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
Allergy policy/training Vomit clean up Employee health
Employee health

12		8/2	202	22	Time in: 12:44	Time out: 2:03		FS 9							Food handlers Food managers Page 1 c	of _2_			
Pur	pos	e of	Ins	pect	tion: 1-Routine	2-Follow U	Up	3-Compla	nint	4-	Inve	estig	atio	n	5-CO/Construction 6-Other TOTAL/SO	ORE			
Roo	ckri	_	a	ssis	e: sted living		Lege	act/Owner : ends sen		<u> </u>					* Number of Repeat Violations: Y Number of Violations COS: se trap//waste oil Follow-un: Yes 10/90)/Δ			
Phy 720		l Ad alph				Tei		2/15/2022		Ho 08/2					se trap://waste oil Follow-up: Yes I TO/90 cans 3000 12/2022 Follow-Up: Yes I TO/90	<i></i>			
Marl	k th	Comp e app	lian ropi	ce S	points in the OUT box for		item	Mark		oropri	iate b	ox fo	r IN	NO,	pplicable COS = corrected on site R = repeat violation W-W Mark an in appropriate box for R	atch			
Con	ıplia	nce !	Stat	us	Prio	ority Items (3	Points	s) violation.	s Kequi	_	<i>nmed</i> Compl				tive Action not to exceed 3 days				
O U T	Î N		N A	C O S	(F = d)	nperature for F legrees Fahrenhe	eit)	ety	R	O U T	N	N O	N A	C O S	Employee Health	R			
3					1. Proper cooling time Cooling down	and temperature oatmeal	and	eggs			/				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting				
	/				2. Proper Cold Holding temperature(41°F/45°F) Watch one is borderline						/				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				
Η.	/			1	3. Proper Hot Holding	temperature(135	5°F)		+ 1				<u> </u>		Posters at hand sink now required Preventing Contamination by Hands				
-					4. Proper cooking time	and temperature	e								14. Hands cleaned and properly washed/ Gloves used properly				
	_							65°E :- 2			~				1 1 7	+			
	•				5. Proper reheating pro Hours)						'				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N.). Gloves				
		•			6. Time as a Public Her Hsp group / prep only	alth Control; pro	ocedures	& records							Highly Susceptible Populations				
					Ар	proved Source					~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Cooking shelled eggs thoroughly				
•					7. Food and ice obtaine good condition, safe, a destruction Watch 1	nd unadulterated	l; parasit	e				•			Chemicals				
•	/				8. Food Received at pro Us foods	oper temperature	e				~				17. Food additives; approved and properly stored; Washing Fruit: & Vegetables Water only	s			
					Protection	n from Contam	ination				/				18. Toxic substances properly identified, stored and used Watch				
					9. Food Separated & preparation, storage, di			g food							Water/ Plumbing				
	/				10. Food contact surfact Sanitized at _200	ces and Returnat	oles ; Cle	aned and			/				19. Water from approved source; Plumbing installed; proper backflow device				
				Sanitized at 200 ppm/temperature 50-100 11. Proper disposition of returned, previously served or reconditioned Discarded							/				City approved 20. Approved Sewage/Wastewater Disposal System, proper disposal				
L	_			_				toms (2 Pa	oints) u	iolat	tions	Pag	ir	Cor	rrective Action within 10 days				
	I N	N O	N A	C O S		n of Knowledge			R	O U T	I N	N O		C O S		R			
	/				21. Person in charge pr and perform duties/ Ce					W	,				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Shallow pans / ice baths / freez	zer			
	1				22. Food Handler/ no u 2	ınauthorized per	sons/ per	rsonnel			~				28. Proper Date Marking and disposition Good				
					Safe Water, Reco	ordkeeping and Labeling	Food Pa	nckage		2					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Need for machine and for sinks / buckets				
·	/				23. Hot and Cold Wate See	r available; adec	quate pre	ssure, safe							Permit Requirement, Prerequisite for Operation				
		•	/		24. Required records a destruction); Packaged		ock tags;	parasite			~				30. Food Establishment Permit (Current/ insp sign posted) To post in dining				
					Conformance	with Approved	Procedu	ıres					<u> </u>		Utensils, Equipment, and Vending				
•					25. Compliance with V HACCP plan; Variance processing methods; m Taking temps a	e obtained for sp anufacturer inst	ecialized ructions				~				31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped - watch towels				
						sumer Advisor					~				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Discussed replacing containers with ns	ef .			
	/				26. Posting of Consum foods (Disclosure/Rem Discussed separation	inder/Buffet Pla					~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Set up				
					Core Items (1 Poin	nt) Violations	Require	e Corrective	e Action	_			_	_	ays or Next Inspection , Whichever Comes First				
	I N		A A	C O S		of Food Contai			R	O U T	N	N O	N A	C O S		R			
1					34. No Evidence of Insanimals Avoid attract	ting						/			41.Original container labeling (Bulk Food)				
·	4				35. Personal Cleanlines	ss/eating, drinkii	ng or tob	acco use							Physical Facilities				
	/				36. Wiping Cloths; pro Stored in buck	perly used and s	stored			1					42. Non-Food Contact surfaces clean See				
		/			37. Environmental con						1				43. Adequate ventilation and lighting; designated areas used Watch	\top			
$\parallel \parallel$				1	38. Approved thawing	method					1			H	44. Garbage and Refuse properly disposed; facilities maintained	+			
		- 1			Pron	er Use of Utens	sils			1	 				45. Physical facilities installed, maintained, and clean	+			
1					39. Utensils, equipmen dried, & handled/ In us	t, & linens; prop	perly use			1				/	See 46. Toilet Facilities; properly constructed, supplied, and clean Needed towels	+			
$\vdash \vdash$	-				NeedScoops 40. Single-service & si	ngle-use articles	s; properl	ly stored	+	-				H	47. Other Violations	+			
w					and used Avoid	reusing	,					~							

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (Printed / covid Latonya Powell	Print:	Title: Person In Charge/ Owner Kitchen manager
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establish: Rock	ment Name: ridge	Physical A Ralph		City/State: Rockwa		License/Permit #	Page 2	Page <u>2</u> of <u>2</u>				
		1 10.1011	TEMPERATURE OBSERV									
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Loca	<u>tion</u>	<u>1</u>	Гетр				
Ice cre	eam freezer	-12	Unit 3									
Co	oler 1 Barely	41	Milk	40								
	Tomatoes	41	Freezer 1	9.9								
	Unit 2		Freezer 2	10								
	Butter	39	Steam table									
	Cheese	39	Soup	165								
Co	oked oatmeal	54										
С	ooked eggs	54										
			SERVATIONS AND CORRECT				1					
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											
	Preset silverware is not covered or rolled per company hsp group will research											
	Butter on tables are for meal only then discarded											
	Hot water 120 F at hand sink											
Cos	One paper towels dispenser is stuck - battery replaced at insp											
	Dishmachine is sanitizing 50-100 ppm											
42/45	+											
	Unit 1 was heavily used today											
02	Eggs and oatmeal at 53 made at 7:30 am (at 1:04 pm) will discard this time ad practice a more aggressive cool down metho											
02	Cooling down temps 2 hrs - 135 F down to 70 F then 4 more hours 70 F down to 41 F - checking every 30 mir											
	Organized cooler to have raw meat on bottom											
	Good date marking											
	Transfered cheese from can to container											
	Sanitizer bucket 200 ppm in bucket - discussed how to store cloth towels and to wet first											
	Thawing under cool running water											
	New manager is deep cleaning drawers are on list,											
40	Remove paper liner in drawers											
	Digital thermo on site and swabs too											
39	Best to use scoops with handles for dry goods!											
	Discussed providing ingredients by request unknown bags out of boxes no ingredients to provide											
	Discussed using NSF approved containers											
34	Avoid storing wet mop heads in mop sink - hang them to allow to dry											
W	Avoid reusing cardboard boxes Ex chemical bottle storage											
	Discussed washable wicker and discussed employee drinks											
29	Need test strips for all											
Received (signature)	See ahou	/ <u>P</u>	Print:			Title: Person In Char	ge/ Owner					
Inspected	See about the Se		Print:					—				
(signature)	Kelly kirkpo	utríck	RS			C1 V	ш. 11					
						Samples: Y N	# collected					