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

Date: <b>7/22/25</b>			2:00	Time in: Time out: License/P 2:00 2:45 FS-9								2 CPFM	[	Food handlers 21	Page 1	of <u>2</u>			
Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla						int	4-Investigation			tion		5-CO/Constructio		6-Other	TOTAL/	SCORE			
Establishment Name: Contact/Owner I Baylor Scott & White Emergency Center								Vame:						Number of Repeat Violations: Number of Violations COS:			0/10	<b>1</b> Λ/Λ	
Physical Address: 1975 Alpha Dr #100, Rockwall, TX 75087  Pest control: Orkin monthly								Hood N/a		Grease tra Caliper 7/8		trap :/ waste oil 7/8/25	F N	follow-up: Yes ☐ Io 🖊	0/100/				
										not observed $NA = not$ applicable $COS = corrected$ on site $R = repeat$ violation a checkmark in appropriate box for $IN$ , $NO$ , $NA$ , $COS$ Mark an in appropriate box for							olation W= te box for <b>R</b>	Watch	
Priority Items (3 Points) violations Compliance Status									Requ	_			Corr		ve Action not to exceed	d 3 days			
O U T	I N	I N N C Time and Temperature for Food Safety					R	O I N U N C			N C A O S		Employee Health				R		
•		/		· ·	Proper cooling time and temperature     No leftovers						/				12. Management, food oknowledge, responsibili			l employees;	
	/				2. Proper Cold Holding temperature(41°F/ 45°F)					13. Proper use of restriction and exclusion; No disce eyes, nose, and mouth Employee health form posted				scharge from	ı				
		/			3. Proper Hot Holding temperature(135°F)											POSTED  amination by Har	nds		
		<b>/</b>			4. Proper cooking time and temperature					/				14. Hands cleaned and	properly	y washed/ Gloves	used properly	у	
		~			5. Proper reheating pro- Hours)	cedure for hot ho	olding (16	65°F in 2			/				15. No bare hand contact with ready to eat foods or alternate method properly followed (APPROVED Gloves & utancils				_)
	/				6. Time as a Public Hea	alth Control; proc	cedures	& records			<u> </u>				Gloves & utensils  Highly Susceptible Populations			3	
					Ap	proved Source					/				16. Pasteurized foods us Pasteurized eggs used v			fered	
	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction US Foods								Chemicals										
	/				8. Food Received at pro Checking	oper temperature							<b>/</b>		17. Food additives; app & Vegetables	roved ar	nd properly stored;	Washing Fr	uits
						n from Contamir					/				18. Toxic substances pr Stored low and se			nd used	
	/				9. Food Separated & pr preparation, storage, di	splay, and tasting	3								Water/ Plumbing				
	/				10. Food contact surfact Sanitized at _200_			ned and			~				19. Water from approve backflow device <b>City approve</b>	ł			
	11. Proper disposition of returned, previously served or reconditioned Discard						/				20. Approved Sewage/V disposal	Wastewa	ter Disposal Syste	em, proper					
0	7	NT	N	C	Pri	iority Founda	tion Ite	ems (2 Po				_			rective Action within 1	0 days			
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## Retail Food Establishment Inspection Report

## City of Rockwall

Received by: (signature) Kari.Snyder@emerus.com	Print: Kari Snyder	Title: Person In Charge/ Owner
Inspected by: Richard Hill (signature)	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: cott & White Emergency Cente	Physical <i>A</i> r 1975	Address: Alpha Dr #100	City/State: Rockwa	II, Tx	License/Permit # FS-9271	Page <u>2</u> of <u>2</u>					
		<u> </u>	TEMPERATURE O	BSERVATIONS								
Item/Loc	ation	Temp	Item/Location	Temp	Item/Loc	cation	Temp					
Freeze	er HTT	1.4										
F	Refrigerator	36										
	Milk	40										
	Yogurt	40										
				DDECENTE A CENTO	Na							
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temperature	TABLISHM				THE CONDITIONS OBSI	ERVED AND					
	Restrooms equipped,	temp gre	eater than 106									
	Hand sinks equipped,	temp gre	eater than 125 throu	ghout kitchen								
	3 comp sink not set up	o, 146 us	ing Ecolab Sinkand	Surface Sanitize	er							
	Dishwasher confirmed	d 100ppn	n									
	Rhonda Hubbard is th	e new D	ietitian Director, Crys	stal is still onsite								
	Now using US Foods to receive food orders											
	Sink and Surface test	strips cu	ırrent, tested within r	ange								
	Dishwasher test strips current											
W	To place secondary thermos in both Freezer & Fridge											
	All food is fully cooked, arrives frozen, rethermalized on manufacturer directions per order, no hot holding											
	Digital Thermo onsite and available											
W	Using disposable cutlery (wrapped and bulk) to store bulk with handles up and parts that go in mouth down											
Received (signature)	See abov	/e_	See See	above		Title: Person In Charg	ge/ Owner					
Inspected (signature)	I by:	48)	Rich	nard Hill		Samples: Y N	# collected					