



## Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) <b>Valecia Bullock</b> Printed /covid	Print:	Title: Person In Charge/ Owner <b>Administrator</b>
Inspected by: (signature) <i>Kelly kirpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Rockridge</b>	Physical Address: <b>Ralph hall</b>	City/State: <b>Rockwall</b>	License/Permit # <b>FS 9257</b>	Page 2 of 2
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TEMPERATURE OBSERVATIONS					
Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Bistro cooler ambient personal items	<b>39</b>	<b>Unit 2</b>			
<b>Steam table</b>		<b>Butter</b>	<b>41</b>		
Ambient / water temp	156/174	<b>Tuna</b>	<b>41</b>		
<b>Coolers</b>		<b>Cooked chicken</b>	<b>41</b>		
<b>Unit 1 in defrost</b>		<b>Sausage</b>	<b>41</b>		
<b>Tomato</b>	<b>41</b>	<b>Catch all cooler</b>	<b>52</b>		
<b>Cut lettuce</b>	<b>41</b>	Containers indicate keep refrigerated			
<b>Melon</b>	<b>41</b>	<b>Dressings etc</b>	<b>52</b>	<b>Counted as 27</b>	

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
	Bistro area hot water 122 plus at hand sink - equipped
	Coffee only is self service today
39	Silverware on tables to be wrapped
	Table cloths in dining room are washed after each use
31	Hot water at hand sink in dishwashing area is 128 - need paper towels at this hand sink and the one near the coolers in the kitchen )One hand sink is equipped with soap and towels next to the cook line )
	Employee health poster is required at hand sink now
W	Watch and replaced baskets that are not washable stored in kitchen and warewashing area
39	To move clean dishes on cart away from hand sink also these need bar netting under to allow them to dry
19	Drain at three comp sink air gap to be addressed
19	Drain in front of three comp sink is clogged and is full of water — not over flowing at this time
	Must be addressed ASAP ( need regular faucet at three comp wash sink in addition to the sprayer )
19	Hot water pressure at three comp sink must be addressed/hot water took time to finally arrive at three comp
	Hot water almost instant at hand sinks
	Dishmachine equipped and sanitizing at 50-100 ppm
18	Avoid storing chemical spray bottle next to food related items on black cart used to store clean glassware etc
39	Need to clean and organize mop closet and store mops hanging to allow to dry
W	Restroom equipped .. needs tlc
10/COS	Sanitizer not testing in bucket / corrected on site 200 ppm and added wiping cloth /need NEW wiping cloths
18COS	To avoid storing chemical bottles next to soy sauce and etc on shelf under center prep table
45/42	Minor cleaning needed under behind and around equipment and on shelving. Under pans etc
32	Avoid using residential crock pots and residential plastic containers - discarded one cracked plastic container in cooler
09	Cooler 1 avoid storing raw chicken over cooked turkey and next to sliced apples / also raw ground beef is stored
	In same container as cooked turkey / organized at insp / to store eggs and raw chicken in same area and produce
	Over raw meats if stored in the same cooler / also boxes of produce to be stored below prepped
32/29/45	To replace utensils where needed including melted handles / need food thermo / to clean air vents where needed /

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

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