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
Vomit clean up Employee health
Employee health

Date: 06/29/2023		23	Time in: 2:22	Time out: License/Permit # Food handlers Food managers 4 1									2		
Purpose of Inspection: 1-Routine 2-Follow				2-Follow l					stiga	ation		5-CO/Construction 6-Other TOTAL/SCO	RE		
Establishment Name: Lakeshore Assisted living							Contact/Owner Name: Dwayne					* Number of Repeat Violations: Y Number of Violations COS: tran//waste oil Follow-un: Yes	/R		
	5250 Medical drive AB					est control : BC 4/24/23		Ho 02/2	od 2023				trap//waste oil 3les 1500 / Follow-up: Yes No ☑ PiCS		
Ma					Status: Out = not in copoints in the OUT box for Prio	each numbered		NO = no ark X in ap ions Requ	ppropri	iate bo	ox for	IN, N	0,	olicable COS = corrected on site R = repeat violation W-Water MA, COS Mark an in appropriate box for R we Action not to exceed 3 days	ch
Co O U	mpli I N	iance N O	e Sta	tus C O	Time and Ten	nperature for I	Food Safety	R	O	I	iance N O		s C O	Employee Health	R
3				S	1. Proper cooling time : Cooling bean	egrees Fahrenheand temperature			T				S	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
					2. Proper Cold Holding	temperature(4)	1°F/ 45°F)							13. Proper use of restriction and exclusion; No discharge from	-
	•				Watch cooler 3. Proper Hot Holding Water temp		5°F)		V	<u> </u>				eyes, nose, and mouth To. Post sigh at all handsinks Preventing Contamination by Hands	
	•	✓			4. Proper cooking time					/				14. Hands cleaned and properly washed/ Gloves used properly	
		/			5. Proper reheating pro- Hours)	cedure for hot h	nolding (165°F in	2			~		ĺ	15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)	
			/		6. Time as a Public Hea Not allowed for hsp grou	alth Control; pro	ocedures & reco	ds						Highly Susceptible Populations	
						proved Source				~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required All eggs cooked thoroughly	
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction							•		Chemicals	
	/				8. Food Received at proper temperature To always check					/				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
					•	n from Contam	ination			~				Water 18. Toxic substances properly identified, stored and used Watch storage	+
Ν					 Food Separated & pr preparation, storage, die Watch inside freezer and of 	splay, and tastir	Ç							Water/ Plumbing	
3				/	10. Food contact surfact Sanitized at 200			1		/			1	19. Water from approved source; Plumbing installed; proper backflow device City approved	
		/			11. Proper disposition of reconditioned Disc	of returned, prevarded	viously served or			/				20. Approved Sewage/Wastewater Disposal System, proper disposal	
0					Pri	ority Found	ation Items (2		_	_	_		_	rective Action within 10 days	
U	I N	N O	A A	C O S	Demonstration 21. Person in charge pr			R	U T	N	N O	A	C O S	Food Temperature Control/ Identification	R
													_	27. Proper cooling method used; Equipment Adequate to	
	/				and perform duties/ Cer Per pic 2/1	rtified Food Ma	nager (CFM)		2			·		Maintain Product Temperature Cooling hot foods	
	7				and perform duties/ Cer	rtified Food Ma	nager (CFM)		2	'		·		28. Proper Date Marking and disposition Watch	
	\ \ \				and perform duties/ Cer Per pic 2/1 22. Food Handler/ no u Per pic 3 Safe Water, Reco	rtified Food Ma nauthorized per ordkeeping and Labeling	rsons/ personnel I Food Package		2	/			1	28. Proper Date Marking and disposition	
	7 /				and perform duties/ Cer Per pic 2/1 22. Food Handler/ no u Per pic 3 Safe Water, Reco	rtified Food Ma nauthorized per rdkeeping and Labeling r available; adea	nnager (CFM) rsons/ personnel I Food Package quate pressure, sa	fe	2	'			1	28. Proper Date Marking and disposition Watch 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Test strips and thermo on site Permit Requirement, Prerequisite for Operation	
	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \				and perform duties/ Cer Per pic 2/1 22. Food Handler/ no u Per pic 3 Safe Water, Reco	ratified Food Ma nauthorized per rdkeeping and Labeling r available; adec	nnager (CFM) rsons/ personnel I Food Package quate pressure, sa	fe	2	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \				28. Proper Date Marking and disposition Watch 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Test strips and thermo on site	
	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \				and perform duties/ Cer Per pic 2/1 22. Food Handler/ no u Per pic 3 Safe Water, Reco 23. Hot and Cold Wate See 24. Required records as	ratified Food Ma nauthorized per rdkeeping and Labeling r available; adec vailable (shellste Food labeled with Approved ariance, Specia e obtained for sp	rsons/ personnel Food Package quate pressure, so ock tags; parasite Procedures lized Process, an pecialized	fe	2	\rightarrow \right				28. Proper Date Marking and disposition Watch 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Test strips and thermo on site Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted)	
	7 7				and perform duties/ Cer Per pic 2/1 22. Food Handler/ no uper pic 3 Safe Water, Reconstant See 23. Hot and Cold Water See 24. Required records and destruction); Packaged Conformance value 25. Compliance with Value Variance processing methods; m.	ratified Food Ma nauthorized per rdkeeping and Labeling r available; adec vailable (shellste Food labeled with Approved ariance, Specia e obtained for sp anufacturer inst sumer Advisor	rsons/ personnel I Food Package quate pressure, sa ock tags; parasite I Procedures lized Process, an pecialized fructions	fe		\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \				28. Proper Date Marking and disposition Watch 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Test strips and thermo on site Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted at front Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See	
	ンンン				and perform duties/ Cer Per pic 2/1 22. Food Handler/ no u Per pic 3 Safe Water, Reco 23. Hot and Cold Wate See 24. Required records at destruction); Packaged Conformance v 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consume foods (Disclosure/Rem	ratified Food Ma nauthorized per rdkeeping and Labeling r available; adec vailable (shellste Food labeled with Approved fariance, Specia e obtained for sp anufacturer inst sumer Advisor er Advisories; r inder/Buffet Pla	rsons/ personnel I Food Package quate pressure, so ock tags; parasite I Procedures lized Process, an pecialized tructions Ty aw or under cook ate)/ Allergen Lai	fe IIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIII	2 2	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \				28. Proper Date Marking and disposition Watch 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Test strips and thermo on site Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted at front Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Added new to three comp	
	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	N		C	and perform duties/ Cer Per pic 2/1 22. Food Handler/ no u Per pic 3 Safe Water, Reco 23. Hot and Cold Wate See 24. Required records at destruction); Packaged Conformance v 25. Compliance with V HACCP plan; Variance processing methods; m. Con 26. Posting of Consume foods (Disclosure/Rem	ratified Food Ma nauthorized per rdkeeping and Labeling r available; adea vailable (shellste Food labeled with Approved ariance, Specia e obtained for sp anufacturer inst sumer Advisor er Advisories; re inder/Buffet Pla	rsons/ personnel Food Package quate pressure, sa ock tags; parasite Procedures lized Process, an occialized rructions y aw or under cook ate)/ Allergen Lal	fe IIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIII	2 2 2	t to E	N	N	С	28. Proper Date Marking and disposition Watch 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Test strips and thermo on site Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted at front Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Added new to three comp	R
OUTT	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	N O	V A	COSS	and perform duties/ Cer Per pic 2/1 22. Food Handler/ no u Per pic 3 Safe Water, Reco 23. Hot and Cold Wate See 24. Required records at destruction); Packaged Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consume foods (Disclosure/Rem Core Items (1 Poin Prevention	ratified Food Ma nauthorized per rdkeeping and Labeling r available; adec vailable (shellste Food labeled with Approved fariance, Specia e obtained for sp anufacturer inst sumer Advisor er Advisories; r inder/Buffet Pla nt) Violations of Food Contains	rsons/ personnel I Food Package quate pressure, sa ock tags; parasite I Procedures lized Process, an occialized cructions Ty aw or under cook ate)/ Allergen Lai a Require Correct mination	fe l l ed bel etive Action	2 2	t to E		N A		28. Proper Date Marking and disposition Watch 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Test strips and thermo on site Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted at front Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Added new to three comp ys or Next Inspection , Whichever Comes First Food Identification	R
O U T 1				О	and perform duties/ Cer Per pic 2/1 22. Food Handler/ no u Per pic 3 Safe Water, Reco 23. Hot and Cold Wate See 24. Required records av destruction); Packaged Conformance v 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consume foods (Disclosure/Rem Core Items (1 Poin Prevention 34. No Evidence of Ins animals Small hole a	ratified Food Ma nauthorized per rdkeeping and Labeling r available; adea vailable (shellste Food labeled with Approved ariance, Specia e obtained for sp anufacturer inst sumer Advisor er Advisories; re inder/Buffet Pla t) Violations of Food Contai ect contamination t bottom of ba	rsons/ personnel Food Package quate pressure, so ock tags; parasite Procedures lized Process, and pecialized rructions ry aw or under cook ate)/ Allergen Lal Require Corre mination on, rodent/other ack door	ed leel R	2 2	t to E	N	N A	C O	28. Proper Date Marking and disposition Watch 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Test strips and thermo on site Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted at front Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Added new to three comp ys or Next Inspection, Whichever Comes First Food Identification 41.Original container labeling (Bulk Food)	R
OUTT				О	and perform duties/ Cer Per pic 2/1 22. Food Handler/ no u Per pic 3 Safe Water, Reco 23. Hot and Cold Wate See 24. Required records and destruction); Packaged Conformance v 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consume foods (Disclosure/Rem Core Items (1 Point Prevention) 34. No Evidence of Insanimals Small hole a 35. Personal Cleanlines Cup and IId a	ratified Food Manauthorized per rdkeeping and Labeling r available; adea vailable (shellste Food labeled with Approved ariance, Specia e obtained for spanufacturer inst sumer Advisories; reinder/Buffet Pla nt) Violations of Food Contai ect contamination t bottom of bass/eating, drinki and Store	rsons/ personnel I Food Package quate pressure, sa ock tags; parasite I Procedures lized Process, an occialized rructions ry raw or under cool ate)/ Allergen Lai a Require Corre mination on, rodent/other ack door ng or tobacco use e low	ed leel R	2 2 00 Non 0 U T	t to E	N	N A	C O	28. Proper Date Marking and disposition Watch 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Test strips and thermo on site Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted at front Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Added new to three comp ys or Next Inspection, Whichever Comes First Food Identification 41.Original container labeling (Bulk Food)	R
O U T 1				О	and perform duties/ Cer Per pic 2/1 22. Food Handler/ no u Per pic 3 Safe Water, Reco 23. Hot and Cold Wate See 24. Required records at destruction); Packaged Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consume foods (Disclosure/Rem Core Items (1 Poin Prevention 34. No Evidence of Ins animals Small hole a 35. Personal Cleanline Cup and lid a 36. Wiping Cloths; pro Store in sanitiz	ratified Food Ma nauthorized per rdkeeping and Labeling r available; adec vailable (shellste Food labeled with Approved fariance, Specia e obtained for sp anufacturer inst sumer Advisor er Advisories; re inder/Buffet Pla nt) Violations of Food Contai ect contamination t bottom of ba is/eating, drinki and Store perly used and se Zer	rsons/ personnel I Food Package quate pressure, sa ock tags; parasite I Procedures lized Process, an occialized rructions ry raw or under cool ate)/ Allergen Lai a Require Corre mination on, rodent/other ack door ng or tobacco use e low	ed leel R	2 2	t to E	N	N A	C O	28. Proper Date Marking and disposition Watch 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Test strips and thermo on site Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted at front Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Added new to three comp ys or Next Inspection, Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean See	R
O U T 1				О	and perform duties/ Cer Per pic 2/1 22. Food Handler/ no u Per pic 3 Safe Water, Reco 23. Hot and Cold Wate See 24. Required records av destruction); Packaged Conformance v 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consumfoods (Disclosure/Rem Core Items (1 Poin Prevention 34. No Evidence of Ins animals Small hole a 35. Personal Cleanline of Cup and lide of Cup and lide of Coup and lide of Coup in Sanitiz 37. Environmental control	ratified Food Ma nauthorized per rdkeeping and Labeling r available; adec vailable (shellste Food labeled with Approved ariance, Specia e obtained for sp anufacturer inst sumer Advisories; r inder/Buffet Pla nt) Violations of Food Contai ect contamination sizeating, drinki and store ter inder/sused and sizeating amination	rsons/ personnel I Food Package quate pressure, sa ock tags; parasite I Procedures lized Process, an occialized rructions ry raw or under cool ate)/ Allergen Lai a Require Corre mination on, rodent/other ack door ng or tobacco use e low	ed leel R	2 2 00 Non 0 U T	t to E	N	N A	C O	28. Proper Date Marking and disposition Watch 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Test strips and thermo on site Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted at front Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Added new to three comp 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 Watch	R
O U T 1				О	and perform duties/ Cer Per pic 2/1 22. Food Handler/ no u Per pic 3 Safe Water, Reco 23. Hot and Cold Wate See 24. Required records at destruction); Packaged Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consume foods (Disclosure/Rem Core Items (1 Poin Prevention 34. No Evidence of Ins animals Small hole a 35. Personal Cleanling at Cup and lides Cup and lides 36. Wiping Cloths; pro Store in sanitiz 37. Environmental cont 38. Approved thawing	rtified Food Ma nauthorized per rdkeeping and Labeling r available; adec vailable (shellste Food labeled with Approved fariance, Specia to obtained for sp anufacturer inst sumer Advisor er Advisories; re inder/Buffet Pla nt) Violations of Food Contai ect contamination sis/eating, drinki and Store perly used and sis/eating, drinki and store perly used and sis/eating, drinki and store tamination method	risons/ personnel I Food Package quate pressure, sa ock tags; parasite I Procedures lized Process, an occialized tructions Ty aw or under cook ate)/ Allergen Lai as Require Corre mination on, rodent/other ack door ng pr tobacco use elow stored	ed leel R	2 2 2 0 UT	t to E	N	N A	C O	28. Proper Date Marking and disposition Watch 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Test strips and thermo on site Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted at front Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Added new to three comp The strip of the s	
O U T 1				О	and perform duties/ Cer Per pic 2/1 22. Food Handler/ no u Per pic 3 Safe Water, Reco 23. Hot and Cold Wate See 24. Required records at destruction); Packaged Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consume foods (Disclosure/Rem Core Items (1 Poin Prevention 34. No Evidence of Ins animals Small hole a 35. Personal Cleanline Cup and lid 36. Wiping Cloths; pro Store in sanitiz 37. Environmental cont 38. Approved thawing Prope 39. Utensils, equipmen	ratified Food Manauthorized per radkeeping and Labeling ravailable; adectivation of Labeling ravailable (shellster Food labeled with Approved fariance, Special expectation of the same and solvent food Contained for Food Contained for Food Contained food Store of Food Contained food Store the bottom of basis/eating, drinking and Store teamination method the store of Utens to the store of Utens to the same and solvent food Contained food Store teamination for the store of Utens to	risons/ personnel I Food Package quate pressure, sa ock tags; parasite I Procedures lized Process, an occialized tructions Ty Taw or under cook ate)/ Allergen Lai a Require Corre mination on, rodent/other ack door ng pr tobacco use E IOW stored sils perly used, stored	ed el R	2 2 00 Non 0 U T	t to E	N	N A	C O	28. Proper Date Marking and disposition Watch 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Test strips and thermo on site Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted at front Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Added new to three comp as 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 Watch 44. Garbage and Refuse properly disposed; facilities maintained Watch 45. Physical facilities installed, maintained, and clean See 46. Toilet Facilities; properly constructed, supplied, and clean	R
O U T 1				О	and perform duties/ Cer Per pic 2/1 22. Food Handler/ no u Per pic 3 Safe Water, Reco 23. Hot and Cold Wate See 24. Required records at destruction); Packaged Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consume foods (Disclosure/Rem Core Items (1 Poin Prevention 34. No Evidence of Ins animals Small hole a 35. Personal Cleanline Cup and lid 36. Wiping Cloths; pro Store in sanitiz 37. Environmental cont 38. Approved thawing	ratified Food Ma nauthorized per rdkeeping and Labeling r available; adea vailable (shellsta Food labeled with Approved ariance, Specia e obtained for sp anufacturer insta sumer Advisories; rainder/Buffet Pla nt) Violations of Food Contan ect contamination ect contamination t bottom of ba is/eating, drinki and store camination method er Use of Utens t, & linens; prop se utensils; prop ngle-use articles	risons/ personnel I Food Package quate pressure, so ock tags; parasite I Procedures lized Process, an occialized tructions Ty aw or under cools ate)/ Allergen Lal Require Corre mination on, rodent/other ack door ng or tobacco use P OW stored sils perly used, stored berly used s; properly stored stored	ed lettive Action R	2 2 2 0 UT	t to E	N	N A	C O	28. Proper Date Marking and disposition Watch 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Test strips and thermo on site Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted at front Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Added new to three comp 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 Watch 44. Garbage and Refuse properly disposed; facilities maintained Watch 45. Physical facilities installed, maintained, and clean See	

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

	ment Name: shore assisted	Physical A	ddress:	City/State: Rockwa	License/Permit #	Page of					
	<u> </u>		TEMPERATURE OBSERVA								
Item/Loc		Temp F	Item/Location	Temp F	Item/Location	Temp					
Back f	freezer htt	22	Cooler 2		Steam table water tem	ps					
	1freezer	3-10	Salad	41	168/166/164						
	Fridge 3		Fruit	42							
	Beans red	40	Cooler 3								
Chicken Green salad		40	Soup	41	Produce cooler Freezer						
		40	Creamer	41							
_	ooked beans	114	0.00		1.00_0.	-10					
	Beef 98										
	Deel 30	OF	SERVATIONS AND CORRECT	TIVE ACTIO	NS						
Item Number	AN INSPECTION OF YOUR ESTABLISHED BELOW: ALL TEMPS	STABLISHME			ECTED TO THE CONDITIONS OBSERVE	D AND					
Trumou	Hot water 120	THE THE									
10/cos		ing - remad	e / still not testing checked sink	knot working	g / changed to new container and tes	ted 200'pp					
45	To clean drains where		or our not tooking oncoked our		g / changes to non container and tee	100 Z00 pp.					
47			mon sink / shelving unit to	he remov	ved and replaced with a mon	rack /					
T/	Best to hang mops to dry over mop sink / shelving unit to be removed and replaced with a mop rack / Dishmachine at 100 ppm										
45	•	•	ak and aloan the room								
	Address broken tiles i			nor hog o	ontoinoro						
42/45	, ,		eaning / watch opened pa	aper bag c	ontainers						
42/32	,										
W	Need to organize freezer and coolers										
1/27	To always cool beans and beef etc aggressively deep pan of beans paced into cooler / discard beans and moved meat to freezer in shallow pa										
W	Watch cooler 3 borderline										
	Digital thermo used										
32	Keep an eye on cuttin		•								
32/39			sils and keep rubber spat	ulas trimm	ned						
42	To clean shelving vari		ons								
	Discussed sanitizer placement										
32	Need new cutting boards										
35 Cup with lid needed for employee drinks /											
42	? To clean inside drawers										
42:45	Need to clean behind	and arou	ind cooking equipment								
40	Watch when rolling silverware that mouth portion is covered										
45	Need to address air v	ents whe	re paint has peeled off and	d metal is r	rusted						
	Watch for Maint items										
Received (signature)	See abov	/e	Print:		Title: Person In Charge/ Ov	vner					
Inspected (signature)	d by: Kelly kírkba	atríck	Print:			_					
Form FH-0					Samples: Y N # co	llected					