Followup Fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

City of Rockwall

10a 4	/2	8/	25	5	Time in: 10:10	Time out: 11:10		Food handlers 0 Page 1 of 2 3-Complaint 4-Investigation 5-CO/Construction 6-Other TOTAL/SCORE										
					tion: 1-Routine	2-Follow U		omplair		4-	Inve	stiga	ation	1	5-CO/Construction	6-Other	TOTAL/SCO	RE
Vi		e G	are	en I	ne: Memory Care		Contact/O		ame:	1					Number of Repeat Vio	COS:	14/86	/R
Pł 119	iysic 92 T	al A L To	ddre wns	ess: end	Dr Rockwall, TX	Eth	st control : os 4/10/25			Ho N/a	od		Gı N/a		e trap :/ waste oil	Follow-up: Yes No	1 7/00/	
M	ark t	Con he ap	iplia pprop	nce S oriate	points in the OUT box for		tem	Mark '✓	' a cl		ark in	appı	opria	te bo	x for IN, NO, NA, COS M	a site \mathbf{R} = repeat vio	olation te box W = R Watcl	h
Co	mpli	iance	e Sta	tus	Prio	rity Items (3	Points) viol	lations I	Requ		n <i>med</i> lompl				ve Action not to exceed 3 de	iys		
O U T	Î N	N O	N A	C O S		nperature for Fo egrees Fahrenhei			R	O U T	N	N O	N A	C O S	Emp	oloyee Health		R
		/			1. Proper cooling time a No leftovers	and temperature					/				12. Management, food emple knowledge, responsibilities,		employees;	
	•				2. Proper Cold Holding	temperature(41°	°F/ 45°F)				/				13. Proper use of restriction a	and exclusion; No disc	charge from	
		•			3. Proper Hot Holding t	temperature(135°	°F)								State hand wash pos	ster on wall ontamination by Han	ade	
		·			4. Proper cooking time	and temperature	:				/				14. Hands cleaned and prop			
					5. Proper reheating prod	cedure for hot ho	olding (165°F	in 2			. /				15. No bare hand contact wit alternate method properly fo	h ready to eat foods o	or approved	
	_				Hours) 6. Time as a Public Hea	alth Control: prod	cedures & rec	cords							Gloves & utensils			
	•										Ι.				16. Pasteurized foods used; p	ceptible Populations prohibited food not off		
			•			proved Source					~				Pasteurized eggs used when Shell eggs only			
	~				7. Food and ice obtaine good condition, safe, ar destruction Walmar	nd unadulterated;	; parasite	in							(Chemicals		
	/				8. Food Received at pro						/				17. Food additives; approved & Vegetables	and properly stored;	Washing Fruits	
					,	from Contami	nation				/				Water 18. Toxic substances properl Store low and separa		id used	
3					9. Food Separated & pr preparation, storage, dis See			i								er/ Plumbing		
3					10. Food contact surfact Sanitized at 200			and			/			ı	19. Water from approved sou backflow device City approved	rce; Plumbing install	ed; proper	
	/				11. Proper disposition of reconditioned No re	of returned, previ	iously served	or			~			Ì	20. Approved Sewage/Waste disposal	ewater Disposal System	m, proper	
				_														
0	т	N	N		Pri	ority Founda	tion Items	(2 Poi							rective Action within 10 day	?S		D
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge/	Personnel		nts)	violat O U T	I N	Req N O	N A	Cor.		ere Control/ Identific	eation	R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Rashun Williams	Print: Rashun Williams	Title: Person In Charge/ Owner
Inspected by: Richard Hill (signature)	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

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	ment Name: e Green Memory Care	Physical A		nsend D		Tity/State: Rockwa	II Tv	License/Permit # FS-0001215	Page <u>1</u> of <u>2</u>		
Village	e dieen wemory care	1192			E OBSERVAT		II, I A	13-0001213			
Item/Loc	ation	Temp	Item/Loca			Temp	Item/Loca	ation	Temp		
Reach	r Freezer amb		Cool	king p	ot roast	51					
Ref	rigerator amb	37									
	Butter	38									
W	hile tomatoe	38									
	Yogurt	38									
Tha	awing chicken	29									
Item	AN INCREOTION OF YOUR PO				CORRECTIV			THE COMPLETIONS OF SEC.	VED AND		
Number	NOTED BELOW. all competatores are taken in t										
	Restroom equipped te	•									
	Hand sink equipped, t	emp grea	ter than	107							
	3comp sink set up, 12		•		n						
	Dishwasher not operational during inspection										
32	All cutting boards are										
37/9	Frozen condensation on top and back wall interior freezer, need to defrost, must protect food as well										
	Thawing chicken under cold running water in prep sink										
32/45											
42	General detail cleaning interior bottom of refrigerator										
10	Mold, dirty surface in ice machine, burn ice w/r/s entire hopper, allow to air dry before ice accumulates										
29	Digital Taylor thermo not working (batteries) strips current										
	Great practice to hang mop head to drip dry over mop sink										
	All food arrived fully cooked, heated to manufacturer instructions, and served. No hot holding										
00/45	Using shelled eggs, cooked scrambled, hard boiled or fried fully since serving to population over 65										
43	Paint chipping around cabinet and drawer pulls, to clean and repaint to make cleanable										
43	Light bulb out in kitch To confirm internal ter			second	of pot roas	t before	serving	to			
					•						
Received (signature)		e	P	sint: Se	e abo	ove		Title: Person In Charge/	Owner		
Inspected (signature)	l by:		7 P	rint:	chard						
Form FH-06	5 (Revised 09-2015)) (<u> </u>		<u> </u>			Samples: Y N #	collected		