

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

Date: 06/29/2023	Time in: 2:22	Time out: 3:35	License/Permit # FS 8972	Food handlers 4	Food managers 1	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: 1-Routine 2-Follow Up 3-Complaint 4-Investigation 5-CO/Construction 6-Other **TOTAL/SCORE**

Establishment Name: Lakeshore Assisted living	Contact/Owner Name: Dwayne	* Number of Repeat Violations: <u> </u> ✓ Number of Violations COS: <u> </u>	19/81/B
Physical Address: 5250 Medical drive	Pest control : ABC 4/24/23	Hood 02/2023	Grease trap//waste oil 01/04/23les 1500 /
Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/> Pics			

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 X in appropriate box for IN, NO, NA, COS Mark an X 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					
3				✓		✓					
	✓					W					
	✓										
		✓									
			✓								
				✓							
	✓										
	✓										
W											
3				✓							

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					
	✓					2				✓	
	✓						✓				
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓										
				✓			✓				
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
				✓			✓				
Consumer Advisory						Food Identification					
	✓					2					
						2					

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								✓			
1						Physical Facilities					
1						1					
		✓					✓				
		✓					✓				
Proper Use of Utensils						1					
1							✓				
1								✓			

Retail Food Establishment Inspection Report

City of Rockwall

Received by: <small>(Printed / covid)</small> Dwayne Buggs	Print:	Title: Person In Charge/ Owner
Inspected by: <small>(signature)</small> <i>Kelly kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Lakeshore assisted	Physical Address:	City/State: Rockwall	License/Permit #	Page ___ of ___
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Back freezer htt	22	Cooler 2		Steam table water temps	
1 freezer	3-10	Salad	41	168/166/164	
Fridge 3		Fruit	42		
Beans red	40	Cooler 3			
Chicken	40	Soup	41	Produce cooler	29
Green salad	40	Creamer	41	Freezer	-10
Cooked beans	114				
Beef 98					

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 TAKEN IN F
	Hot water 120
10/cos	Sanitizer in bucket not showing - remade / still not testing ... checked sink ..not working / changed to new container and tested 200'ppm
45	To clean drains where needed
47	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	Address broken tiles in mop sink and clean the room
42/45	Dry storage - minor detailed cleaning / watch opened paper bag containers
42/32	To clean shelving where needed and address rusty
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 pan
W	Watch cooler 3 borderline Digital thermo used
32	Keep an eye on cutting board / need to replace
32/39	Avoid wooden handles on utensils and keep rubber spatulas trimmed
42	To clean shelving various locations 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 around cooking equipment
40	Watch when rolling silverware that mouth portion is covered
45	Need to address air vents where paint has peeled off and metal is rusted
	Watch for Maint items

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

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