Retail Food Establishment Inspection Report

First aid kit

Allergy policy

Vomit clean up

Employee health

				FS-8	268	3_					Risk Category High Page 1 of 2							
Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla Establishment Name: Contact/Owner N							4-]	Inve	stiga	ation	1	5-CO/Construction 6-Other TOTAL/SCOR * Number of Repeat Violations:	Œ					
Rockwall Care Nursing Center Physical Address: Pest control:								al ·		Hood Grease				rance	e trap: Follow-up: Yes V	9/91/A		
20	6 S	tori	rs F	Roc	kwall,		AE	BC/mor	nthly			werwas		IM	C/2	250gal № □		
Ma	ark t	Com he ap	ıplia ı pprop	nce S oriate	Status: points in	Out = not in co the OUT box for	mpliance IIV - III each numbered i		141	$\mathbf{O} = \text{not}$ ' \checkmark ' a ch						plicable $COS = corrected on site R = repeat violation W-Watch ox for IN, NO, NA, COS Mark an in appropriate box for R$	h	
Co	mpli	iance	e Sta	tus		Prio	rity Items (3	Points)) violations	Requi	_					ive Action not to exceed 3 days		
O U	N O A O Time and Temperature for Food Safety					R	O U			C 0	Employee Health							
T				S	1. Prope		and temperature				Т				S	12. Management, food employees and conditional employees;		
W						~						~				knowledge, responsibilities, and reporting		
	~				2. Prope	er Cold Holding	temperature(41	.°F/ 45°F))			~				Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth		
		3. Proper Hot Holding temperature(135°F)											Preventing Contamination by Hands					
	4. Proper cooking time and temperature								~				14. Hands cleaned and properly washed/ Gloves used properly					
	5. Proper reheating procedure for hot holdin			olding (1	65°F in 2							15. No bare hand contact with ready to eat foods or approved						
		•			Hours) 6. Time as a Public Health Control: procedures & records				01.							alternate method properly followed (APPROVED Y. N.)		
	<u> </u>				6. 11me	6. Time as a Public Health Control; procedures & records										Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered		
						Ap	proved Source					~				Pasteurized eggs used when required		
					7. Food and ice obtained from approved source; Food in											eggs cooked/fried eggs		
3				~	good condition, safe, and unadulter destruction Sysco			ated; parasite								Chemicals		
				8. Food Received at proper temperature											17. Food additives; approved and properly stored; Washing Fruits & Vegetables			
					chec	ck at rece	eipt					~				water only 18. Toxic substances properly identified, stored and used		
	Protection from Conta							r food			~				16. Toxic substances properly identified, stored and used			
	~						splay, and tastin		g 100 u							Water/ Plumbing		
	~				10. Foo Sanitize	d contact surfaced at <u>200</u>	es and Returnab ppm/temperatur	oles ; Clea re	aned and			~			-	19. Water from approved source; Plumbing installed; proper backflow device		
	./				11. Proj	per disposition o	of returned, prev	viously se	rved or			./				20. Approved Sewage/Wastewater Disposal System, proper disposal		
					recondi		arded		(2 D						~	rective Action within 10 days	<u></u>	
						Pri	ority Follings					ions	Keq	mre		rective Action within III days		
O	I	N	N A	CO						R	О	I	N	N	С		R	
O U T	N	N O	N A	C O S	21. Pers	Demonstration	n of Knowledge	e/ Personi	nel knowledge,		O U T			N A	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to	R	
				О	21. Personal per	Demonstration son in charge pr form duties/ Ce	esent, demonstratified Food Ma	e/ Personi ration of k inager/ Po	nel knowledge, osted		O U	I N	N	N A	C 0	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	R	
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Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

B	. N	l pr	11				In - · ·					
Establishment Name: Rockwall Care Nursing Center		Physical A		City/State:	all, TX	License/Permit # FS-8268	Page <u>2</u> of <u>2</u>					
			TEMPERATURE C		, • / \							
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Locat	ion	Temp I					
reach in cooler 3/gravy		38										
	sausage	39										
	chicken	82										
rea	ch in cooler 2/											
	tomatoes	39										
reach	in cooler 1/cheesecake	38										
reach	in freezer/ambient	6										
alt sto	orage freezer ambient	-7/-9										
Item	AN INCRECTION OF VOLUE FO		SERVATIONS AND CO			E CONDITIONS OBSE	NED AND					
Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YO	UR ATTENTION IS DIRI	ECTED TO TH	E CONDITIONS OBSER	RVED AND					
	Hand sink 123 F											
	3 comp sink 127 F											
	Sani sink setup at 3	3 comp s	sink 200 ppm qua	ets								
	Utensils soaked in	silverso	ak									
	Dishwasher 100 pp	m chlori	ne sanitizer									
	Tea nozzles WRS											
34	Fruit flies											
42		ent over clean dish rack										
42 Clean fan over clean dish rack												
27	Cooked chicken from lunch at 82. Aggressively cool 2 hours to 70 then 4 hours to 41. Avoid sealing in bags.											
	Chicken had been											
39	Discard frayed spat			, , , , , , , , , , , , , , , , , , , ,		our, way apart						
W	Watch dented cans											
7	Discarded slimy lettue		keep up with prod	uct safety/ moni	tor and di	scard when nee	eded					
	At end of inspection			•			,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,					
	•			10 1								
	Each resident has a file, with allergies Currently all meals being served individually in rooms in to go plates											
45	Currently all meals being served individually in rooms in to go plates											
- +5	Coffee station open, clean cabinets Manus posted weekly ingredients upon request											
34	Menus posted weekly. ingredients upon request. Gap at back door											
- 5-	Cap at back door											
Received (signature)	·		Print:	. 5		Title: Person In Charge						
(Signature)	Estela Perea		Este	ela Pere	a l	Manageı	~					
Inspected (signature)			Print:			<u> </u>						
(orginature)	Christy Cor	tez, F	$\mathcal{L}S \mid Chris$	sty Cortez,	RS	Samples: Y N	# collected					