

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
- Vomit clean up
- Employee health

Date: <b>06/15/2021</b>	Time in: <b>2:09</b>	Time out: <b>3:14</b>	License/Permit # <b>FS 9257 need 2021</b>	Est. Type <b>Senior</b>	Risk Category <b>HSP</b>	Page <u>1</u> of <u>2</u>
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**Purpose of Inspection:**  1-Routine  2-Follow Up  3-Complaint  4-Investigation  5-CO/Construction  6-Other  **TOTAL/SCORE**

Establishment Name: <b>Rockridge assisted living</b>	Contact/Owner Name: <b>Teresa Johnson</b>	* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____	<b>12/88/B</b>
Physical Address: <b>Ralph hall</b>	Pest control : <b>Terminix 05/13/2021</b>	Hood <b>Due July</b>	Grease trap : <b>Americans 02/3/21 2000</b>
			Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>

**Compliance Status:** Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch  
Mark the appropriate points in the OUT box for each numbered item Mark ✓ in appropriate box for IN, NO, NA, COS Mark an ✓ in appropriate box for R

**Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days**

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
W						✓					
	✓					✓					
	✓					<b>Preventing Contamination by Hands</b>					
		✓				W	✓				
			✓			✓					
			✓			<b>Highly Susceptible Populations</b>					
				✓		✓					
<b>Approved Source</b>						<b>Chemicals</b>					
	✓					✓					
	✓					✓					
<b>Protection from Contamination</b>						<b>Water/ Plumbing</b>					
	✓					3					
	✓					✓					
				✓		<b>Water Temperature Control/ Identification</b>					
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓					2			✓		
	✓					✓					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						<b>Permit Requirement, Prerequisite for Operation</b>					
	✓					W					
			✓			<b>Utensils, Equipment, and Vending</b>					
	✓					✓					
<b>Conformance with Approved Procedures</b>						<b>Consumer Advisory</b>					
	✓					2					
	✓					✓					
<b>Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First</b>						<b>Prevention of Food Contamination</b>					
1						✓					
	✓					<b>Food Identification</b>					
	✓					41.					
W						<b>Physical Facilities</b>					
	✓					1					
	✓					✓					
	✓					✓					
<b>Proper Use of Utensils</b>						<b>General cleaning</b>					
	✓					1					
						1			✓		
1						✓					

**Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days**

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓					2			✓		
	✓					✓					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						<b>Permit Requirement, Prerequisite for Operation</b>					
	✓					W					
			✓			<b>Utensils, Equipment, and Vending</b>					
	✓					✓					
<b>Conformance with Approved Procedures</b>						<b>Consumer Advisory</b>					
	✓					2					
	✓					✓					

**Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First**

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
1						✓					
	✓					<b>Physical Facilities</b>					
	✓					1					
W						✓					
	✓					✓					
<b>Proper Use of Utensils</b>						<b>General cleaning</b>					
	✓					1					
						1			✓		
1						✓					

# Retail Food Establishment Inspection Report

## City of Rockwall

Received by: (signature) <b>Teresa Johnson</b>	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Rockridge</b>	Physical Address: <b>720 E 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
Soup in crockpot pot	<b>141</b>	Soup for lunch today at	<b>95</b>		
<b>Refrig 3</b>		<b>Steam table</b>			
<b>Roast</b>	<b>33</b>	<b>Potatoes / rice</b>	174/137		
<b>Tomatoes</b>	<b>41</b>	<b>Green beans</b>	<b>154</b>		
<b>Melon</b>	<b>40</b>	<b>Upright cooler 1</b>	<b>35/36</b>		
<b>Refrig 2</b>		<b>Freezer 2 HTT</b>	<b>10</b>		
<b>Turkey / butter</b>	<b>40/40</b>	<b>Freezer 1 htt</b>	<b>14</b>		
<b>Ham</b>	<b>41</b>				

### 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:
	Bistro is back open
	Serving self service soup and popcorn
	Utensils are w r s every 4 hrs or less
19	Hot water is at 100 BUT sink is very slow draining
W	Reminder to use commercial crock pot / tried and residents couldn't access
40	Store styro cups inverted at self service area
	Using Washable wicker for edible skin fruit
	Silver ware is wrapped at place setting / or using disposable
19	Warewashing - repair faucet handle at hand sink
19	Hot water stillHas to be turned on below the three compartment sink - this is the only one that is like this
	Dishmachine - 100Ppm
W	Reminder that hands must be washed at hand sink after handling dirty before handling clean- utensils are washed 3 times ( loading them)
45	Standing water still under pre rinse station on floor to squeeze
19	To adjust pipe 2 at ice machine
Cos	Cover jellos on middle shelving
27	Found soup in cooler with lid about t 6 inches deep at 95 F made at 10:00 am stored in steam table 135 for lunch - pulled at 1:30 placed into cooler
	Freezer 2 is packed So is freezer 1
	Freezer 1 just fixed this unit is also packed full
Cos /27	Placed soup in Ice batch with spoon - stirred and temp went down to 71/73 by exit of insp
32	Replace cutting boards where needed
40/32	Avoid using residential plastic containers etc - or single use sour cream
45	Clean inside dry storage room
W	Watch for dented cans
46	Need soap and towels in employee restroom
45	Clean air vents where needed
	Sanitizer in bucket 200 ppm
	Gloves used to touch rte foods
	Avoid using baskets - washable wicker replace s

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

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