

Need new shelving to replace rusty

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: Lakeshore assisted living	Physical Address: Medical drive	City/State: Rockwall	License/Permit # FS 8972	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Ambient temp	175	Freezer	-2	Residential cooler	
Upright freezer	-11	Steam table		Freezer	11
Upright1		138/174 ambient		Cooler whole produce only	42/41
Pepper / milk	41/40				
Unit 2 barely	41				
Pot salad / tomato	41/41				
New cooler 3 chowder	39				
Pasta / meat sauce	38/39				

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: all temps F
44	Need to address dumpster area
	Setting up lunch at insp adding ice to bin and all items in ice will be covered and sealed
	Sanitizer bucket - see below
	Whipped butter is not held over! Will be placed on tables when seated / utensils are wrapped
	Remodel is planned for dining room
10/18	Checked sani buckets and no indication on quats test strips / main container was marked bleach in a quats container
	Hot water at 137 watch
18	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 need to wash buckets before using for quats
Cos	Made Sani buckets at insp 100 ppm bleach for now / rinsed rags soaking in bleach
39/45	Mop room needs cleaning and all mops should be drying freely
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 mark -most are dates
Note	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 be food handlers as they are playing food
42/45	General cleaning of containers exteriors and shelving etc in dry storage
32	Replace cutting boards where needed / need to also order new fryer baskets
42/45	To Clean inside drawers / under and behind and around equipment / under and around refrigeration 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 address leaks various locations as well

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