r e q u Follow	Follow-up fee of \$50.00 is e quired after 1st Followup Virtual inspection City of Rockwall Virtual inspection City of Rockwall															
Date: 12/23/20			20		ne out: 2:38	License/Pe							Est. Type Senior	Risk Category		
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner N						20				ion					/SCORE
Rock	ridą	ge a	ass	sted living and memo	ory care Le	gends		11			Creation	✓ Number of V	Violations C		12/88/	/B
Physical Address: Pest control : Ralph hall Termini minthly						ŀ	Hood 12/3/20				e trap : Follow-up: Yes F I Z / O as best 3000 7/15/2020 No				_	
Mark t	Compliance Status:Out = not in complianceIN = in complianceMark the appropriate points in the OUT box for each numbered itemMark $$													kan 🗸	lation W-Wat	ch
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days Compliance Status Compliance Status											R					
O I N N C U N O A O T V S Time and Temperature for Food Safety (F = degrees Fahrenheit) F				R	O U T	I N N O		N C A O S	Employee Health							
	1. Proper cooling time and temperature							~			12. Management, f knowledge, respon		ees and conditional nd reporting	employees;		
~	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) See					Šcreening arrival and COVID testing week Preventing Contamination by Ha						+				
	See 4. Proper cooking time and temperature See						~				0	ly washed/ Gloves u				
	~			5. Proper reheating procedure Hours)	e for hot holding	(165°F in 2			~	Ī		alternate method p		ready to eat foods o owed (APPROVED		
	~			6. Time as a Public Health Co	control; procedure	es & records				_		Gloves H	ighly Susce	ptible Populations		
I	<u> </u>			Approve	ed Source				~	I		Pasteurized eggs u	sed when re	ohibited food not off quired		
	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Us foods						1				nly for thoroug	nny COOKING				
~				8. Food Received at proper to Checking	emperature				~			17. Food additives & Vegetables Water only		and properly stored;	Washing Fruits	Т
	<u> </u>			Protection from	n Contaminatio	n			~					identified, stored an	d used	
~				9. Food Separated & protecte preparation, storage, display, Raw stored low		ring food							Water	r/ Plumbing		
W 🖌				10. Food contact surfaces and Sanitized at <u>200</u> ppm/t	d Returnables ; C (temperature 200	Cleaned and three comp		3				backflow device Must repair	· leak at	ce; Plumbing installe	sink faucet	t
	~			11. Proper disposition of return reconditioned Discard	urned, previously	served or		W				20. Approved Sew disposal	age/Wastew	vater Disposal System side mats in	n, proper	
0 1	N	N	C	Priority	y Foundation	Items (2 Poi	nts) vi	olati 0	ions R	_	ire Co	rrective Action with				R
U N T	0	A	0 S	Demonstration of K 21. Person in charge present,	U			U T	N (A O S			e Control/ Identific		
~				and perform duties/ Certified 1	l Food Manager	(CFM)			~			Maintain Product	Temperature		quate to	
~				22. Food Handler/ no unauthe 1 plus any within 60 days	orized persons/ I S	personnel			~			28. Proper Date M Using within 2	24 hrs or	dating		
				Safe Water, Recordkee Lab	eping and Food beling	Package			~			29. Thermometers Thermal test strip: Digital and	s	ccurate, and calibrat	ed; Chemical/	
~				23. Hot and Cold Water avail Good	lable; adequate p	oressure, safe								Prerequisite for O	peration	
~				24. Required records available destruction); Packaged Food Only for service		s; parasite			~			30. Food Establist Posted	hment Perr	nit (Current/ insp s	ign posted)	
				Conformance with A 25. Compliance with Variance										pment, and Vendin cilities: Accessible an		
		~		HACCP plan; Variance obtai processing methods; manufac	ined for specializ	red			~			supplied, used Equipped			FFJ	
				Consume	er Advisory			2				designed, construc See	ted, and use			
~				26. Posting of Consumer Adv foods (Disclosure/Reminder/				2				Service sink or cur	b cleaning f	stalled, maintained, facility provided		
				Core Items (1 Point) V	violations Requ	ire Corrective										
O I U N T	N O	N A	C O S	Prevention of Fo	od Contaminati	on	R	O U T	I I N (N C A O S		Food I	dentification		R
~				34. No Evidence of Insect co animals					~	Ι		41.Original contain	ner labeling	(Bulk Food)		
1				35. Personal Cleanliness/eatin	ing, drinking or t	obacco use					_	40.22.5.5	•	cal Facilities		
				36. Wiping Cloths; properly in buckets				1				42. Non-Food Con See		s clean	mag ugad	
				37. Environmental contamina Watch					~			Ĩ		rly disposed; facilition		_
				38. Approved thawing metho				1				See attached	1 Î	, maintained, and clo		
				Proper Use 39. Utensils, equipment, & li	e of Utensils inens; properly u	sed, stored.		1				See		constructed, supplied		+
				dried, & handled/ In use uter Watch	nsils; properly us	sed			~			Equipped 47. Other Violation				
1				and used See	e unieres, prop				V							

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Teresa Johnson	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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	^{nent Name:} ridge legends	Physical A Ralph		City/State: ROCKW	ALL	License/Permit # Fs 9257	Page	<u>2</u> of <u>2</u>		
T4	- 1 •	TE IE	TEMPERATURE OBSERVAT		T4 //T			TE		
Item/Loc		<u>Temp F</u>	Item/Location	<u>Temp F</u>	Item/Loca	tion		<u>Temp F</u>		
	ers below 10 F	Htt	Refrig 1							
Produ	ce and meat cooker		Butter salted	41						
R	aw Chicken	36 /	Milk	40						
	Tomato	40	Steam table							
	Melon	40	Rice	179						
Y	ogurt cooler		Salmon	164						
Тс	omato paste	40	Cooking temp sweet potatoes	₃ 186						
Co	ttage cheese	40								
OBSERVATIONS AND CORRECTIVE ACTIONS										
Item 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										
33	Dishmachine not sanitizing as it is empty - replaced chemicals - only washing utensils and pots and pans as all to go plates									
Cos	s 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	5 5 5									
	Keep floor fan clean									
40	Avoid reuse of any plastic shipping containers									
	Gloves used to touch rate foods									
	•		floor etc various locations							
	Sanitizer in bucket 200-300									
32	•		ood containers where neede	ed and us	e. NSF a	approved				
42	Using cooler to thaw g Gaskets to check for n									
42	Using milk gallons with									
40	Avoid any rugs in the kitchen with fabric using only at Avoid using foil in on cooking equipment									
42/45										
	Allergy policy wall of ir	<u> </u>	• • •							
32										
	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										
Received (signature)		'e	Print:			Title: Person In Charg	ge/ Owner			
Inspected (signature)			Print:							
Ļ		uruk				Samples: Y N	# collect	ed		
Form EH-0€	6 (Revised 09-2015)									