

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: 10/31/2023	Time in: 2:01	Time out: 3:06	License/Permit # FS 0001215	Food handlers 2	Food managers 1	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
Establishment Name: Village Green assisted living and memory care			Contact/Owner Name: NISH		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____		10/90/A
Physical Address: 1192 TL Townsend		Pest control : Ethos 10/04/2023	Hood 5/2023	Grease trap/ waste oil: No info		Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/> COS	

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 No left overs			✓				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	✓				2. Proper Cold Holding temperature(41°F/ 45°F) Good			✓				13. 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 165 or higher all raw meats			✓				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.) Gloves - protect in drawer	
				✓	6. Time as a Public Health Control; procedures & records Prep only - HSP group		Highly Susceptible Populations						
					Approved Source			✓				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required ShelledEggs - thoroughly cooked	
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Walmart		Chemicals						
	✓				8. Food Received at proper temperature Delivered to door			✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water	
					Protection from Contamination		W				✓	18. Toxic substances properly identified, stored and used Moved to bottom shelf	
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting		Water/ Plumbing						
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature 160 SR			✓				19. Water from approved source; Plumbing installed; proper backflow device	
				✓	11. Proper disposition of returned, previously served or reconditioned Discarded			✓				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) 1						✓	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✓				22. Food Handler/ no unauthorized persons/ personnel 2 and one in the works		2				✓	28. Proper Date Marking and disposition Date marking /COS	
					Safe Water, Recordkeeping and Food Package Labeling		2				✓	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Reordered at insp	
	✓				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 Commercial			✓				30. Food Establishment Permit (Current/ insp sign posted) Posted at door	
				✓	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		W	✓				31. Adequate handwashing facilities: Accessible and properly supplied, used Watch towels	
					Consumer Advisory			✓				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch condition	
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Ingredients by request /			✓				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Confirmed	

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 Moved low		Physical Facilities						
1				✓	36. Wiping Cloths; properly used and stored Removed at insp		1					42. Non-Food Contact surfaces clean See	
1					37. Environmental contamination See attached			✓				43. Adequate ventilation and lighting; designated areas used	
				✓	38. Approved thawing method			✓				44. Garbage and Refuse properly disposed; facilities maintained	
					Proper Use of Utensils		1					45. Physical facilities installed, maintained, and clean See	
1				✓	39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Inverted		W				✓	46. Toilet Facilities; properly constructed, supplied, and clean New sign made while on site	
	✓				40. Single-service & single-use articles; properly stored and used				✓			47. Other Violations	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (Printed) Cindy Prater	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: Village Green	Physical Address: 1192 TL Townsend	City/State: Rockwall	License/Permit # Fs 0001215	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	40	Upright freezer	13		
Ham	41	HTT			
Cream cheese	41				
Ground beef	40				

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 F
Cos	Hot water 129 F / need paper towels at hand sink -Cos at time
39	To replace fabric pad for dishes with plastic
Cos	To avoid storing wiping cloths dirty behind sink
	Using quats sanitizer for wiping cloths - stored in red buckets
	Reminder to always test at 200Ppm
42	To clean inside cabinets and drawers etc
45	Still need to address paint in various areas - lives crock pot from last insp
28/cos	Reminder to date mark all rte foods with date of 6 days out - or manufacturer date which ever is less
42	Need to detail clean inside cooler - organization good just need to work on personal items for residents
39/cos	Need to store spoons etc inverted in container
	Using digital thermo / test strips for high temp machine /
	Reminder to close up dry goods in dry storage well to make vector proof after opening including sugar and crackers etc
37	Heavy condensation in upright freezer to be addressed ... possible drain issue / in bags of food to protect
Cos	Moved allChemicals to bottom shelf in dry storage
	Watch paint on shelves in dry storage
	Dishmachine ran twice - changed sticker at 160 SR
29	Test strips for quats expired ... will order new - must test daily
46	Need to add hand wash sign in restroom
45	Regular maintenance- walls / cove base paint etc

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

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