Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 7/25/2025		25	Time in: 2:45	Time out: 3:52		License/Permit #			post current				ent Est. Ty	Risk Category High	Page 1	of <u>2</u>			
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain								4-	Inve	stiga	ation		5-CO/Constructio	n 6-Other	TOTAL/S	CORE			
Establishment Name: Contact/Owner Na Rockwall Nursing Care Center									lame:	* Number of Repeat Violations: ✓ Number of Violations COS:					ions COS:	10/9	Λ/Λ		
Physical Address: 206 Storrs Rockwall, TX Perfect Pest Control 7-15-20								2025		Hood Grease trap : Fatboy/250				trap : y/250gal/7-10-202	ronow up. res		U/A		
		Com	plia	nce S	Out = not in copoints in the OUT box for	ппрпапсе	n compliance	110) = not							ted on site \mathbf{R} = repeat vio	lation W-V	Watch	
IVI	IIK L	пе ар	рргор	паце	•										x for IN, NO, NA, COS ve Action not to exceed		e box for K		
О	Compliance Status O I N N C Time and Temperature for Food Safety						R	О	Î	N						R			
U T	N O A O S (F = degrees Fahrenheit) 1. Proper cooling time and temperature							T	U N O A O Employee Health T 12. Management, food employees and conditional en					employees:					
	~				1. Proper cooling time and temperature						~				knowledge, responsibili				
	~		2. Proper Cold Holding temperature(41°F/ 45°F)							13. Proper use of restriction and exclusion; No dischaeyes, nose, and mouth					charge from				
	3. Proper Hot Holding temperature(135°F)								Ľ				D	- Cartania d'an la Ha	J.,				
	3. Proper Hot Holding temperature(135°F) 4. Proper cooking time and temperature												properly washed/ Gloves u						
	4. Froper cooking time and temperature 5. Proper reheating procedure for hot holding (165°F in 2)						Gloves used 15. No bare hand contact with ready to eat foods					r approved	_						
	Hours)				(100 1 111 2			~				alternate method proper	YN.)					
		V			6. Time as a Public Health Control; procedures & records										Highly	Highly Susceptible Populations			
					Ap	proved Source					<				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required				
					7. Food and ice obtained from approved source; Food in									pasteurized eggs only					
	•	√			good condition, safe, and unadulterated; parasite										Chemicals				
				8. Food Received at proper temperature										roved and properly stored;	Washing Fru	iits			
				check at receipt						~				& Vegetables					
				Protection from Contamination					~				18. Toxic substances pr	operly identified, stored an	d used				
	~			9. Food Separated & protected, prevented during food preparation, storage, display, and tasting												Water/ Plumbing			
3				~	10. Food contact surfact Sanitized at			ed and			_			+	19. Water from approve backflow device	ed source; Plumbing install	ed; proper		
					11. Proper disposition of	of returned, prev	viously serve	ed or						İ	20. Approved Sewage/V	Wastewater Disposal System	m, proper		
L	_				reconditioned										disposal				
0	Priority Foundation Items (2 Points) I N N C N O A O Demonstration of Knowledge/ Personnel					nts) v	0	I	N	N	С		0 days		R				
\mathbf{U}			Δ	О	Demonstration					U	N	О	Α	0					
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Received by: (signature) Tames Parker	Print: James Parker	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

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2 dc	or cooler/turkey	39									
		OB	SERVATION	S AND CORRECT	IVE ACTIO	NS					
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:										
	Self serve cereals with pull down release										
	Contained sugar dis	-									
	Creamer dispenser	•		able tube/cha	naed we	eklv					
	Hand sink 120F eq										
W	To clean hand sink	<u>pp-ca</u>									
	3 comp sink 126F										
W	Hot water dripping	from 3 c	omn fauc	et/to renair to	have ho	nt water	conserved for u				
10	Sani dispenser empt		•	•							
45	To clean floors und	-					o lor cam backet				
45	To repair wall behir				<u> </u>						
		nitizing/ sani was out/COS to 100ppm chlorine									
10,00		•									
	Coffee/tea dispenser cleaned daily Reminder to clean and sanitize juice gun nozzle daily										
37		(in extra storage) needs to be defrosted									
W		· · · · · · · · · · · · · · · · · · ·									
	Discussed disposal of mop water/not outside, but in a captured drain Dented cans separated										
45	•		er clean d	ish rack							
28	To clean air return vent over clean dish rack To date mark all foods once opened/discard at day 7										
	Gloves used for all prep and RTE										
	All residents with allergy records on file										
	All employees with food handlers										
	Menus posted in dining area										
45	Clean around air re										
	Discussed new light shields in kitchen to replace cracked ones										
34											
Received (signature)	•		Print:				Title: Person In Charge/	Owner			
	Vames Parker		,	James	rark	ker	Manager				
Inspected (signature)	James Parker Iby: Christy Cov	tez, 1	RS Print:	Christy C	ortez,	RS	Samples: Y N #	collected			