

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: 12/27/2021	Time in: 10:08	Time out: 11:24	License/Permit # FS 9257	Est. Type Hsp	Risk Category Hsp	Page <u>1</u> of <u>2</u>
----------------------------	--------------------------	---------------------------	------------------------------------	-------------------------	-----------------------------	---------------------------

Purpose of Inspection: 1-Routine 2-Follow Up 3-Complaint 4-Investigation 5-CO/Construction 6-Other TOTAL/SCORE

Establishment Name: Rockridge assisted living and memory care	Contact/Owner Name: Legends	* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____	20/80/B
Physical Address: Ralph hall	Pest control : Terminix monthly	Hood 12/02/21	Grease trap : Americas best 12/02/21 3000 gals
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
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓				✓					
3				✓		✓					
	✓										
		✓				✓					
		✓				✓					
		✓									
Approved Source						Preventing Contamination by Hands					
3				✓		✓					
	✓										
Protection from Contamination						Highly Susceptible Populations					
	✓					✓					
3				✓							
	✓										
Water/ Plumbing						Chemicals					
	✓					✓					
3				✓		✓					
W						✓					

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
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓					✓					
	✓					2					
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓					✓					
			✓								
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
W	✓					W	✓				
						W					
	✓					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
Prevention of Food Contamination						Food Identification					
W							✓				
1						Physical Facilities					
1						1					
1						W	✓				
		✓				W	✓				
Proper Use of Utensils						Other Violations					
1						1					
	✓					1					

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Teresa Johnson	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: Rockridge	Physical Address: Ralph hall	City/State: Rockwall	License/Permit # 9257	Page 2 of 2
---	--	--------------------------------	---------------------------------	-------------

TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Refrigeration 3		Freezer 1	-16		
Lettuce / ham	40/41	Steam table			
Steaks	40	Beets	172		
Freezer2	-7	Rice	175		
Refrig 2	39	Pasta	152		
Cheese	40	Squash	165		
Butter	39				

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:
Note	Reminder that anyone making popcorn for community use must also use safe food handling techniques - scoops for be stored properly and washed daily or more often
W/42	Bistro area is only for coffee and water - dispensers -hot water slow to arrive - watch personal items in cooler / clean inside cabinets
39	Reminder that place settings must be protected - wrapped for this hsp group
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
	Wash room - hot water 100-128 / baskets to be washable / need to reseal behind sinks
42	Dust fan on table dirty side
07	To discard lettuce and strawberries in upright 3
28	Also need to date mark ham and all other Tcs / rte foods opened and not used within 24 hrs
W	Need to clean and organize freezer 2
28	Need to date mark all Tcs foods rte
07	Discarded sour cream/ cottage cheese dated November
42/45	General detailed cleaning in units and around them
37	Avoid storing items on top of ice machine.
33 / cos	Dishmachine not sanitizing at first run - primed machine - confirmed 100 ppm - also no soap hooked up - as container is empty - added new soap
36	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	Employee drinks to be in closed container and stored low No on food prep
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	Employee must know to prime and check Dishmachine and also sink sanitizer
10/cos	Set 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 by: (signature) See above	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Samples: Y N # collected

Form EH-06 (Revised 09-2015)