

\$50.00 reinspection fee  
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>06/23/2023</b>	Time in: <b>8:52</b>	Time out: <b>10:23</b>	License/Permit # <b>FS 9257</b>	Food handlers <b>1</b>	Food Managers <b>2</b>	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine	<input type="checkbox"/> 2-Follow Up	<input type="checkbox"/> 3-Complaint	<input type="checkbox"/> 4-Investigation	<input type="checkbox"/> 5-CO/Construction	<input type="checkbox"/> 6-Other	TOTAL/SCORE
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Establishment Name: <b>Rockridge assisted living</b>	Contact/Owner Name: <b>Legends</b>	* Number of Repeat Violations: <u>    </u>	<b>9/91/A</b>
		✓ Number of Violations COS: <u>    </u>	

Physical Address: <b>Ralph hall</b>	Pest control : <b>Terminix 06/13/2023</b>	Hood <b>03/2023</b>	Grease trap: waste oil : <b>Abs 06/14/2023 3000</b>	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/> Pic
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**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>					
	✓						✓				
1. Proper cooling time and temperature <b>Set up at insp</b>						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓						✓				
2. Proper Cold Holding temperature(41°F/ 45°F) <b>See</b>						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth <b>To post at all hand sinks</b>					
	✓					<b>Preventing Contamination by Hands</b>					
3. Proper Hot Holding temperature(135°F) Water temp only							✓				
		✓				14. Hands cleaned and properly washed/ Gloves used properly <b>Discussed</b>					
4. Proper cooking time and temperature								✓			
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N. ) <b>Gloves</b>					
		✓				<b>Highly Susceptible Populations</b>					
6. Time as a Public Health Control; procedures & records Prep only							✓				
<b>Approved Source</b>						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required <b>Cooking liquid</b>					
W				✓		<b>Chemicals</b>					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction <b>US foods pulled dented cans</b>							✓				
	✓					17. Food additives; approved and properly stored; Washing Fruits & Vegetables <b>Water</b>					
8. Food Received at proper temperature <b>To always check</b>							✓				
<b>Protection from Contamination</b>						18. Toxic substances properly identified, stored and used <b>Low</b>					
	✓					<b>Water/ Plumbing</b>					
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting							✓				
3						19. Water from approved source; Plumbing installed; proper backflow device <b>Watch</b>					
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200/</u> ppm/temperature inside ice machine							✓				
		✓				20. Approved Sewage/Wastewater Disposal System, proper disposal					
11. Proper disposition of returned, previously served or reconditioned <b>Discarded</b>							✓				

**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>					
	✓						✓				
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) <b>1</b>						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	✓						✓				
22. Food Handler/ no unauthorized persons/ personnel 1 and one on way						28. Proper Date Marking and disposition <b>Good</b>					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>							✓				
	✓					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips <b>Confirmed</b>					
23. Hot and Cold Water available; adequate pressure, safe						<b>Permit Requirement, Prerequisite for Operation</b>					
	✓						✓				
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						30. <b>Food Establishment Permit</b> (Current/ insp sign posted ) <b>To post for customers</b>					
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
	✓						✓				
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions <b>Watch thawing</b>						31. Adequate handwashing facilities: Accessible and properly supplied, used <b>Equipped / added paper towels</b>					
<b>Consumer Advisory</b>						W					
	✓		✓			32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used <b>Watch condition</b>					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label All food cooked to temp							✓				
						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided <b>100 ppm</b>					

**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							✓				
34. No Evidence of Insect contamination, rodent/other animals <b>See attached</b>						41. Original container labeling (Bulk Food)					
	✓					<b>Physical Facilities</b>					
35. Personal Cleanliness/eating, drinking or tobacco use							1				
	✓					42. Non-Food Contact surfaces clean <b>See</b>					
1							✓				
36. Wiping Cloths; properly used and stored <b>Stored in buckets</b>						43. Adequate ventilation and lighting; designated areas used					
		✓				W					
37. Environmental contamination <b>See</b>						44. Garbage and Refuse properly disposed; facilities maintained <b>Watch</b>					
							1				
38. Approved thawing method						45. Physical facilities installed, maintained, and clean <b>Minor cleaning under and around</b>					
<b>Proper Use of Utensils</b>							✓				
1						46. Toilet Facilities; properly constructed, supplied, and clean					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used <b>See</b>								✓			
1						47. Other Violations					
40. Single-service & single-use articles; properly stored and used <b>See</b>											

# Retail Food Establishment Inspection Report

## City of Rockwall

Received by: <b>Valecia Bullock</b>	Print:	Title: Person In Charge/ Owner
Inspected by: <i>Kelly kirkpatrick RS</i> <small>(signature)</small>	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
1 cooler veggies peppers / ambient / gravy	41 /37/ 38	<b>Steam table</b>			
<b>3 door prep cooler</b>	<b>28</b>	<b>Water only</b>	149-158		
<b>Butter/mushroom</b>	<b>40/41</b>				
<b>Juice unit</b>	<b>35</b>				
<b>Freezer 1htt</b>	<b>3.5</b>				
<b>Freezer 2 htt</b>	<b>9</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 F
	Bistro area - hot water 100
	Air pots for coffee
40	Store plasticware with handles up
42	Pull down spray faucet - self retracting - need to deep clean this sink in the dining area
W	Paper towel dispenser not working in dishroom - using roll of towels
	Three comp sink - sprayer unit not working -filling up wash sink with dispenser / hot water 126 and up
	Using push pump for sanitizer
	Dishmachine at 60-100 ppm
W	Need employee health posters at hand sinks now
45	Need to clean air vents where needed
	Fish packaging indicates to thaw under refrigeration- and remove from packaging - thawing under cool running water to cook immediately
	( out of package )
39/47	To close doors to coolers when not using/ need to address gaskets torn where needed - general cleaning needed inside
W	Plans to organize coolers - to get boxes of produce under and meats separated/ cleaning now
W	Avoid over stocking three door for prepped
Cos	Found hot eggs inside cooler covered - removed and set up ice bath to stir with metal spoon
	Need to organize freezers too
37	Need to clean deflector panel in ice machine -minor
Note	When setting up sanitizer bucket use label guidelines — temp too
	Set up bucket - 200 ppm
W	Watch for dented cans ...pulled 3 borderline
	Watch lids for dry goods and mixing up - all can be identified by sight
34	Best to store mops hanging to prevent flies
	Reminder to hang mops to dry / best to clean out mop area outside / and provide mop hooks out side
	Restroom equipped

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

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