

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (Printed) Dewayne 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 medical	Physical Address: 5250 medical	City/State: Rockwall	License/Permit # FS 8972	Page 2 of 2
---	--	--------------------------------	------------------------------------	-------------

TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Cooler 1 ambient	39	Steam table	159		
Veggies	39	Meatballs	157		
Cooler 2 ambient heavy use	42/43	Back freezer	.3	Unit 2 ambient temp at exit	40
Tomatoes / cheese	42/43	White residential	33		
Creamer / bacon	42 /40	Whole produce only			
Unit 3		Freezer	9.7		
Beans / chili	39/39				
3 door freezer	4.8				

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	To clean area around dumpster
	Plans to address old wait station in dining room
	Hot water at handsink 123
	Sanitizer in buckets 200Ppm
40	To invert plastic spoons and forks - handle up
	Reminder if not using milk or cream within 24 hrs of opening to date mark
W	Unit 2 is holding borderline temps - recovered by end of insp (heavy use this morning) 40 F at exit
	Watch organization in freezer too
45	Clean under coolers where needed / inside too
10	Keep main prep table wiped down every 4 hrs or less or times of cross contact - Dewayne said every 15 mins
42	To keep handles to coolers and freezers wipes clean and sanitized
W	Replace hanging thermos in coolers where needed - hanging clips make it difficult to clean
34	To address small hole at bottom of back door
42	To clean inside drawers where needed
45	To address areas where grout is missing in tile flooring
	Dishmachine 50-100 ppm
	Watch what is stored on Dishmachine
42/45	Minor detailed cleaning needed in mop room
45	Adding FRP behind shelving would aid in allow to clean
45	To clean air vents where needed
45/42	Minor detailed cleaning of floor and shelving and exterior of containers in dry storage
10	Cereal dispensers to be cleaned inside
10/42	Located two digital thermos ... to clean them and clean container in which they are stored
	What are plans for a WIC and freezer ?
	Employee restroom equipped with hot water 106 plus soap and towels

Received by: (signature) See above	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly kirkpatrick RS</i>	Print:	Samples: Y N # collected

Form EH-06 (Revised 09-2015)