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
Employee health

Date:				~ 4	Time in: License/Perm									Risk Category	Page 1 of	2
12/27/2021 10:08 11:24 FS 92 Purpose of Inspection:					1 4 7				Hsp	Hsp						
Е	stabli	ishm	ent i	Nan	ne:	Cont	tact/Owner N		4-1n	vestig	ation	1 [5-CO/Construction * Number of Repeat Vio		TOTAL/SCO	JRE
_	ocki hysic	ŭ			sted living and memo	ory care Legeral Pest control	ends	1 1	Hood	I	G	reace	✓ Number of Violations e trap :	COS: Follow-up: Yes	20/80	/B
	alph h		darc			Terminix m	nonthly		2/02/	/21	Am	erica	as best 12/02/21 3000 gals	No No		
M					Status: Out = not in complia points in the OUT box for each	ance IN = in compila in numbered item	ance NO Mark	not ob in appro					plicable COS = corrected or NA, COS M	n site \mathbf{R} = repeat vio	olation W-Wa ate box for R	tch
	ompli		Cto		Priority	Items (3 Points	s) violations	Require	_	nediate			ive Action not to exceed 3 do	ays		
O	Î	N O	N A	C O	Time and Tempera		fety	R	O U	I N N O	N	C 0	Em	ployee Health		R
_ T				S	1. Proper cooling time and to	es Fahrenheit) temperature			T			S	12. Management, food emplo		employees;	
		/							١				knowledge, responsibilities,	and reporting		
3				/	2. Proper Cold Holding temp Sweet cream butte	perature(41°F/ 45°F er squares / re	emoved						13. Proper use of restriction eyes, nose, and mouth		charge from	
	1				3. Proper Hot Holding tempo Good	perature(135°F)							To move postered to	hand sinks ontamination by Han	nds	
		•/			4. Proper cooking time and t					/			14. Hands cleaned and prop			
					5. Proper reheating procedur	re for hot holding (1	165°F in 2		•			_	15. No bare hand contact wit			_
		/			Hours)				١				alternate method properly fo Using gloves	llowed (APPROVED	Y . N)	
			/		6. Time as a Public Health C Not allowed for hsp	Control; procedures	& records						Highly Sus	ceptible Populations		
					Approv	ved Source							16. Pasteurized foods used; pasteurized eggs used when		fered	
					7. Food and ice obtained from	om approved source	; Food in				Ш		Cooking			
3				/	good condition, safe, and un destruction Put Of date	nadulterated; parasit	te						(Chemicals		
					8. Food Received at proper t			\dashv \vdash			Π		17. Food additives; approved	d and properly stored;	Washing Fruits	
	•				To always check				١				& Vegetables Water only			
					Protection from	m Contamination			ı	/			 Toxic substances properl Stored low 	ly identified, stored an	nd used	
	/				Food Separated & protect preparation, storage, display		ng food						Wat	ter/ Plumbing		
L				_	Watch 10. Food contact surfaces an		eaned and		T				19. Water from approved so	urce; Plumbing install	led; proper	
3				•	Sanitized at 200 ppm	10	00		·				backflow device City approved			
٧	V				11. Proper disposition of retreeonditioned Only out for r								20. Approved Sewage/Waste disposal	ewater Disposal System	m, proper	
					Priorit	y Foundation It	tems (2 Poi	nts) vio	olatio	ns Reg	juire	Cor	rective Action within 10 day	ys		
O U		N O	N A	C O	Priorit Demonstration of F			nts) vio	O U	I N N O		C 0		ys ıre Control/ Identific	cation	R
O U T	N	N O			Demonstration of F	Knowledge/ Person	nnel knowledge,		0	I N	N	C	Food Temperatu	sed; Equipment Ade		R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Teresa Johnson	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Rockridge		Physical Address: Ralph hall		City/State: Rockwal	I	License/Permit # 9257	Page <u>2</u> of _			
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Item/Loca		Temp F	Item/Location	Temp F	Item/Loc	ation	Tem			
neilige	eration 3		Freezer 1	-16						
Le	ettuce / ham	40/41	Steam table							
	Steaks	40	Beets	172						
	Freezer2	-7	Rice	175						
	Refrig 2	39	Pasta	152						
	Cheese	40	Squash	165						
	Butter	39	· ·							
		OB	SERVATIONS AND CORRECT	TIVE ACTION	NS					
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTE	NTION IS DIRE	CTED TO	THE CONDITIONS OBSI	ERVED AND			
Note		corn for comm	unity use must also use safe food handlin	a techniques - s	coons for he	stored properly and wash	ed daily or more o			
W/42			- dispensers -hot water slow to	- '						
39	-				-		111113100 000111			
02	Reminder that place settings must be protected - wrapped for this hsp group Sweet group butter cure may not be stored at room tomp currently 72 F., fda interp to be a Tes food.									
02	Sweet cream butter cups may not be stored at room temp currently 72 F - fda interp to be a Tcs food Also condiments in individual packages my not be shared for this high risk group.									
	Also condiments in individual packages my not be shared for this high risk group Wash room - hot water 100-128 / baskets to be washable / need to reseal behind sinks									
42	Dust fan on table dirty		o / baskets to be washabi	e / Heed to	ieseai	Defilitio Sifiks				
07	-		ries in unright 3							
28	1 3									
W	Also need to date mark ham and all other Tcs / rte foods opened and not used within 24 hrs									
	_	Need to clean and organize freezer 2								
07	Need to date mark all Tcs foods rte Disparded sour group (settings change dated November)									
42/45		Discarded sour cream/ cottage cheese dated November General detailed cleaning in units and around them								
37										
						added new so				
36										
- 00	Avoid having dirty dry towels on tables - these should be in sanitizer set up Also protect gloves from these dirty wiping cloths -cos									
Cos	Protect rice in dry storage - lid									
	45 Floor is sticky in dry storage									
35										
46	Toilet in employee restroom must be addressed ASAP! Also need to place toilet paper on roll and clean room									
W	Remove non washable wicker baskets from kitchen stored only not used at insp									
••	Gloves used also utensils									
33/cos	/cos Employee must know to prime and check Dishmachine and also sink sanitizer									
		t up sanitizer buckets and also soap buckets - tested sanitizer to be 200 ppm								
42	GeneralCleaning inside drawers etc under behind and around equipment									
39	Mop closet to clean and store mop head to allowTo dry - to also deter flies etc									
	Keep an eye on cutting boards and replace as needed									
Received (signature)	by:		Print:			Title: Person In Char	ge/ Owner			
Inspected (signature)		utríck	Print:			Samples: Y N	# collected			