

Follow-up fee of \$50.00 is 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>10/20/21</b>	Time in: <b>3:05</b>	Time out: <b>4:55</b>	License/Permit # <b>To post</b>	Est. Type <b>Senior</b>	Risk Category <b>Hsp</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	<b>TOTAL/SCORE</b>
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Establishment Name: <b>Village Green</b>	Contact/Owner Name: <b>la Donna</b>	* Number of Repeat Violations: _____	<b>8/92/A</b>
Physical Address: TL Townsend		✓ Number of Violations COS: _____	
Pest control : Massey monthly 10/20/21		Hood	Grease trap : To provide
		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 ✓ 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>No left overs used</b>						12. Management of food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓					✓					
2. Proper Cold Holding temperature(41°F/ 45°F)						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth <b>Emailed poster to post</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>No prep at insp but gloves on site</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 Hsp group						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required					
<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>Commercial</b>						W					
	✓					18. Toxic substances properly identified, stored and used <b>Discarded / removed pest spray not food grade</b>					
8. Food Received at proper temperature <b>To always check</b>						<b>Water/ Plumbing</b>					
<b>Protection from Contamination</b>						✓					
W				✓		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 Discussed						✓					
W						20. Approved Sewage/Wastewater Disposal System, proper disposal					
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>n/o</u> ppm/temperature <b>Bleach on site</b>											
11. Proper disposition of returned, previously served or reconditioned											

**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 <b>4</b>						28. Proper Date Marking and disposition <b>Discussed</b>					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips <b>Digital</b>					
	✓					<b>Permit Requirement, Prerequisite for Operation</b>					
23. Hot and Cold Water available; adequate pressure, safe <b>See</b>						30. Food Establishment Permit (Current/ insp sign posted ) <b>To post</b>					
				✓		<b>Utensils, Equipment, and Vending</b>					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						✓					
<b>Conformance with Approved Procedures</b>						31. Adequate handwashing facilities: Accessible and properly supplied, used <b>Equipped</b>					
				✓		2					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used <b>See</b>					
<b>Consumer Advisory</b>						✓					
	✓					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided <b>Confirmed machine 160 SR</b>					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label All cooked to required / ingredients by request											

**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>					
	✓						✓				
34. No Evidence of Insect contamination, rodent/other animals						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 <b>See</b>					
36. Wiping Cloths; properly used and stored <b>Discussed setting up when in operation</b>						✓					
1						43. Adequate ventilation and lighting; designated areas used					
37. Environmental contamination						✓					
	✓					44. Garbage and Refuse properly disposed; facilities maintained					
38. Approved thawing method						1					
<b>Proper Use of Utensils</b>						45. Physical facilities installed, maintained, and clean <b>See</b>					
1						1					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used						46. Toilet Facilities; properly constructed, supplied, and clean <b>Need paper towels</b>					
	✓						✓				
40. Single-service & single-use articles; properly stored and used						47. Other Violations					

# Retail Food Establishment Inspection Report

## City of Rockwall

Received by: (signature) <b>Ladonna Guillory</b>	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Village green</b>	Physical Address: <b>TI tounsend</b>	City/State: <b>Rockwall</b>	License/Permit #	Page 2 of 2
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Upright freezer htt	-6				
2 door RIC					
Butter	41				

### 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:
	Hot water 129 F hand sink equipped
	Serving 3 meals / 2 residents currently
Cos	Need to confirm three comp sink sanitizer type and ppm
	Working on oven currently - wall damaged/ repair as well
	Not using commercial stove nor dishwasher
	Pantry - shelving under cans - beginning to show wear - monitor to keep it washable
	Best to store water bottles etc off floor
	Raw meats are used on site for cooking - all must reach required temp / thermo on site
W	Storage of meats in wif discussed - in case of thaw out
	Avoid using towel in drawer under utensil - best to use ar netting
35	Employee beverage containers to be hands free if possible - avoid screw cap ... as cup with straw and lid are better
46	Need paper towels in restroom
39/37	Store ice scoop with handle out of ice in small ice maker - appears to be residential - time to defrost
	2 door RIC: temps 40/41
Wcos	Store shelled eggs on bottom
Wcos	Store rte fruit above
Wcos	Place raw chicken in a container to thaw on bottom
Wcos	Reminder to date mark Tcs foods that are ready to eat
	Located digital thermo in drawer left out to use
	Discussed sanitizer and use and etc - to set up when prepping
W	Watch use of non easy to keep clean decorative residential counter items
Cos	Will remove home roach spray
32	Need to replace Wooden Knife holder as not easily cleanable
	Gloves used to touch rte foods
Cos	Will confirm dishwasher is working prior to using -
32 cos	Residential Rubbermaid containers - not nsf - replace those badly bubbled

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

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