front office Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Need new cutting boards 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Closing device on sanitizer sink	R
U		0	A	OS	21. Person in charge present, and perform duties/ Certified 2 22. Food Handler/ no unauthe All those "serving food" to Safe Water, Recordkee Labe 23. Hot and Cold Water avail Yes 24. Required records available destruction); Packaged Food 10 Conformance with A 25. Compliance with Variance HACCP plan; Variance obtain processing methods; manufactors (Disclosure/Reminder/Ingredients by request Core Items (1 Point) Variance of Food Prevention of Food Prevention of Food Prevention of Food Prevention of Food 20 Prevention 20 Pr	Approved Proceduce, Specialized for specialized provinced for specialized proceducers, and the specialized provinced for s	knowledge, FM) rsonnel tified ackage sssure, safe parasite ures cess, and i der cooked rgen Label e Corrective	R	2 2 <i>Not</i>	to Ex	N O O	N A A A A A A A A A A A A A A A A A A A	Day	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Discussed freezer 28. Proper Date Marking and disposition Watch 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Need thermo battery ASAP Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted at front office Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Need new cutting boards 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Closing device on sanitizer sink ys or Next Inspection, Whichever Comes First Food Identification	
UT		N	A N	o s	21. Person in charge present, and perform duties/ Certified 2 22. Food Handler/ no unauthe All those "serving food" to Safe Water, Recordkee Labe 23. Hot and Cold Water avail Yes 24. Required records available destruction); Packaged Food 1 Conformance with A 25. Compliance with Variance HACCP plan; Variance obtain processing methods; manufactors are consumer and the consumer services of the c	Approved Proceduce, Specialized currer instructions are Advisory visories; raw or unc Buffet Plate)/ Aller Violations Require od Contamination, roden	knowledge, FM) rsonnel tiffied ackage essure, safe parasite ures cess, and i der cooked rgen Label e Corrective n nt/other	R	2 2 Not 0 U	to Ex	N O	N A A A A A A A A A A A A A A A A A A A	Day C O O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Discussed freezer 28. Proper Date Marking and disposition Watch 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Need thermo battery ASAP Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted at front office Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Need new cutting boards 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Closing device on sanitizer sink ys or Next Inspection, Whichever Comes First Food Identification 41.Original container labeling (Bulk Food)	
UT		N	A N	o s	21. Person in charge present, and perform duties/ Certified 2 22. Food Handler/ no unauther All those "serving food" to Safe Water, Recordkee Labe 23. Hot and Cold Water avail Yes 24. Required records available destruction); Packaged Food 10 Conformance with A 25. Compliance with Variance HACCP plan; Variance obtain processing methods; manufactory of the Safe Water (Point) Water avail Yes 25. Compliance with Variance HACCP plan; Variance obtain processing methods; manufactory of the Safe Water (Point) Water (Point	Approved Proceduce, Specialized Prospecialized Prospecialized Proceducer instructions or Advisory	knowledge, FM) rsonnel tiffied ackage essure, safe parasite ures cess, and i der cooked rgen Label e Corrective n nt/other	R	2 2 2 0 U T	to Ex	N O O	N A A A A A A A A A A A A A A A A A A A	Day C O O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Discussed freezer 28. Proper Date Marking and disposition Watch 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Need thermo battery ASAP Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted at front office Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Need new cutting boards 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Closing device on sanitizer sink ys or Next Inspection, Whichever Comes First Food Identification 41.Original container labeling (Bulk Food)	
UT		N	A N	o s	21. Person in charge present, and perform duties/ Certified 2 22. Food Handler/ no unauthe All those "serving food" to Safe Water, Recordkee Labo 23. Hot and Cold Water avail Yes 24. Required records available destruction); Packaged Food 1 Conformance with A 25. Compliance with Variance HACCP plan; Variance obtain processing methods; manufactors (Disclosure/Reminder/Ingredients by request Core Items (1 Point) Variance of Ingredients of Food 34. No Evidence of Insect coranimals Cleaning 35. Personal Cleaning 35. Wiping Cloths; properly us Stored in Sanitizer	Approved Proceduce, Specialized currer instructions Pr Advisory visories; raw or unc/Buffet Plate)/ Aller Aller de Proceduce of the procedu	knowledge, FM) rsonnel tiffied ackage essure, safe parasite ures cess, and i der cooked rgen Label e Corrective n nt/other	R	2 2 Not 0 U	to Ex	N O O	N A A A A A A A A A A A A A A A A A A A	Day C O O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Discussed freezer 28. Proper Date Marking and disposition Watch 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Need thermo battery ASAP Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted at front office Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Need new cutting boards 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Closing device on sanitizer sink ys or Next Inspection , Whichever Comes First Food Identification 41. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean See	
UT		N	A N	o s	21. Person in charge present, and perform duties/ Certified 2 22. Food Handler/ no unauthe All those "serving food" to Safe Water, Recordkee Labe 23. Hot and Cold Water avail Yes 24. Required records available destruction); Packaged Food 10 Conformance with A 25. Compliance with Variance HACCP plan; Variance obtain processing methods; manufactors are consumer and the conformation of Foods (Disclosure/Reminder/Ingredients by request Core Items (1 Point) Water Prevention of Foods 13. No Evidence of Insect consumer Consumer Stored in Sanitizer Stored in Sanitizer 37. Environmental contamination of Tool and Contamination of Tool and Contamination of Tool of Stored in Sanitizer 37. Environmental contamination of Tool of Stored in Sanitizer 37. Environmental contamination of Tool of Stored in Sanitizer 37. Environmental contamination of Tool of Stored in Sanitizer 37. Environmental contamination of Tool of Stored in Sanitizer 37. Environmental contamination of Tool of Stored in Sanitizer 37. Environmental contamination of Tool of Stored in Sanitizer 37. Environmental contamination of Tool of Stored in Sanitizer 37. Environmental contamination of Tool of Stored in Sanitizer 37. Environmental contamination of Tool of Stored in Sanitizer 37. Environmental contamination of Tool of Stored in Sanitizer 37.	Approved Proceduce, Specialized currer instructions or Advisory visories; raw or unc/Buffet Plate)/ Aller Violations Require violations Require violations redening or tob; in a distribution of kind of the content of the conten	knowledge, FM) rsonnel tiffied ackage essure, safe parasite ures cess, and i der cooked rgen Label e Corrective n nt/other	R	2 2 2 Not 1	to Ex	N O O	N A A A A A A A A A A A A A A A A A A A	Day C O O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Discussed freezer 28. Proper Date Marking and disposition Watch 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Need thermo battery ASAP Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted at front office Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Need new cutting boards 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Closing device on sanitizer sink ys or Next Inspection, Whichever Comes First Food Identification 41. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean See 43. Adequate ventilation and lighting; designated areas used Watch as surfaces are sticky	
UT		N	A N	o s	21. Person in charge present, and perform duties/ Certified 2 22. Food Handler/ no unauthe All those "serving food" to Safe Water, Recordkee Labo 23. Hot and Cold Water avail Yes 24. Required records available destruction); Packaged Food 1 Conformance with A 25. Compliance with Variance HACCP plan; Variance obtain processing methods; manufactors (Disclosure/Reminder/Ingredients by request Core Items (1 Point) Variance of Ingredients of Food 34. No Evidence of Insect coranimals Cleaning 35. Personal Cleaning 35. Wiping Cloths; properly us Stored in Sanitizer	Approved Proceduce, Specialized currer instructions or Advisory visories; raw or unc/Buffet Plate)/ Aller Violations Require violations Require violations redening or tob; in a distribution of kind of the content of the conten	knowledge, FM) rsonnel tiffied ackage essure, safe parasite ures cess, and i der cooked rgen Label e Corrective n nt/other	R	2 2 2 1 W	to Ex	N O O	N A A A A A A A A A A A A A A A A A A A	Day C O O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Discussed freezer 28. Proper Date Marking and disposition Watch 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Need thermo battery ASAP Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted at front office Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Need new cutting boards 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Closing device on sanitizer sink ys or Next Inspection, Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean See 43. Adequate ventilation and lighting; designated areas used Watch as surfaces are sticky 44. Garbage and Refuse properly disposed; facilities maintained Dumpster area	
UT		N	A N	o s	21. Person in charge present, and perform duties/ Certified 2 22. Food Handler/ no unauthe All those "serving food" to Safe Water, Recordkee Labo 23. Hot and Cold Water avail Yes 24. Required records available destruction); Packaged Food 1 destruction); Packaged Food 1 destruction available destruction available destruction; Packaged Food 1 Conformance with A 25. Compliance with Variance HACCP plan; Variance obtain processing methods; manufactors available of Consumer Adv foods (Disclosure/Reminder/Ingredients by request Core Items (1 Point) Variance of Insect coranimals Cleaning 35. Personal Cleaning 35. Personal Cleaning 35. Wiping Cloths; properly use Stored in Sanitizer 37. Environmental contamina 38. Approved thawing methor Pull Thawing Proper Use	Approved Proceduce, Specialized Curer instructions Pr Advisory visories; raw or unc/Buffet Plate)/ Aller Aller de Contamination ontamination, roden ing, drinking or tobs used and stored ration od e of Utensils	knowledge, FM) rsonnel tified ackage ssure, safe parasite ures cess, and i der cooked rgen Label e Corrective nt/other	R	2 2 2 Not 1	to Ex	N O O	N A A A A A A A A A A A A A A A A A A A	Day C O O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Discussed freezer 28. Proper Date Marking and disposition Watch 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Need thermo battery ASAP Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted at front office Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Need new cutting boards 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Closing device on sanitizer sink ys or Next Inspection, Whichever Comes First Food Identification 41. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean See 43. Adequate ventilation and lighting; designated areas used Watch as surfaces are sticky 44. Garbage and Refuse properly disposed; facilities maintained Dumpster area 45. Physical facilities installed, maintained, and clean See and also fix back door	
UT		N	A N	o s	21. Person in charge present, and perform duties/ Certified 2 22. Food Handler/ no unauthe All those "serving food" to Safe Water, Recordkee Labe 23. Hot and Cold Water avail Yes 24. Required records available destruction); Packaged Food 10 destruction; Packaged Food 10 destr	Approved Proceduce, Specialized currer instructions or Advisory visories; raw or una/Buffet Plate)/ Aller Violations Require violations Require violations redenting or tobio ontamination, roden ontamination, roden ontamination, roden ontamination ontamination	knowledge, FM) rsonnel tiffied ackage ssure, safe parasite parasite terms cess, and der cooked rgen Label terms acco use d, stored, d	R	2 2 2 1 W	to Ex	N O O	N A A A A A A A A A A A A A A A A A A A	Day C O O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Discussed freezer 28. Proper Date Marking and disposition Watch 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Need thermo battery ASAP Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted at front office Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Need new cutting boards 33. Warewashing Facilities; installed, maintained, used/Service sink or curb cleaning facility provided Closing device on sanitizer sink ys or Next Inspection, Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean See 43. Adequate ventilation and lighting; designated areas used Watch as surfaces are sticky 44. Garbage and Refuse properly disposed; facilities maintained Dumpster area 45. Physical facilities installed, maintained, and clean	

replace rusty

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Dwayne Buggs	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Lakeshore assisted living Medical drive TEMPERATURE OBSERVATIONS Item/Location Ambient temp 175 Freezer Upright freezer Upright1 138/174 ambient Physical Address: Medical drive Temp F Item/Location Temp F Item/Location Temp Temp Item/Location Temp Temp Item/Location Temp Temp Item/Location Temp Temp Item/Location Temp Item/Location Temp Item/Location Temp Item/Location	Reside	ential coole reezer	Temp F 11										
TEMPERATURE OBSERVATIONS Item/Location Temp F Item/Location Temp Ambient temp 175 Freezer -2 Upright freezer -11 Steam table Upright1 138/174 ambient	Reside F	ential coole reezer	r										
Ambient temp 175 Freezer -2 Upright freezer -11 Steam table Upright1 138/174 ambient	Reside	reezer	r										
Upright freezer -11 Steam table Upright1 138/174 ambient	F	reezer											
Upright1 138/174 ambient			11										
1 3	Cooler wh	nole produce on											
Pepper / milk 41/40		Cooler whole produce only											
Unit 2 barely 41													
Pot salad / tomato 41/41													
New cooler 3 chowder 39													
Pasta / meat sauce 38/39													
OBSERVATIONS AND CORRECTIVE ACT	ONS												
Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DO NOTED BELOW: all temps F	RECTED TO THE C	CONDITIONS OBSERVED	AND										
TWILD BLLOW. all temps I													
44 Need to address dumpster area Setting up lunch at insp adding ice to bin and all items in ice will be	Need to address dumpster area												
Sanitizer bucket - see below	e covered and	u Sealeu											
Whipped butter is not held over! Will be placed on tables when s	asted / utensil	le are wranned											
Remodel is planned for dining room	eated / uterisii	is are wrapped											
·	iner was marke	nd bleach in a quate	container										
Hot water at 137 watch													
	Found bleach inside a quats container - discarded and will use bleach only for now as they are out of quats												
Cos Flushed out the line so it is ready for the new quats container / will also	<u> </u>												
Cos Made Sani buckets at insp 100 ppm bleach for now / rinsed rags													
39/45 Mop room needs cleaning and all mops should be drying freely	<u> </u>												
39 Store ice bucket inverted													
Sausages will be cut frozen / thawed in cooler if needed													
Reminder to have ingredients for all items upon request													
35 Store personal food low in coolers													
Have units 1/2 checked													
Need to organize coolers upright units and reminder to date mar	c -most are da	ates											
te CooL hot food quickly - never at room temp and give air to have Heat escape -													
Clean under can rack - food debris													
Only whole produce is stored in residential cooler													
cos Thin water containers to discard - no reuse													
Memory car steam tables on carts are served by care givers - all to	Memory car steam tables on carts are served by care givers - all to be food handlers as they are playing food												
42/45 General cleaning of containers exteriors and shelving etc in dry storage													
2 Replace cutting boards where needed / need to also order new fryer baskets													
42/45 To Clean inside drawers / under and behind and around equipmen	t / under and a	around refrigeratio	n as well										
42/4(Need to clean between cooking equipment /													
29 NEED NEW BATTERY FOR FOOD THERMO													
33 Three comp sink is not closing for washing and sanitizing need to Received by: Print:		s various location: le: Person In Charge/ Owr											
	110	e. i erson in Charge/ Owl											
See above Inspected by: (signature) Kelly Kirkpatrick RS Print:													
Form EH-06 (Revised 09-2015)	San	nples: Y N # colle	ected										