

Retail Food Establishment Inspection Report

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

Date: 7/25/2025	Time in: 2:45	Time out: 3:52	License/Permit # need to post current	Est. Type	Risk Category High	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: Rockwall Nursing Care Center			Contact/Owner Name:		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____		10/90/A										
Physical Address: 206 Storrs Rockwall, TX			Pest control : Perfect Pest Control/ 7-15-2025	Hood GL/4-2-2025	Grease trap : Fatboy/250gal/7-10-2025	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	Compliance Status		Employee Health			R						
OUT	IN	NO	NA	COS				OUT	IN	NO	NA	COS					
	✓				1. Proper cooling time and temperature				✓				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting				
	✓				2. Proper Cold Holding temperature(41 °F/ 45°F)				✓				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				
		✓			3. Proper Hot Holding temperature(135°F)						Preventing Contamination by Hands						
		✓			4. Proper cooking time and temperature				✓				14. Hands cleaned and properly washed/ Gloves used properly gloves used				
		✓			5. Proper reheating procedure for hot holding (165°F in 2 Hours)				✓				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)				
		✓			6. Time as a Public Health Control; procedures & records						Highly Susceptible Populations						
					Approved Source				✓				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required pasteurized eggs only				
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction BeneKeith						Chemicals						
	✓				8. Food Received at proper temperature check at receipt				✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
					Protection from Contamination				✓				18. Toxic substances properly identified, stored and used				
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						Water/ Plumbing						
3				✓	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature				✓				19. Water from approved source; Plumbing installed; proper backflow device				
	✓				11. Proper disposition of returned, previously served or reconditioned				✓				20. Approved Sewage/Wastewater Disposal System, proper disposal				
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days																	
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel			R	OUT	IN	NO	NA	COS	Food Temperature Control/ Identification			R
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 1					✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature			
	✓				22. Food Handler/ no unauthorized persons/ personnel 10				2					28. Proper Date Marking and disposition			
					Safe Water, Recordkeeping and Food Package Labeling					✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips			
	✓				23. Hot and Cold Water available; adequate pressure, safe						Permit Requirement, Prerequisite for Operation						
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled				W					30. Food Establishment Permit (Current/insp report sign posted) need to post current			
					Conformance with Approved Procedures							Utensils, Equipment, and Vending					
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions					✓				31. Adequate handwashing facilities: Accessible and properly supplied, used			
					Consumer Advisory					✓				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used			
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label all foods to required temps				2					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided			
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	OUT	IN	NO	NA	COS	Food Identification			R
1					34. No Evidence of Insect contamination, rodent/other animals					✓				41.Original container labeling (Bulk Food)			
	✓				35. Personal Cleanliness/eating, drinking or tobacco use						Physical Facilities						
	✓				36. Wiping Cloths; properly used and stored					✓				42. Non-Food Contact surfaces clean			
1					37. Environmental contamination				W					43. Adequate ventilation and lighting; designated areas used			
	✓				38. Approved thawing method					✓				44. Garbage and Refuse properly disposed; facilities maintained			
					Proper Use of Utensils				1					45. Physical facilities installed, maintained, and clean			
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used					✓				46. Toilet Facilities; properly constructed, supplied, and clean			
	✓				40. Single-service & single-use articles; properly stored and used					✓				47. Other Violations			

Received by: (signature) <i>James Parker</i>	Print: James Parker	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Rockwall Nursing Care Center		Physical Address: 206 Storrs		City/State: Rockwall, TX		License/Permit # need to post/current		Page <u>2</u> of <u>2</u>	
TEMPERATURE OBSERVATIONS									
Item/Location		Temp F	Item/Location		Temp F	Item/Location		Temp F	
creamer dispenser		37							
2 door freezer		15							
white coffin freezer		7							
2 door freezer		-8							
3 door cooler/sliced cheese		41							
3 door cooler/strawberry for reference		38							
2 door cooler/turkey		39							
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:								
	Self serve cereals with pull down release								
	Contained sugar dispenser								
	Creamer dispenser bags with disposable tube/changed weekly								
	Hand sink 120F equipped								
W	To clean hand sink								
	3 comp sink 126F								
W	Hot water dripping from 3 comp faucet/to repair to have hot water conserved for use								
10	Sani dispenser empty/need to have for warewashing, prep and service for sani buckets								
45	To clean floors under dishwasher/ some minor food debris								
45	To repair wall behind stove/exposed drywall								
10/33	Dishwasher not sanitizing/ sani was out/COS to 100ppm chlorine								
	Coffee/tea dispenser cleaned daily								
	Reminder to clean and sanitize juice gun nozzle daily								
37	White coffin freezer (in extra storage) needs to be defrosted								
W	Discussed disposal of mop water/not outside, but in a captured drain								
	Dented cans separated								
45	To clean air return vent over clean dish rack								
28	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 return vents in kitchen								
	Discussed new light shields in kitchen to replace cracked ones								
34	Need new weather stripping at back door/to seal gap								
Received by: (signature) <i>James Parker</i>		Print: James Parker				Title: Person In Charge/ Owner Manager			
Inspected by: (signature) <i>Christy Cortez, RS</i>		Print: Christy Cortez, RS				Samples: Y N # collected			

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