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
Employee health

Date:	100	Time in: Time out: License/		<b>0</b> 1	E					Food managers	Page 1 of 2	2
	0/31/2023 2.01 3.00 1 3 0001213 2 1											
Establishmen	Nar	ne: Contact/Owner		4-	inves	uga	uon	_	5-CO/Construction     * Number of Repeat Violation		TOTAL/SCOI	KŁ
		assisted living and memory care NISH  Pest control:		Hoo	. d	1	Cro		✓ Number of Violations COS	S: ollow-up: Yes	10/90/	Ά
Physical Add 1192 TL Towns		Ethos 10/04/2023		5/20			No ir		e trap/ waste oil: Fo	© Cos		
Compliant Mark the approximately			NO = not o			NA	= not	app	plicable COS = corrected on site	$\mathbf{R}$ = repeat vio	olation W-Watc	ch
Wark the appre	priuc	Priority Items (3 Points) violation		e Im	medi	ate (	Corre	ecti		шт 🗸 т ирргорги		
O I N N	C		R	О	mplia I	N	N	С				R
U N O A	O S	(F = degrees Fahrenheit)		U T	N	ō		o s	1 3	ee Health		
		Proper cooling time and temperature     No left overs			/				12. Management, food employee knowledge, responsibilities, and		employees;	
		2. Proper Cold Holding temperature(41°F/ 45°F)							13. Proper use of restriction and	exclusion; No dis	charge from	
		Good			<b>/</b>				eyes, nose, and mouth			
		3. Proper Hot Holding temperature(135°F)							<b>Preventing Conta</b>	mination by Har	nds	
<b>V</b>		Proper cooking time and temperature     or higher all raw meats			<b>/</b>				14. Hands cleaned and properly	washed/ Gloves u	used properly	
		5. Proper reheating procedure for hot holding (165°F in 2 Hours)			•				15. No bare hand contact with re alternate method properly follow			
		,	_						Gloves - protect in draw	ver		
		6. Time as a Public Health Control; procedures & records Prep only - HSP group								tible Populations		
		Approved Source			/				16. Pasteurized foods used; proh Pasteurized eggs used when requ	iired	fered	
		7. Food and ice obtained from approved source; Food in							ShelledEggs - thoroug	дпіу соокеа		
		good condition, safe, and unadulterated; parasite destruction Walmart							Che	micals		
		8. Food Received at proper temperature							17. Food additives; approved and	d properly stored;	Washing Fruits	
		Delivered to door			<b>/</b>				& Vegetables Water		Ü	
		Protection from Contamination		W			18. Toxic substances properly identified, stored and used Moved to bottom shelf			nd used		
		Food Separated & protected, prevented during food preparation, storage, display, and tasting								Plumbing		
		10. Food contact surfaces and Returnables ; Cleaned and								Ü	ad: proper	
		Sanitized at ppm/temperature 160 SR			<b>\</b>			19. Water from approved source; Plumbing installed; proper backflow device				
		11. Proper disposition of returned, previously served or reconditioned <b>Discarded</b>					20. Approved Sewage/Wastewater Disposal System, proper disposal					
		Discarded							uisposui			
		Priority Foundation Items (2 P							*			_
O I N N N U N O A	COS		oints) vi	O U	I	N	N A	C O	*	Control/ Identific	eation	R
		Priority Foundation Items (2 P  Demonstration of Knowledge/ Personnel  21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)	R	0	I	N	N A	С	rective Action within 10 days			R
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## Retail Food Establishment Inspection Report

## City of Rockwall

Received by: Cindy Prater	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Payment   Paym	<b>-</b>	•								
Items   Item										
2 door cooler  Ham  Ham  A1  HTT  Cream cheese  41  Ground beef  A0  Boston And System Cooler (A)  AN AN EXPLATION OF YOUR EXTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTIFIED FOR AT Itemps.  To replace fabric pad for dishes with plastic  Cos Hot water 129 F / need paper towels at hand sink -Cos at time  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  Sill need to address paint in various areas - lives crock pot from last insp  28/cos Reminder to date mark all ret foods with date of 6 days out - or manufacturer date which ever is less  49  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  Moved all'Chemicals to bottom shelf in dry storage  Dishmachine ran twice - changed sticker at 160 SR  Test strips for quats expired will order new - must test daily  Need to add hand wash sign in restroom  45  Regular maintenance- walls / cove base paint etc  Fritat:  **First:**  **First:**  **Title:**  **Privat:**  **Title:**  **Privat:**  **Title:**  **Privat:**  **Title:**		<u> </u>	1.02		l					
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