Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 12/22/2023		23	Time in: 2:20	Time out: 3:05		License/Pe							Est. Type Risk Category Page 1 of 2				
Purpose of Inspection: 1-Routine 2-Follow Up 3-Co Establishment Name: Contact/O						3-Complai		4-	Inve	stiga	ation		5-CO/Construction 6-Other TOTAL/SCORE * Number of Repeat Violations:				
Rock Ridge Assisted Living & Memory Care									anie.						Number of Violations COS: 5/95/A		
Physical Address: 720 Ralph Hall Rockwall, TX Pest control: Terminix/12-18-202							23	Ho Southe	e trap : Follow-up: Yes O/ 50/17 ica's/12-12-2023/6mo No ☑								
Ma					Status: Out = not in co	ompliance IN = in	complianc	e NO Mark '	not o						policable COS = corrected on site R = repeat violation W- Watch ox for IN, NO, NA, COS Mark an in appropriate box for R		
					•					re In	nmed	liate	Cor	recti	ive Action not to exceed 3 days		
O U	O I N N C U N O A O				Time and Temperature for Food Safety				R	O	I				С		
Ť		(F = degrees Fahrenheit) 1. Proper cooling time and temperature							T		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 eyes, nose, and mouth				
	3. Proper Hot Holding temperature(135°F)												Preventing Contamination by Hands				
		·			4. Proper cooking time	and temperature	2				~				14. Hands cleaned and properly washed/ Gloves used properly		
	5. Proper reheating procedure for hot holding (165°F in 2												15. No bare hand contact with ready to eat foods or approved				
		~			Hours)						•				alternate method properly followed (APPROVED Y N.)		
	•				6. Time as a Public Hea	alth Control; prod	cedures &	k records							Highly Susceptible Populations		
					Approved Source						~			Ì	16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required		
					7. Food and ice obtaine			Food in							eggs cooked		
					good condition, safe, and unadulterated; parasite destruction US Foods										Chemicals		
					8. Food Received at pro		9								17. Food additives; approved and properly stored; Washing Fruits		
	•				check at rece	eipt					~				& Vegetables water only		
			Protection from Contamination							3				~	18. Toxic substances properly identified, stored and used		
	~	Food Separated & protected, prevented during food preparation, storage, display, and tasting												Water/ Plumbing			
	~				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at ppm/temperature						_			-	19. Water from approved source; Plumbing installed; proper backflow device		
					11. Proper disposition of			ved or							20. Approved Sewage/Wastewater Disposal System, proper		
	•				reconditioned disc	arded					~				disposal		
					Pri	· · · · · · · · · · · · · · · · · · ·					tions	D		~			
0	I	N	N	С		•			nts) v	iolai O		N	n N	Cor	rrective Action within 10 days		
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Retail Food Establishment Inspection Report

Received by: (signature) Valecia Bullock	Print: Valecia Bullock	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS (signature)	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name:	Physical A		City/State:		License/Permit #	Page <u>2</u> of <u>2</u>					
Rock Ridg	ge Assisted Living & Memory Care	720 F	Ralph Hall	Rockwa	all, TX	FS-9257						
Item/Loca	ation	Temp F	TEMPERATURE OBSERVA	Temp F	Item/Loca	tion	Temp 1					
steam	wells/water	158	3 door freezer ambien	t								
3 dod	or cooler/pork loin	41										
b	eef cutlets	41										
	chicken	41										
dairy 3	3 door cooler/ cheese	41										
	butter	41										
drink re	each in cooler/ambient	36										
3 doc	or freezer ambient	6										
.		OB	SERVATIONS AND CORRECT	TIVE ACTION	NS		•					
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:											
	Coffee Bar hand sir	nk, coffe	e prepped in kitchen ir	n pump ai	r pots							
	Pre-set glasses and	coffee	cups and silverware/e	xtras pick	ed up v	vhen seated						
			Oppm chlorine sanitize	er								
	Warewashing hand	sink 10	0+F equipped									
	Prep hand sink by o	ook line	100+F equipped									
40	No Styrofoam cups a	as scoop	s in bulk products, use	a handled	l scoop	instead, handle	out					
37			d flour/ to cover overni									
18	Quats sani bucket setup too strong/COS to 200 ppm/need to follow manufacter's instructions and test											
	No leftovers, cooke	-	tion per meal									
	Ingredients upon re											
	Allergy policy in rec											
	•		y/posted weekly on tab	oles as we	ell							
	Gloves used for all		· · · · · · · · · · · · · · · · · · ·									
	Shelf stable individu			I. I. I. I								
			packaged/brought to ta	able by re	equest							
	All meats to require	•		ilv								
	· · · · · · · · · · · · · · · · · · ·		ea nozzles cleaned da pitchers, checked twic	•								
	Sell selve water in	covered	pitchers, checked twic	e ually								
Received (signature)	by: Valecia Bullock		Valecia	Bullo	ock	Title: Person In Charge						
Inspected (signature)			RS Christy C	:ortez								