

Retail Food Establishment Inspection Report

City of Rockwall

Received by: <small>(signature)</small> Teresa Johnson	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: Rockridge legends	Physical Address: Ralph hall	City/State: ROCKWALL	License/Permit # Fs 9257	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Freezers below 10 F	Htt	Refrig 1			
Produce and meat cooler		Butter salted	41		
Raw Chicken	36 /	Milk	40		
Tomato	40	Steam table			
Melon	40	Rice	179		
Yogurt cooler		Salmon	164		
Tomato paste	40	Cooking temp sweet potatoes	186		
Cottage cheese	40				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observation/Action
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	Not using bistro for self service (resident number 55)
	All to go - not using dining room
	Hand sink hot water at 116 / hot water at 134at three comp
35	Hair restraints in ware washing too
42/45	Minor cleaning under and on dishmachine (dishmachine is not going to be used today and will use the three comp sink for now and indefinitely)
33	Dishmachine not sanitizing as it is empty - replaced chemicals - only washing utensils and pots and pans as all to go plates
Cos	Three comp sink sanitizer is being made as well - cos 200 -300 ppm label allows 400 per manager
	Sinks are reversed by used as required to wash rinse and sanitize - labeled
	Quats at 150 ppm per label
40	Avoid using cardboard for non original storage
	Keep floor fan clean
40	Avoid reuse of any plastic shipping containers
	Gloves used to touch rate foods
	Watch placement of boxes on floor etc various locations
	Sanitizer in bucket 200-300
32	Replace cracked and Broken food containers where needed and use. NSF approved
	Using cooler to thaw good
42	Gaskets to check for mold etc
	Using milk gallons within 24 hrs
	Avoid any rugs in the kitchen with fabric using only at
40	Avoid using foil in on cooking equipment
42/45	General detailed cleaning around cooking equipment sides etc
	Allergy policy wall of instructions etc
32	Replace cutting boards where needed
	Checking for dented cans
	Restroom equipped
	Avoid washing mats in parking lot / clean around dumpster
	Visitors screened at arrival and are required to wear full PPE

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