

**\$50.00 fee for
2nd Followup
if needed**

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 06/20/2022	Time in: 10:01	Time out: 11:42	License/Permit # FS 8972	Food handlers 2	Food managers 2	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 <input type="checkbox"/> TOTAL/SCORE						
Establishment Name: Lakeshore assisted living			Contact/Owner Name: Sandstone senior living		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	
Physical Address: 5250 medical drive			Pest control : ABC biweekly 06/01/22		Hood 02/2022	
			Grease trap/ waste oil Les 06/01/2022 1500 gals / darpro 6 months		Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	

17/83/B

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
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>				
3				<input checked="" type="checkbox"/>			<input checked="" type="checkbox"/>				
	<input checked="" type="checkbox"/>										
	<input checked="" type="checkbox"/>					W	<input checked="" type="checkbox"/>				
				<input checked="" type="checkbox"/>				<input checked="" type="checkbox"/>			
				<input checked="" type="checkbox"/>							
Approved Source						W	<input checked="" type="checkbox"/>				
3				<input checked="" type="checkbox"/>		Chemicals					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
Protection from Contamination						3				<input checked="" type="checkbox"/>	
W	<input checked="" type="checkbox"/>					Water/ Plumbing					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
W				<input checked="" type="checkbox"/>			<input checked="" type="checkbox"/>				

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
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
Safe Water, Recordkeeping and Food Package Labeling							<input checked="" type="checkbox"/>				
	<input checked="" type="checkbox"/>					Permit Requirement, Prerequisite for Operation					
				<input checked="" type="checkbox"/>			<input checked="" type="checkbox"/>				
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
				<input checked="" type="checkbox"/>		W	<input checked="" type="checkbox"/>				
Consumer Advisory						2					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				

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
Prevention of Food Contamination						Food Identification					
1						W	<input checked="" type="checkbox"/>				
1						Physical Facilities					
	<input checked="" type="checkbox"/>					1					
W						W					
		<input checked="" type="checkbox"/>				W					
Proper Use of Utensils						1					
1							<input checked="" type="checkbox"/>				
1								<input checked="" type="checkbox"/>			

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) 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 assisted	Physical Address: Medical drive	City/State: Rockwall	License/Permit # 8972	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Cooked steak fingers	181	Three door freezer	-6/-8		
Steam table ambient	154-161	White residential cooler			
Cooler 1		Whole Produce only	42		
Tomato/ milk	40/40	Freezer area over cooler	11		
Cooler 2		2 door freezer	6.7		
Chicken salad / chicken salad premade	41/41				
Cooler 3 (items below dated 06/19/22)		Temp of whipped butter was RT	78		
Chicken soup /meat sauce	39/40				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observation/Corrective Action
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	Keep an eye on dumpster area
02 cos	Watch placement of butters on tables and other shared disposable condiments ... hsp group - also buyer is whipped and per fda is Tcs food
	Chef will make adjustments to keep per code / will only be served per request at meal and discarded if not used
	Ice is dispensed by staff food handlers not residents - must be protected and in drainable container
40	Tea dispensers are cleaned weekly - to check with manuf / store forks and spoons with handle up
	Sanitizer in buckets for tables tested to be 400 ppm - label indicates 200-400 on food contact surfaces and air dry
39	Store ice bucket inverted / avoid mop storage next to ice machine
42/45	Clean under and behind equipment ice machine , cooking equipment
32/45/39	Clean/ make repairs inside mop room/ address rusty shelving / mops should be allowed to hang to dry
18 cos	Avoid storing gloves under sanitizer in mop room on shelving / and avoid storage of bug spray next to gloves on top shelf
18 cos	Avoid storing spray bottle on chemical indicator area on Dishmachine
	Dishmachine is sanitizing at 50-100 ppm chlorine
!!	Will check on new soap product at hand sink / hot water 134 and up
42/45	Need to clean grease accumulation on surfaces
W	Need to organize all coolers where needed-
42	Clean inside allCoolers where needed - non food areas
	Discussed cooling down items - freezer /ice bath for liquids et.
W	Need to Label what is in the freezer in the white residential cooler and date frozen / organize
39	Avoid over stocking freezer that may interfere with door closing properly etc
39/42	Reminder to store equipment clean and only use commercial grade equipment
32	Discard old muffin tins that are badly cracked and coated - not cleanable anymore
42	Clean cart that is used for cereal storage
Cos	To close up salt and rice and other dry good tightky or transform to container with lids
07	To discard 3 cans of milk dated 04/2022 in dry storage
40	Organize dry storage to protect pans / to go containers etc / invert foil pans
45	Grout issues observed in various places
	Ice bar for wrapped salad plates is manned by staff only no self service
	Tables will be sanitized before setting for lunch

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

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