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

				License/Permit # FS 9240					Senior Risk Category Hsp Page 1 of	f_2_							
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla						4-Investigation			ion	5-CO/Construction 6-Other 7OTAL/SCO	ORE					
Establishment Name: Contact/Owner N							Name: enior living group					* Number of Repeat Violations: ✓ Number of Violations COS:	, ,				
Physical Address: Yellow jacket Pest control: Rentokil 10/23/2020 (terminix will							Hood Grease				Greas	e trap : Follow-up: Yes 7500 gals 10/16/2020 Follow-Up: Yes 7500 gals 10/16/2020 PiCS	'A				
Yell				nce S	Status: Out = not in co	$\frac{1}{\text{ompliance}} = \frac{1}{1}$		NO =	_					oplicable COS = corrected on site R = repeat violation W-Wa	atch		
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																	
Co	ompliance Status					R		Complianc				uve Action not to exceed 5 days					
Ŭ T	N	N O	A	o s	Time and Temperature for Food Safety (F = degrees Fahrenheit)					Ŭ T			A O S	Employee Health	Employee Health		
		/			1. Proper cooling time and temperature						✓			12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting			
	_				2. Proper Cold Holding temperature(41°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 temperature(135°F)					Preventing Contamination by Hands				*			
		/			4. Proper cooking time and temperature					ı	/			14. Hands cleaned and properly washed/ Gloves used properly			
		/			5. Proper reheating procedure for hot holding (165°F in 2 Hours)			12		15. No bare hand contact with ready to eat foods or approve alternate method properly followed (APPROVED Y N Gloves							
			/		6. Time as a Public He Hsp group	ealth Control; proc	cedures & reco	ords						Highly Susceptible Populations			
			<u> </u>											16. Pasteurized foods used; prohibited food not offered			
					7. Food and ice obtains	oproved Source	source Food i	n					\perp	Pasteurized eggs used when required Using P eggs			
3				/	good condition, safe, a	nd unadulterated;		11						Chemicals			
					destruction Discard 8. Food Received at pr								_	17. Food additives; approved and properly stored; Washing Fruits			
	~				To always che						✓			& Vegetables Water			
					Protection	n from Contamii	nation				/			18. Toxic substances properly identified, stored and used Stored in back			
	/				9. Food Separated & preparation, storage, di									Water/ Plumbing			
					Eggs on bottom great / wa 10. Food contact surface		les ; Cleaned an	nd						19. Water from approved source; Plumbing installed; proper			
	~				10. Food contact surface Sanitized at 200	ppm/temperature	[°] 180			W	~			backflow device City approved / keep and eye on air gap at ice machin	ne		
		/			11. Proper disposition reconditioned Disc	of returned, previ	ously served or	r			/			20. Approved Sewage/Wastewater Disposal System, proper disposal			
					Вю	araoa											
					Pr	iority Founda	tion Items (2	2 Point	s) vie	olati	ons R	equi	re Co	rrective Action within 10 days			
O U T	I N	N O	N A	C O		iority Founda n of Knowledge/		2 Point	_	O U	I	N I	N C A O	rrective Action within 10 days Food Temperature Control/ Identification	R		
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Tom Hutto	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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	ment Name:	Physical A		City/State: Rockwall	License/Peri FS 92		Page <u>2</u> of <u>2</u>			
Liberi	ty Heights	Yellow	Jacket TEMPERATURE OBSE		13 92	.40				
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Location		Temp F			
Milk up	pright sour cream	38	Wif	-12						
Steam	n table just turned off	135								
End	cold top turkey	39								
	Egg	40								
	Wic									
Ch	icken cooled	40								
	Meat	40								
Bu	ıtter / tomato	40/39								
T4			SERVATIONS AND CORR							
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR A	TTENTION IS DIREC	TED TO THE CONDITIO	ONS OBSERV	VED AND			
	Hot water at 100 F ha	nd sink /	112 at three comp							
W	Sanitizer in buckets -n	one dete	cted so remade - 200 p	pm						
W	Watch employee drink	s storage	e - store low							
	Watch what is stored	under sir	nk at beverage station							
32	Sand cutting boards w	here nee	ded							
W	Hot water is slow to ar	rive at th	e hand sink near the ic	e machine						
32	Reminder to use wash	nable wic	ker for storage of brea	d and condime	nts etc					
42	General cleaning inside	milk cool	er on shelving and also υ	nder behind and	d around all equipr	ment and	shelving etc			
32	To replace metal spla	sh guard	next to stove top that i	s not smooth e	tc —- no galvaniz	zed meta	ા			
40	Avoid use of foil on eq	uipment								
42	Clean hood and where	e needed								
	Sanitizer in sink 200 p	-								
W	Watch chemical storage	ge in bac	kRoom							
7			ch shelving / discarded		were beginning t	o discolo	or			
W			at door to WIF - addres	SS						
45	Minor cleaning of floor									
7			cans found 2 and a cou	ıple borderline						
W	Evapo milk out of date		•							
42/45	Minor cleaning and org		n in dry storage							
34	Watch for flies - in dry storage									
42	Minor cleaning of dry goods container exteriors									
32	Remove utensils with melted handles etc									
45	Watch drains and keep clean and fill any hole in wall existing									
W	Watch floor storage of boxes of gloves into office									
34	Keep area outside for carts clean									
	Covid - screening employees at arrival / wearing masks									
Received (signature)	See ahov	/ <u>P</u>	Print:		Title: Person	In Charge/	Owner			
Ingneste	The		Print:							
Inspected (signature)		itríck	\mathcal{RS}		Complex V	N #	collected			
					Samples: Y	11 #	COHCUEU			