

Followup Fee of \$50.00 after First Followup

**Retail Food Establishment Inspection Report**

**City of Rockwall**

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

Date: <b>4/27/24</b>	Time in: <b>12:25</b>	Time out: <b>2:00</b>	License/Permit # <b>FS-0001215</b>	CPFM <b>4</b>	Food handlers <b>0</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>Village Green Memory Care</b>	Contact/Owner Name: <b>Cindy Prater</b>	Number of Repeat Violations: <b>X</b> _____	<b>15/85/B</b>
Physical Address: 1192 T L Townsend Dr Rockwall, TX		Number of Violations COS: _____	

Pest control : Ethos 3/11/24	Hood N/a	Grease trap / waste oil N/a	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  
 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 W=Watch

**Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days**

Compliance Status						Compliance Status					
O	I	N	N	C	R	O	I	N	N	C	R
U	N	O	A	O		U	N	O	A	O	
T				S		T				S	
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
	✓						✓				
1. Proper cooling time and temperature <b>No leftovers</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>State hand wash poster on wall</b>					
			✓			<b>Preventing Contamination by Hands</b>					
3. Proper Hot Holding temperature(135°F)							✓				
			✓			14. Hands cleaned and properly washed/ Gloves used properly					
4. Proper cooking time and temperature							✓				
			✓			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N. ) <b>Gloves</b>					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						<b>Highly Susceptible Populations</b>					
	✓						✓				
6. Time as a Public Health Control; procedures & records						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required <b>Shell eggs only</b>					
<b>Approved Source</b>						<b>Chemicals</b>					
	✓					17. Food additives; approved and properly stored; Washing Fruits & Vegetables <b>Water</b>					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction <b>Walkmart</b>							✓				
	✓					18. Toxic substances properly identified, stored and used					
8. Food Received at proper temperature <b>Checking</b>						<b>Water/ Plumbing</b>					
<b>Protection from Contamination</b>							✓				
3						19. Water from approved source; Plumbing installed; proper backflow device <b>City approved</b>					
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting <b>See</b>							✓				
3						20. Approved Sewage/Wastewater Disposal System, proper disposal					
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature							✓				
	✓					11. Proper disposition of returned, previously served or reconditioned <b>No returns</b>					

**Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days**

Compliance Status						Compliance Status					
O	I	N	N	C	R	O	I	N	N	C	R
U	N	O	A	O		U	N	O	A	O	
T				S		T				S	
<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>4</b>						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature <b>No leftovers</b>					
	✓						✓				
22. Food Handler/ no unauthorized persons/ personnel <b>0</b>						28. Proper Date Marking and disposition <b>Good labels</b>					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips <b>Digital thermo, no test strips</b>					
	✓					2					
23. Hot and Cold Water available; adequate pressure, safe <b>133, good pressure</b>						<b>Permit Requirement, Prerequisite for Operation</b>					
	✓					W					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled <b>Commercial</b>						30. Food Establishment Permit/Inspection Current/ insp posted <b>Posted but expired 2023</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>Temps taken 2x daily</b>						31. Adequate handwashing facilities: Accessible and properly supplied, used <b>Equipped</b>					
<b>Consumer Advisory</b>						2					
	✓					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/ Buffet Plate)/ Allergen Label Allergen list for residents						2					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/ Buffet Plate)/ Allergen Label Allergen list for residents						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided <b>Not confirmed x3</b>					

**Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First**

Compliance Status						Compliance Status					
O	I	N	N	C	R	O	I	N	N	C	R
U	N	O	A	O		U	N	O	A	O	
T				S		T				S	
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
1							✓				
34. No Evidence of Insect contamination, rodent/other animals <b>Dumpster</b>						41. Original container labeling (Bulk Food)					
1						<b>Physical Facilities</b>					
35. Personal Cleanliness/eating, drinking or tobacco use						1					
	✓					42. Non-Food Contact surfaces clean					
36. Wiping Cloths; properly used and stored							✓				
1						43. Adequate ventilation and lighting; designated areas used					
37. Environmental contamination <b>See</b>						1					
	✓					44. Garbage and Refuse properly disposed; facilities maintained <b>See</b>					
38. Approved thawing method <b>Refrigerator</b>						1					
<b>Proper Use of Utensils</b>						45. Physical facilities installed, maintained, and clean					
	✓						✓				
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used						46. Toilet Facilities; properly constructed, supplied, and clean <b>Equipped and clean</b>					
	✓							✓			
40. Single-service & single-use articles; properly stored and used						47. Other Violations <b>N/a</b>					

## Retail Food Establishment Inspection Report

### City of Rockwall

Received by: <small>(signature)</small> <b>Jaquana Collier</b>	Print: <b>Jaquana Collier</b>	Title: Person In Charge/ Owner
Inspected by: <small>(signature)</small> <i>Richard Hill</i>	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Village Green Memory Care</b>	Physical Address: <b>1192 T L Townsend Dr</b>	City/State: <b>Rockwall, Tx</b>	License/Permit # <b>FS-0001215</b>	Page <u>1</u> of <u>2</u>
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#### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Reach Freezer amb	12.1				
Refrigerator amb	39				
Milk	40				
Blended cheese	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: all temperatures are taken in F
	Restrooms equipped, temp greater 102
	Hand sink equipped, temp greater than 116
10/29	3comp sink partially set up, clogged garbage disposal, 133, using quat sani 200ppm , no strips onsite
33	Dishwasher not confirmed x3, test dots o site
32	Time to sand or replace all red, yellow, blue and green cutting boards
45	To address peeling paint around pull handles on cabinets and drawers, non cleanable
9/35	May not store bottle water not bottle sparking ice in ice machine. Ice used to cool drinks may not be used for human consumption. Burn ice immediately, w/r/s entire ice hopper and allow to refill.
W	Always store eggs on the bottom shelf. Remember the organization of foods in fridge: if is flies store on bottom, If it walks on land store in middle and if it swims store on top, addressed they were move to clean bottom
42	Time to clean. Inside of ovens
42/45	Time to clean hood filters and wipe down entire hood
42	Need to clean interior drawers and shelf's and cabinets as needed, crumbs of food
42	Interior microwave needs to be clean
	Using black&grey digital thermo
45	Need to clean ceiling vents where needed
45	Exposed wood on kickplate of lower cabinets needs sealed or painted, non cleanable
42	Box fan needs detail cleaning of fan guard
Note	Work order in progress for clogged garage disposal, scheduled for 3pm today
37	Time to defrost freezer, frozen condensation at top next to fan, protect food until fixed
Note	Fairly regularly a hot breakfast is not served, all food is fully cooked and only rethermalized on site
	Temps are typically taken for lunch and dinner unless breakfast has hot foods
	Eggs are either scrambled, hard boiled or fried fully cooked due to several population 65 and older
44/34	Need to clean around dumpster to prevent attraction of pest and rodents

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

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