

**\$50.00 fee for  
2nd Followup  
if needed**

**Retail Food Establishment Inspection Report**

**City of Rockwall**

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

Date: <b>10/26/2022</b>	Time in: <b>3:19</b>	Time out: <b>4:40</b>	License/Permit # <b>Fs 001215</b>	Food handlers <b>4</b>	Food managers <b>1</b>	Page <u>1</u> of <u>3</u>
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<b>Purpose of Inspection:</b> <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 <input type="checkbox"/> <b>TOTAL/SCORE</b>						
Establishment Name: <b>Village green Alzheimer's car home</b>			Contact/Owner Name: <b>Cindy Prater</b>		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	
Physical Address: <b>1192 all Townsend</b>			Pest control : <b>Ethos monthly 2nd Wednesday</b>		Hood Approved by fire <b>Need info</b>	
			Grease trap/ waste oil <b>Need info</b>		Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	
10/90/A						

**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	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	OUT	IN	NO	NA	COS	Employee Health	R
					1. Proper cooling time and temperature <b>See 27</b>			✓				12. Management of 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>Posted at hand sink</b>	
	✓				3. Proper Hot Holding temperature(135°F) <b>See attached</b>		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 holding (165°F in 2 Hours)				✓			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N. ) <b>Gloves</b>	
				✓	6. Time as a Public Health Control; procedures & records Hsp group not allowed		Highly Susceptible Populations						
					Approved Source			✓				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required <b>Cooking thoroughly</b>	
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction <b>Walmart</b>		Chemicals						
	✓				8. Food Received at proper temperature <b>To check at delivery</b>			✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables <b>Water</b>	
					Protection from Contamination		W				✓	18. Toxic substances properly identified, stored and used <b>Label</b>	
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Eggs on bottom		Water/ Plumbing						
3				✓	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>Na</u> ppm/temperature Chlorox purchased			✓				19. Water from approved source; Plumbing installed; proper backflow device <b>City approved</b>	
				✓	11. Proper disposition of returned, previously served or reconditioned <b>Discarded</b>			✓				20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days													
Compliance Status					Compliance Status								
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R	OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) <b>1</b>		2				✓	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Eggs in container to move lid ( discarded)	
	✓				22. Food Handler/ no unauthorized persons/ personnel <b>4</b>			✓				28. Proper Date Marking and disposition <b>Watch all and date of not using within 24 hrs</b>	
					Safe Water, Recordkeeping and Food Package Labeling		2					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Test strips for both and thermo digital on site / need thermo labels	
	✓				23. Hot and Cold Water available; adequate pressure, safe		Permit Requirement, Prerequisite for Operation						
				✓	24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled			✓				30. Food Establishment Permit (Current/ insp sign posted ) <b>To post out front</b>	
				✓	Conformance with Approved Procedures		Utensils, Equipment, and Vending						
				✓	25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions			✓				31. Adequate handwashing facilities: Accessible and properly supplied, used <b>Equipped</b>	
					Consumer Advisory		W					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used <b>Reminder to use commercial NSF</b>	
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label All foods precooked and rethermalized/			✓				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided <b>Discuss disposer use and etc</b>	

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	Prevention of Food Contamination	R	OUT	IN	NO	NA	COS	Food Identification	R
					34. No Evidence of Insect contamination, rodent/other animals				✓			41. Original container labeling (Bulk Food)	
1					35. Personal Cleanliness/eating, drinking or tobacco use <b>See</b>		Physical Facilities						
	✓				36. Wiping Cloths; properly used and stored <b>To set up bucket when kitchen is in operation.</b>			✓				42. Non-Food Contact surfaces clean <b>Watch</b>	
1					37. Environmental contamination <b>See</b>			✓				43. Adequate ventilation and lighting; designated areas used	
		✓			38. Approved thawing method			✓				44. Garbage and Refuse properly disposed; facilities maintained <b>Watch</b>	
					Proper Use of Utensils		1					45. Physical facilities installed, maintained, and clean <b>Drains</b>	
W	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used <b>Watch plastic forks — handle up</b>			✓				46. Toilet Facilities; properly constructed, supplied, and clean <b>Equipped</b>	
	✓				40. Single-service & single-use articles; properly stored and used				✓			47. Other Violations	

# Retail Food Establishment Inspection Report

## City of Rockwall

Received by: <b>Cindy Prater</b>	Print:	Title: Person In Charge/ Owner <b>Manager</b>
Inspected by: <i>Kelly kirkpatrick</i> <small>(signature)</small>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Village green</b>	Physical Address: <b>TI Townsend</b>	City/State: <b>Rockwall</b>	License/Permit # <b>1215</b>	Page 2 of 2
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Cooler		Eggs in container on counter	<b>112</b>	Must cool quickly without lid in freezers rt.	
Yogurt	41	(Lid on product )			
Tomatoes	41	Upright freezer	8		
Butter	41				
Crock pot	182				

### 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 TEMPS TAKEN in F
	Hot water 134 F
	All Dishes are washed first in three comp and then washed and sanitized again in the Dishmachine
29	Will need to provide thermo labels for the Dishmachine high temp to confirm operation
	Using digital thermo
Cos	Need to label spray bottle - confirmed bleach solution over 200 ppm - to dilute to
	Plans now to not use in kitchen as it is chlorox cleaner and cannot be used to sanitize
10/cos	Will need to get plain bleach now to set up for surfaces to sanitize
	Reminder that disposer is to be plugged when using three comp sink
	Using gloves to touch rte foods
	Serving 3 meals a day plus snack and 14 residents
35	Best to store personal items on the lower shelf in a plastic tub /raw items be stored on the bottom
	Eggs are stored on the bottom
	Reminder to date mark when opening Tcs foods such as yogurt with exp date at 6 days out
	Today plus six is the date mark
27	Reminder that any Tcs food left overs should be cooled down aggressively without lids to allow for rapid cooling down
	To place into cooler with out lid on top shelf or freezer - and track temps every 30 mins
	To use commercial grade appliances nsf approved
	The safest solution is to avoid left overs all together as eggs at 112 at room temp in container with lid
37	Condensation in rear of upright freezer to address and protect bags of food
34	Fly observed in kitchen
45	General detailed cleaning ... drains etc
	Manager arrived back with chlorox
Good	Dishmachine confirmed 160 surface reading
	Sink chlorine solution should be 50-100 ppm on test strips
	Discussed making sanitizer in bucket to be 100 ppm bleach product use coolWater and store wiping cloth in solution.
	Manager made visit to store during insp to get chlorox bleach for sanitizing f surfaces

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

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