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: 8/13/25			Time in: 11:30	Time out: 12:20		FS-9							2 CPFM	Food handlers  9	Page 1	of <u>2</u>				
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain						4-Investigatio			n [	5-CO/Construction	6-Other TOTAL		/SCORE							
Establishment Name: Contact/Owner I Highland Meadows Tamera Burch											Number of Repeat Violations: Number of Violations COS:		4/96/A							
Physical Address:  1870 S John King Blvd Rockwall, TX  Pest control: Spidermen bi-monthly  IN = in compliance						Hood Grease American 6/16/25 LES 7/					e trap :/ waste oil 16/25 1000g	No V								
Mark the appropriate points in the <b>OUT</b> box for each numbered item Mark '						√' a (	not observed NA = not applicable COS = corrected on site R = repeat violatic checkmark in appropriate box for IN, NO, NA, COS Mark an in appropriate box						lation W= Y	Watch						
Cor	_	Priority Items (3 Points) violation				Req		Compliance				tve Action not to exceed 3 days								
U T	I N	N N C O A O S Time and Temperature for Food Safety (F = degrees Fahrenheit)			K			ı o	N A	o s	Employee Health									
	(	/	Proper cooling time and temperature					V				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting								
				2. Proper Cold Holding temperature(41°F/ 45°F) See					13. Proper use of restriction and exclusion; No of eyes, nose, and mouth					and exclusion; No disc	charge from					
	/			3. Proper Hot Holding temperature(135°F) See									Preventing Co.	ntamination by Han	ıds					
	(	4. Proper cooking time and temperature					V				14. Hands cleaned and prope									
	(	/			5. Proper reheating prod Hours)	cedure for hot ho	lding (16	65°F in 2			V				15. No bare hand contact with alternate method properly fol Gloves and utensils			)		
	/				6. Time as a Public Hea	alth Control; proc	edures o	& records	*							ceptible Populations				
					Ap	proved Source					V				16. Pasteurized foods used; prohibited food not offered     Pasteurized eggs used when required     Eggs					
					7. Food and ice obtaine good condition, safe, ar destruction Sysco	nd unadulterated;					Chemicals									
					8. Food Received at pro Checking	oper temperature					V				17. Food additives; approved & Vegetables Water	and properly stored;	Washing Fru	its		
					Protection	from Contamir	nation				V	1			18. Toxic substances properly	y identified, stored an	d used			
(	/				9. Food Separated & pr preparation, storage, dis	splay, and tasting	;									er/ Plumbing				
				~	10. Food contact surfac Sanitized at <u>200</u>			ned and Ost			V				19. Water from approved sou backflow device City approved					
					11. Proper disposition of reconditioned Disc	of returned, previo	ously sei	rved or			V				20. Approved Sewage/Waster disposal	water Disposal System	m, proper			
0	T	N	N	С	Pri			ems (2 Po							rective Action within 10 day	S		D		
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## Retail Food Establishment Inspection Report

## City of Rockwall

Received by: Tamera Burch	Print: Tamera Burch	Title: Person In Charge/ Owner MOD
Inspected by: Richard Hill (signature)	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Fetablish	ment Name:	Physical A	ddrese: Ci	ty/State:		License/Permit #	Page	2 of 2			
	and Meadows		S John King Blvd F	Rockwal	I, Tx	FS-9314	1 age	Z 01 Z			
Item/Loc	cation	Temp	TEMPERATURE OBSERVATI Item/Location	ONS Temp	Item/Loca	ation		Temp			
	nt freezer htt	10.1	Slice cheddar	38				172			
	pright fridge	10.1	Grated Mozzarella	39		nanical Broce					
0	Milk	40	Cooked Sausage			nanical potato					
C+	ew tomatoes	39	WIF HTT	-5.6	IVICCI	iariicai potate	<i>J</i> C3	1 / /			
_		39		-5.0							
	Hot holding	100/140	Steam wells	100							
FIS	sh/chix strips	138/149		168							
	WIC amb	36	Broccoli	171							
	Butter	38	Mash potatoes/gravy								
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temperature	TABLISHME	SERVATIONS AND CORRECTIVE OF THE SEEN MADE. YOUR ATTENTION F			THE CONDITIONS OBSERV	/ED A	ND			
	Restrooms equipped greater than 112										
	Hand sinks equipped temp greater than 110 throughout kitchen										
	3 comp not set up, 132, quat sani 200ppm										
	Dishwasher confirmed 160st										
	Great practice to hang mop head to drip dry over mop sink										
	Red sani buckets filled at 3 comp Quats 200ppm										
45/32			sh area, vent oxidation buildi								
32	Cutting boards rough, code requires smooth and durable, options include resurfacing or replacement										
	Using yellow digital thermo, test strips current										
32/45	Mold and water stained ceiling around vent in dry storage, to address to make cleanable										
	Thawing strawberries u day cold running water										
	Air curtain confirmed operational										
4-	Dented cans identify and placed on separate shelf return										
45	FRP needs to be secure by rear service door										
40	Staff using gloves to handle rte foods  Miner detail cleaning on ten of proofing achinet										
42	Minor detail cleaning on top of proofing cabinet  Red sani buckets filled at three comp sink										
	- 154 54 240NOIO IIIOG GC IIIO GOINP GIIIC										
Received	l by:		Print:			Title: Person In Charge/	Owner				
(signature)		/e	See abo	ve							
Inspected (signature)		S) (2	Richard	Hill							
	6 (Revised 09-2015)	`		- 4111		Samples: Y N #	collecte	ed .			