

Retail Food Establishment Inspection Report

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

Date: 1/30/2024	Time in: 1:25	Time out: 2:34	License/Permit # FS-8268	Est. Type	Risk Category high	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 Kitchen	Contact/Owner Name:	* Number of Repeat Violations: _____	8/92/A	
		✓ Number of Violations COS: _____		
Physical Address: 206 Storrs Rockwall, TX	Pest control : Perfect/ 3 weeks	Hood <small>American Powerwash/11</small>	Grease trap : IMC/3 weeks	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 '✓' 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					
							✓				
	✓					Chemicals					
	✓						✓				
							✓				
	✓					Water/ Plumbing					
	✓						✓				
	✓						✓				

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					
	✓						✓				
	✓					Utensils, Equipment, and Vending					
	✓						2				
	✓						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					
	✓						✓				
	✓					Physical Facilities					
	✓						✓				
	✓						✓				
	✓						✓				
	✓						1				
	1						✓				
	✓						✓				

Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

Establishment Name: Rockwall Nursing Care Center Kitchen	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
2 door cooler/ham	40				
tuna	37				
3 door cooler/tomatoes	36				
3 door cooler/sour cream	37				
sliced cheese	36				
outside white freezer ambient	1				
reach in freezer	-2				
2 for freezer ambient	-3				

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:
W	Warewash hand sink/hot water handle not working so no hot water/part ordered
31	Using line hand sink/160F (very hot). equipped with soap, COS added paper towels
31	Hand sink not to be used for prep or utensils. COS
45	General repairs to ceilings needed, cracked in places
28	Must date mark foods/once opened to discard at day 7/COS by discarding ham not date marked and also some date marked 10 days previous
	Sani buckets at 200ppm quats/store correctly low and separate
45	to clean air return vents throughout especially over clean dishes
	Not hot holding at time of inspection
	Fan guards has been cleaned/good
	Dishwasher sanitizing at 100ppm chlorine
	Test strips on site both for quats and chlorine
	3 comp sink 133F
	Sani sink setup to 200ppm quats
	Digital thermo with alcohol wipes for sanitizing
45/32	Walls beside and behind stove/exposed drywall/not cleanable
	For now self serve coffee only, commercially prepackaged shelf stable creamer and sugar
	Plans to have a lever milk cooler, self serve cereal dispensers with levers/no hand contact
39	To discard and replace frayed spatulas
45/32	Corner edging needed near stove/exposed drywall/not cleanable
	For each resident, allergy records on file
	All food discarded once it leaves the kitchen
	Discussed cooling down methods
32	Some rusty shelves under prep tables/liners used
	Gloves used for all prep and ready to eat

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

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