

Followup fee of
\$50.00 after
First Followup

Retail Food Establishment Inspection Report

City of Rockwall

☒ First aid kit

☒ Allergy policy

☒ Vomit clean up

☒ Employee health

Date: 6/16/25	Time in: 11:08	Time out: 12:15	License/Permit # FS-8972	CPFM 2	Food handlers 2	Page <u>1</u> of <u>2</u>
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 <input type="checkbox"/> TOTAL/SCORE						
Establishment Name: Lakeshore Assisted Living			Contact/Owner Name: Entire Griffin		<div><input checked="" type="checkbox"/> Number of Repeat Violations: <u> </u></div> <div><input checked="" type="checkbox"/> Number of Violations COS: <u> </u></div>	
Physical Address: 5250 Medical Dr Rockwall, Tx			Pest control : ABC Pest 11/27/23	Hood American 5/2025	Grease trap :/ waste oil LES 11/9/23 1500g	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 '✓' a checkmark in appropriate box for IN , NO , NA , COS Mark an <input checked="" type="checkbox"/> in appropriate box for R						
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days						
Compliance Status		Time and Temperature for Food Safety (F = degrees Fahrenheit)			R	
OUT	IN	NO	NA	COS		
	✓				1. Proper cooling time and temperature	
	✓				2. Proper Cold Holding temperature(41°F/ 45°F) See	
	✓				3. Proper Hot Holding temperature(135°F) See	
		✓			4. Proper cooking time and temperature	
			✓		5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
	✓				6. Time as a Public Health Control; procedures & records	
		Approved Source				
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Ben E Keith	
	✓				8. Food Received at proper temperature Checking	
		Protection from Contamination				
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature	
	✓				11. Proper disposition of returned, previously served or reconditioned Discard	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
Compliance Status		Demonstration of Knowledge/ Personnel			R	
OUT	IN	NO	NA	COS		
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 1	
	✓				22. Food Handler/ no unauthorized persons/ personnel 3	
		Safe Water, Recordkeeping and Food Package Labeling				
	✓				23. Hot and Cold Water available; adequate pressure, safe 125, Good pressure	
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial label	
		Conformance with Approved Procedures				
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Temps taken 3x daily	
		Consumer Advisory				
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/ Buffet Plate)/ Allergen Label Ingredients upon request	
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First						
Compliance Status		Prevention of Food Contamination			R	
OUT	IN	NO	NA	COS		
1					34. No Evidence of Insect contamination, rodent/other animals	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use	
	✓				36. Wiping Cloths; properly used and stored Stored in solution 200ppm	
	✓				37. Environmental contamination	
	✓				38. Approved thawing method Refrigerator and cold running water	
		Proper Use of Utensils				
1					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
	✓				40. Single-service & single-use articles; properly stored and used	
Food Identification						
OUT	IN	NO	NA	COS		
	✓				41. Original container labeling (Bulk Food)	
Physical Facilities						
1					42. Non-Food Contact surfaces clean	
1					43. Adequate ventilation and lighting; designated areas used	
	✓				44. Garbage and Refuse properly disposed; facilities maintained	
1					45. Physical facilities installed, maintained, and clean	
	✓				46. Toilet Facilities; properly constructed, supplied, and clean	
			✓		47. Other Violations N/A	

City of Rockwall

Received by: (signature) Ayanna Taylor	Print: Ayanna Taylor	Title: Person In Charge/ Owner Kitchen Director
Inspected by: (signature) Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Lakeshore Assisted Living						Physical Address: 5250 Medical Dr							City/State: Rockwall, Tx								License/Permit # FS-8972									Page 2 of 2									
TEMPERATURE OBSERVATIONS																																							
Item/Location						Temp		Item/Location						Temp		Item/Location						Temp																	
UP Freezer #3						8.3		Steam table																															
Residential comboFreezer						3.8		Taco meat						162																									
Residential combo Refrigerator						39		Cooking Spanish rice						174																									
UP Freezer #1						8.9																																	
UP Fridge #2 amb						35																																	
Noodle/spagetti						36/38																																	
UP Fridge #1 amb						34																																	
Half&half/milk						36/38																																	
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 temperatures are taken in F																																					
		Restrooms equipped greater than 100																																					
		Hand sinks equipped greater than 106																																					
		3comp sink 125, quat sani 200ppm																																					
33		Dishwasher not confirmed																																					
		May continue to use dishwasher but will need to set up 3 comp sink for sani and dip allow to air dry																																					
28		Date label issues exceeded the 6 day discard after prep or open																																					
		Need to clean cooking equipment outside, underneath, in between, behind and floor/wall under hood																																					
32		Observed rough cutting boards address by either sanding or replacing all boards																																					
		Cleaning coffee, tea nozzles daily																																					
34		Air curtain confirmed after zip tie was removed																																					
		Ice machine looks great inside, air gap confirmed on condensation line																																					
45		Detail cleaning underneath dry storage shelves																																					
39		Good practice to allow mop heads to drip dry over mop sink, not sitting in mop sink																																					
		Discourage using residential fridge/freezer combo, when unit is replaced - must use nsf certified commercial equipment																																					
		Using digital thermo onsite, strips are current																																					
43		2 lights that are not working																																					
W		Can opener blade shows wear and tear, if surface begins to oxidize, change blade																																					
Received by: (signature)								Print:								Title: Person In Charge/ Owner																							
See above								See above																															
Inspected by: (signature)								Print:																															
R M Hill RS								Richard Hill																															
																Samples: Y N # collected																							

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