## \$50.00 reinspection fee 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

	ate: S/2	1/2	<u>ک</u> ۱	21	Time in: 1:08	Time out: <b>1:58</b>		icense/Perr							Assisted living. Risk Category  HSP  Page 1 of 2	<u>.</u>
					tion: 1-Routine	2-Follow I		Complain	_	_	Inves	tios	tion	<u>.</u> r	5-CO/Construction 6-Other TOTAL/SCOR	E
Es	stabli	shme	ent l	Nam	ne:		Contact/	Owner Na		1132,	шис	uga	11101		* Number of Repeat Violations:	Ľ
-		shor al Ad			isted living	р	Ensign Pest control :			Нос	nd.		G	rance	Number of Violations COS: 7/93/A	\
		l drive				AE	BC 06/18/20	21		01/20					18/21 1500 No 🗹	
M					Status: Out = not in co points in the OUT box for	impliance IN = ir	n compliance item	NO =	not o						plicable $COS = corrected on site$ $R = repeat violation W-Watch NA, COS$ Mark an $\sqrt{n}$ in appropriate box for $R$	1
										e Im	ımed	iate	Cor	recti	ive Action not to exceed 3 days	
О	Î		N	C O	Time and Ten	perature for F	Food Safety		R	О		N	N	С	Frankrica Worlds	R
T T	N	0	A	S		egrees Fahrenhe	eit)			U T	N	0	A	o S	Employee Health  12. Management, food employees and conditional employees;	
		~			1. Proper cooming time a	and temperature	5				/				knowledge, responsibilities, and reporting	
					2. Proper Cold Holding	temperature(41	1°F/ 45°F)								13. Proper use of restriction and exclusion; No discharge from	
	•				See						•				eyes, nose, and mouth Screening at arrival	
	/				3. Proper Hot Holding t See										Preventing Contamination by Hands	
		~			4. Proper cooking time	and temperature	e								14. Hands cleaned and properly washed/ Gloves used properly	
		_			5. Proper reheating production Hours)	cedure for hot h	nolding (165°	°F in 2				/			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N )	
			_			alth Control: pro	ocedures &	records							Gloves	
		(			6. Time as a Public Hea Not allowed for hsp grou	ip		records							Highly Susceptible Populations  16. Pasteurized foods used; prohibited food not offered	
					Ap	proved Source	2				~				Pasteurized eggs used when required  Cooking	
					7. Food and ice obtaine			ood in							Cooking	
	/				good condition, safe, ar destruction Sysco	id unadulterated	d; parasite								Chemicals	
					8. Food Received at pro	oper temperatur	e								17. Food additives; approved and properly stored; Washing Fruits	
	•				To always che	ck					~				& Vegetables water only	
					Protection	from Contam	nination				~				18. Toxic substances properly identified, stored and used	
W	/				9. Food Separated & pr preparation, storage, dis Protect ice - keep drained		_	bood							Water/ Plumbing	
	/				10. Food contact surface Sanitized at 200	es and Returnal ppm/temperatu	bles ; Cleane	ed and			/			-	19. Water from approved source; Plumbing installed; proper backflow device	
		_			11. Proper disposition of						_				20. Approved Sewage/Wastewater Disposal System, proper disposal	
					DISC	arueu									Watch	
							ation Itom	ns (2 Poin	te) w	olati	ions	Dog	uiro	Cor	:	
0	I	N O	N A	C	Pri	ority Found			nts) vi	0	I	N	N	С	rective Action within 10 days	R
O U T	I N	N O	N A	C O S	Pri Demonstration	ority Found	e/ Personnel	ı	_			_			Food Temperature Control/ Identification	R
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OUU		N	N	S	Demonstration  21. Person in charge properties and perform duties / Cer 2  22. Food Handler / no under 2  23. Hot and Cold Water See  24. Required records and destruction); Packaged  Conformance with V HACCP plan; Variance processing methods; make processing methods; make processing of Consumer foods (Disclosure/Remistration)  26. Posting of Consumer foods (Disclosure/Remistration)  27. Personal Cleanlines Watch  38. No Evidence of Instantians Watch  39. Wiping Cloths; prostoring in buckets of the processing in buckets of the process of the	r available; adec vailable (shellste Food labeled with Approved ariance, Special e obtained for sp anufacturer inst OG sumer Advisor er Advisories; ra inder/Buffet Pla  ht) Violations of Food Contain ect contamination ect contamination sy/eating, drinkin perly used and sy (et's amination cer's etc method unning wat er Use of Utens t, & linens; prop	ration of knownager (CFM ration) persons/ person	wledge, (1) mnel age re, safe rasite s s, and cooked n Label orrective A	R	2 2 2 1	to E-	N O O	N A P	C O S	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  Watch milk too  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips  See attached  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/ insp sign posted )  Posted  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  Added at insp  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  Cutting board  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided  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  44. Garbage and Refuse properly disposed; facilities maintained Watch dumpster area -  45. Physical facilities installed, maintained, and clean	

## Retail Food Establishment Inspection Report

## City of Rockwall

Received by: Dewayne Buggs	Print:	Title: Person In Charge/ Owner Kitchen manager
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

T	cs in steam table Cooler 1 Tomatoes	Temp F 157	TEMPERATURE OBSERVAT	Rockwa	∥							
Potatoe (	Cooler 1											
T	Cooler 1	157	Item/Location	Temp F	<u>Item/Location</u>	Temp						
T			Freezer 1	4								
	Tomatoes	36	Freezer 3	3								
		40	Residential cooler									
	Cooler 2		Whole produce only	41								
	Butter	41	Freezer	-11								
(	Cooler 3											
	Ranch	39										
	Ambient	38										
		OI	SERVATIONS AND CORRECTIV	E ACTIO	NS							
	AN INSPECTION OF YOUR ES NOTED BELOW: all temps F	TABLISHMI	ENT HAS BEEN MADE. YOUR ATTENTI	ON IS DIRE	CTED TO THE CONDITIONS OBSI	ERVED AND						
		ıal condir	ment containers may not be	REserve	ed to this HSP group! /tra	inina						
	Reminder that individual condiment containers may not be REserved to this HSP group! /training  No salad bar today / no self service at this time											
	<u> </u>		ervice currently only by aides	etc - to	keep drained and protecte	ed when usir						
	Tea spigots are w r s o		, , ,		<u> </u>							
			ng board on as table that is t	adlv sta	ined and scored							
_	Hot water at hand sink		•	, , , , , , , , , , , , , , , , , , ,								
	Sanitizer in buckets -2		<u> </u>									
	Dishmachine -100 ppr											
	Clean inside drawers v		eded under tables									
	Not reserving steam ta											
			behind equipment and und	er and o	ver air vents too where r	needed						
	Turned cooler 2 to col			<u> </u>								
-	Good organization in 3		<u> </u>									
	Avoid over filling freez		ato on bottom									
	ngredients by request		<u> </u>									
	Back door is tight fittin		<u>-</u>									
	Keep an eye on dry storage walls / shelving etc											
	Need paper towels at hand sink in warewashing area											
	Hang mops to dry after cleaning											
	"Water only" used for washing product											
	'Water only" used for v	Employee personal areas in kitchen										