

Retail Food Establishment Inspection Report

- ☒ First aid kit
- ☒ Allergy policy
- ☒ Vomit clean up
- ☒ Employee health

Date: 6/23/2025	Time in: 3:45	Time out: 5:30	License/Permit # need current posted	Est. Type	Risk Category	Page 1 of 2		
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: Rockridge Assisted Living & Memory Care			Contact/Owner Name:		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____		12/88/B	
Physical Address: 720 E Ralph Hall Rockwall, TX			Pest control : w/building		Hood HOTZ/6-2025	Grease trap : America's/3000gal/5-22-2025		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 X 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)			
	✓				3. Proper Hot Holding temperature(135°F)			
	✓				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 US Foods			
	✓				8. Food Received at proper temperature check at receipt			
		Protection from Contamination						
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting			
3				✓	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature			
	✓				11. Proper disposition of returned, previously served or reconditioned discarded			
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days								
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R		
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 1			
	✓				22. Food Handler/ no unauthorized persons/ personnel 1			
		Safe Water, Recordkeeping and Food Package Labeling						
	✓				23. Hot and Cold Water available; adequate pressure, safe			
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled			
		Conformance with Approved Procedures						
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions			
		Consumer Advisory						
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label all meats to required temps			
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First								
OUT	IN	NO	NA	COS	Prevention of Food Contamination	R		
	✓				34. No Evidence of Insect contamination, rodent/other animals			
	✓				35. Personal Cleanliness/eating, drinking or tobacco use			
	✓				36. Wiping Cloths; properly used and stored			
1					37. Environmental contamination			
1					38. Approved thawing method			
		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			
OUT	IN	NO	NA	COS	Food Identification	R		
	✓				41.Original container labeling (Bulk Food)			
		Physical Facilities						
W					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			

1st followup is free. Any additional followups will result in a \$50 fee.

Retail Food Establishment Inspection Report

Received by: (signature) Andre Mitchell	Print: Andre Mitchell	Title: Person In Charge/ Owner Manager
Inspected by: (signature) Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Rockridge Assisted Living & Memory Care		Physical Address: 720 E Ralph Hall		City/State: Rockwall, TX		License/Permit # need current posted		Page 2 of __	
TEMPERATURE OBSERVATIONS									
Item/Location		Temp F	Item/Location		Temp F	Item/Location		Temp F	
steam table/lima beans		172	3 door freezer		6				
peas		161	3 door freezer		8				
beets		156	chicken hot holding in oven		203				
reach in cooler/orange juice		41							
3 door cooler/cut melon		41							
turkey		41							
3 door cooler/ham		41							
cut melon		41							
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:								
	warewash hand sink 103F equipped								
	3 comp sink 111F								
	Sani dispenser/concentrated/will have to test to get correct @200-400ppm quats								
10/33	Dishwasher not sanitizing/ changed sani source and then sanitized at 100ppm chlorine								
	Test strips on site/current								
10	No sani buckets setup at inspection/ COS to 200ppm quats/discussed MUST have during prep and service								
37	Need to strain fry grease/weekly when used								
	Gloves used for all prep and RTE								
45	To clean floors/some minor food debris								
38	All foods to be defrosted under running cool water or in coolers								
32	To discard any pans with scratched teflon								
	Temp logs recorded daily for all coolers and freezers								
	All meats to required temps								
39	Discard frayed spatulas/could be a physical contamination								
	Cook Line hand sink 108F equipped								
	Reminder to watch for dented cans								
	Reminder 30 days to get food handlers license for new employees								
	Discussed cleaning and saniting juice nozzles/per manufacturer's guidlines/to sanitize nozzles daily								
	Tea nozzles WRS daily								
	Prep hand sink 106F equipped								
37/45	Mold on ceiling/leaks when raining/refer to building as well								
45	Steam table leaking under/need to repair								
43	Several lights out in kitchen/to repair								
	Water in bulbs over stove/from leaking roof apparently/								
43	Need light shield replaced over coolers/to prevent bulb from falling and shattering								
	Coffee service hand sink 100+F equipped								
W	Some minor cleaning inside freezers								
Received by: (signature) Andre Mitchell			Print: Andre Mitchell			Title: Person In Charge/ Owner Manager			
Inspected by: (signature) Christy Cortez, RS			Print: Christy Cortez, RS			Samples: Y N # collected			

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