

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: 04/15/2022	Time in: 1:40	Time out: 3:04	License/Permit # Need 2022	Food Manager: Need info	Food Handlers: Need info	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: Village Green	Contact/Owner Name: Village green	* Number of Repeat Violations: _____	10/90/A	
		✓ Number of Violations COS: _____		
Physical Address: 1192 T L Townsend	Pest control : Massey	Hood Residential	Grease trap : Need info	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
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
3				✓		✓					
	✓					✓					
		✓				Preventing Contamination by Hands					
		✓				✓					
		✓						✓			
		✓				Highly Susceptible Populations					
				✓		✓					
	✓					Chemicals					
	✓					✓					
				✓		✓					
	✓					Water/ Plumbing					
W						✓					
				✓		✓					

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
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
W						✓					
W						✓					
Safe Water, Recordkeeping and Food Package Labeling						2					
	✓					Permit Requirement, Prerequisite for Operation					
	✓					✓					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
				✓		✓					
Consumer Advisory						2					
	✓					✓					

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
Prevention of Food Contamination						Food Identification					
	✓					✓					
W						Physical Facilities					
1						✓					
1						✓					
1				✓		✓					
Proper Use of Utensils						W					
W						✓					
	✓					✓					

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Kimilee Salmon	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: TI Townsend	City/State: Rockwall	License/Permit # Need 2022	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					
Tomatoes	41				
Mac n cheese	41				
Chicken	41				
Baked pot from yesterday	45				
Discarded					
Advised to turn down unit					

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: temps in F
	Hot water 115 F
	Reminder for thaw in cooler avoid thawing at room them in sink
	Three compartment sink is used - advised to avoid storing sponges in worn condition and should be near wash sink
	Moved hand soap and towels away from three comp sink to avoid serving as a reminder
	Discarded old sponges
32	Time to replace cutting board
36	Avoid using cloth towels under clean dishes
34	To avoid use of home pesticides in this kitchen
	When prepping sanitizer bucket must be set up to store wiping cloths in solution at 100 ppm bleach for food contact surfaces
	You may also choose a quats product but never want to used together with bleach and will need test strips
	Keep an eye on condition of residential plastic containers
32	When selecting dishware and food container NSF is best
W	Any coated container could peel or flake and could contaminate food
	Test strips on site for sanitizer
	All dishes to be wash rinsed and then sanitized and air dried
	Gloves on site to use
	New ex director is working on her food manager cert / all employees will be handlers within 30 days of hire
	Discussed organization in cooler
09 /cos	Raw chicken and eggs on bottom / raw meat bottom but separate
W	Anything that is personal to be on bottom shelf
	All precooked and cooling down foods to be placed uncovered in freezer to cook on top sled the. Cover and stir in cooler
	Cooler is holding borderline temps best to turn down
	Advised to cook all foods to required temps -or 165F
	Must cook all eggs to fully cooking - scrambled - as not using pasteurized shelled eggs
	Digital thermo needs new battery -
46	Add mop rack to wall near mop sink
	Upright freezer is holding good temps but has a major leak inside that has contaminated bags of food / discard bags
09	Organize the freezer and dry storage / place dry goods in bags in plastic containers etc/ store cups away from chemicals / avoid floor storage to allow to clean floor

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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