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

Retail Food Establishment Inspection Report City of Rockwall

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

	ite: 2/2	28/2	20	22	Time in: 10:39	Time out: 11:44		FS 89		1					Page 1 of .	2	
		se of			tion: 1-Routine	2-Follow U		3-Complaint/Owner N		4-]	Inves	tiga	ation		5-CO/Construction 6-Other TOTAL/SCO * Number of Repeat Violations:	RE	
					sted living			Istone	vanne.						Number of Violations COS: 9/91/	Λ	
		al Ad ledica					est contro C 12/06/			Нос 08	od				e trap/ waste oil: 2 1500 gals LES Follow-up: Yes Solution No Pics	_	
M	16	Comp	pliar	ice S	tatus: Out = not in cor points in the OUT box for	прпансс	complian	111) = not o						plicable COS = corrected on site R_= repeat violation W-Wat	tch	
Ma	ark t	ne ap	prop	riate											y NA, COS Mark an √in appropriate box for R ve Action not to exceed 3 days		
О	Î	N N C			Time and Temperature for Food Safety				R	О	Î			С	T. J. W. W.		
U T	N	0	A	o S	(F = de	grees Fahrenhe		-5		U T	N	0	A	O S	Employee Health		
		/			Proper cooling time a	nd temperature					/				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting		
w	/				2. Proper Cold Holding Watch unit 2 rec	temperature(41°	°F/ 45°F) ring in:	sp 40 F			/				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	-	
	/	-			3. Proper Hot Holding to See	emperature(135	°F)								Preventing Contamination by Hands		
	•	/			4. Proper cooking time a						1				14. Hands cleaned and properly washed/ Gloves used properly		
					5. Proper reheating proc	edure for hot ho	olding (16	65°F in 2			•				15. No bare hand contact with ready to eat foods or approved	+	
		•			Hours)	ld. Control	4	01.							alternate method properly followed (APPROVED Y N) Gloves		
			'		6. Time as a Public Heal Hsp groups to Togo not a	allowed	cedures	& records							Highly Susceptible Populations		
					Арр	oroved Source					~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Thoroughly cooking eggs		
	/				7. Food and ice obtained good condition, safe, and										Chemicals		
					destruction Sysco 8. Food Received at pro	nor tomporeture							1		17. Food additives; approved and properly stored; Washing Fruits		
	/				Taking temps	per temperature	,				~				Water		
					Protection	from Contami	nation				~				18. Toxic substances properly identified, stored and used Stored low		
	/				9. Food Separated & propreparation, storage, dis			g food							Water/ Plumbing		
3					10. Food contact surface Sanitized at 200	es and Returnab	les ; Clea	aned and						+	19. Water from approved source; Plumbing installed; proper backflow device		
					11. Proper disposition of		10	rved or						i	City approved 20. Approved Sewage/Wastewater Disposal System, proper		
		'			reconditioned Disca		,				'				disposal		
0	I	N	N	С	Pric	ority Founda	tion Ite	ems (2 Po	nts) vi	iolati O		Req	uire N	Cor	rective Action within 10 days	R	
U T	N	О	A	o s	Demonstration					U T	N	0	A	o s	Food Temperature Control/ Identification		
															27. Proper cooling method used; Equipment Adequate to		
	/				21. Person in charge pre and perform duties/ Cert						/				Maintain Product Temperature		
	ノン				and perform duties/ Cert 2	tified Food Man	nager (CF	FM)			'				Maintain Product Temperature 28. Proper Date Marking and disposition		
	/				and perform duties/ Čert 2 22. Food Handler/ no un 2 Safe Water, Recor	rified Food Man nauthorized pers	nager (CF sons/ pers	FM) sonnel			' ' '				Maintain Product Temperature 28. Proper Date Marking and disposition Good 29. Thermometers provided, accurate, and calibrated; Chemical/	<u> </u>	
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Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

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Establishment Name: Lakeshore medical		Physical A	ddress: nedical	City/State: Rockwa	License/Permit # FS 8972	License/Permit # Page Page					
	onoro modical	0200	TEMPERATURE OBSERVA		1 0 007 =						
Item/Loc		Temp F	Item/Location	Temp F	<u>Item/Location</u>		Temp 1				
Cooler 1 ambient		39	Steam table	159							
	Veggies	39	Meatballs	157							
Cooler	r 2 ambient heavy use	42/43	Back freezer	.3	Unit 2 ambient temp a	t exit	40				
Tom	atoes / cheese	42/43	White residentia	J 33							
Cre	amer / bacon	42 /40	Whole produce onl	y							
	Unit 3		Freezer	9.7							
В	Beans / chili	39/39									
3	door freezer	4.8									
		OF	SERVATIONS AND CORRECTI	VE ACTIO	NS						
Item Number		TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	ECTED TO THE CONDITIONS OBSE	RVED AN	ND				
44	NOTED BELOW: All temps F										
44	To clean area around dumpster Plans to address old wait station in dining room										
	Hot water at handsink		ir iir diriirig room								
40	Sanitizer in buckets 200Ppm To invert plactic appears and forks, handle up										
40	To invert plastic spoons and forks - handle up										
W	Reminder if not using milk or cream within 24 hrs of opening to date mark										
VV	Unit 2 is holding borderline temps - recovered by end of insp (heavy use this morning) 40 F at exit										
45	Watch organization in freezer too										
10	Clean under coolers where needed / inside too Keen main prep table wined down every 4 hrs or less or times of cross contact - Dewayne said every 15 mins										
42	Keep main prep table wiped down every 4 hrs or less or times of cross contact - Dewayne said every 15 mins										
W	To keep handles to coolers and freezers wipes clean and sanitized Replace handing thermes in coolers where needed - handing clips make it difficult to clean										
34	Replace hanging thermos in coolers where needed - hanging clips make it difficult to clean To address small halo at bettem of back door.										
42	To address small hole at bottom of back door										
45	To clean inside drawers where needed										
40	3 3										
	Dishmachine 50-100 ppm Watch what is stored, on Dishmachine										
10/15	Watch what is stored on Dishmachine Minor detailed cleaning peeded in mon room										
42/45	42/45 Minor detailed cleaning needed in mop room										
45	3										
45/42											
10											
	Cereal dispensers to be cleaned inside Located two digital thermos to clean them and clean container in which they are stored										
10176	What are plans for a WIC and freezer?										
	Employee restroom equipped with hot water 106 plus soap and towels										
Received	by:		Print:		Title: Person In Charge	/ Owner					
(signature)		/e									
Inspected (signature)	d by:	, , 4	Print:								
(orginature)	Kelly kirkpo	ıtrick	$\gamma \mathcal{RS}$		Samples: Y N	# collecte	ed				