

Retail Food Establishment Inspection Report

- First aid kit
- Allergy policy
- Vomit clean up
- Employee health

Date: 7/29/2021	Time in: 2:40	Time out: 4:06	License/Permit # FS-8268	Est. Type	Risk Category	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: Rockwall Nursing Care Center	Contact/Owner Name:	* Number of Repeat Violations: _____	10/90/A
		✓ Number of Violations COS: _____	

Physical Address: 206 Storrs Rockwall, TX	Pest control : ABC/monthly	Hood <small>American Powerwash/9m</small>	Grease trap : city has info	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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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 '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an X 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					
	✓						✓				
	✓						✓				
		✓				Preventing Contamination by Hands					
		✓					✓				
		✓					✓				
	✓					Highly Susceptible Populations					
Approved Source							✓				
	✓					Chemicals					
	✓						✓				
Protection from Contamination							✓				
	✓					Water/ Plumbing					
3							✓				
	✓						✓				

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					
W							✓				
	✓						✓				
Safe Water, Recordkeeping and Food Package Labeling							✓				
	✓					Permit Requirement, Prerequisite for Operation					
	✓						✓				
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓						✓				
Consumer Advisory							✓				
	✓					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					
1							✓				
	✓					Physical Facilities					
	✓					1					
1							✓				
	✓						✓				
Proper Use of Utensils						1					
1							✓				
	✓						✓				

Retail Food Establishment Inspection Report

Received by: (signature) <i>Robin Castillo</i>	Print: Robin Castillo	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Rockwall Nursing Care Center	Physical Address: 206 Storrs	City/State: Rockwall, TX	License/Permit # FS-8268	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
reach in cooler 3					
precooked beef	39				
breakfast sausage	40				
tomatoes (just cut hour previous)	44				
reach in cooler 2/tomatoes	40				
reach in cooler 1/cheese	40				
ham	41				
reach in freezer ambient	1				

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:
	Hand sink 100+ F
	New manager has been hired and will start 8/9/2021. She will be the CFM on site.
	3 comp sink 110+ F w/sani sink setup to 200 ppm quats
	pre-soak for silverware
33/10	Dishwasher not sanitizing. Must use 3 comp sink to Wash, rinse Sanitize until repaired.
37	Condensation in bottom of reach in cooler 3
	Advised to use mop sink for mop water. Do Not dump outside
34	Fly and fruit fly
	All canned and dry goods date marked when received
	Dented cans stored low and separate for return
	Discard any dried goods that have been contaminated from a spill. Thickener in dried goods area/packages had spills on them.
	Outside and across building freezer not in use
34	Gap at back door.
	Digital thermo.
10	Must clean thermo after use. Do not leave dirty with food debris.
	Sanitizer bucket setup to 200 ppm quats
	Every resident has an allergy record in place
	Use separate pans, utensils, fresh gloves, sanitize area.
	Every resident has tray prepared per their record and served individually.
	Once tray leaves kitchen, all food is discarded if not eaten.
45	Maintenance to walls, ceilings, exposed sheetrock behind ovens
	Ingredients upon request
42	Clean fan grate in kitchen near ice machine and air return near dining room
45	Replace small air return vents where rusty and moldy. Ones in dried goods area replaced.
42	Clean in/around/on equipment
	Cooling down temps are 2 hours to 70 then 4 hours to 41. All re-heats to 165+ within 2 hours.
	Cooking temp logs kept.

Received by: (signature) <i>Robin Castillo</i>	Print: Robin Castillo	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

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