Followup Fee of $50.00 after First Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date:	Time in:	Time out:	License/Permit #	CPFM	Food handlers	Page 1 of 2
10/23/25	12:00	12:54	FS-0001215	3	0	

Purpose of Inspection: ☑ 1-Routine ☐ 2-Follow Up ☐ 3-Complaint ☐ 4-Investigation ☐ 5-CO/Construction ☐ 6-Other ☐ **TOTAL/SCORE**

Establishment Name:	Contact/Owner Name:		
Village Green Memory Care	Cindy Prater	✗ Number of Repeat Violations: ___ ✓ Number of Violations COS: ___	7/93/A

Physical Address:	Pest control :	Hood	Grease trap :/ waste oil	Follow-up: Yes ☐ No ☑
1192 T L Townsend Dr Rockwall, TX	Ethos 9/24/25	N/a	N/a	

Compliance Status: **Out** = not in compliance **IN** = in compliance **NO** = not observed **NA** = not applicable **COS** = corrected on site **R** = repeat violation
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 ✗ in appropriate box for **R** W = Watch

Priority Items (3 Points) *violations Require Immediate Corrective Action not to exceed 3 days*

Compliance Status							Compliance Status						
OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	OUT	IN	NO	NA	COS	Employee Health	R
		✔			1. Proper cooling time and temperature: No leftovers			✔				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 discharge from eyes, nose, and mouth: State hand wash poster on wall	
		✔			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	
	✔				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_): Gloves & utensils	
	✔				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: Shell eggs only	
W					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction: Walmart, Costco, Sam							**Chemicals**	
	✔				8. Food Received at proper temperature: Checking			✔				17. Food additives; approved and properly stored; Washing Fruits & Vegetables: Water	
					Protection from Contamination			✔				18. Toxic substances properly identified, stored and used: Store low and separate	
	✔				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting See							**Water/ Plumbing**	
	✔				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature			✔				19. Water from approved source; Plumbing installed; proper backflow device: City approved	
	✔				11. Proper disposition of returned, previously served or reconditioned: No returns			✔				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 (CFM)			✔				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature: No leftovers	
	✔				22. Food Handler/ no unauthorized persons/ personnel			✔				28. Proper Date Marking and disposition: Good date labels	
					Safe Water, Recordkeeping and Food Package Labeling			✔				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips: Digital thermo, test strios current	
	✔				23. Hot and Cold Water available; adequate pressure, safe: 120, good pressure							**Permit Requirement, Prerequisite for Operation**	
	✔				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled: Commercial			✔				30. **Food Establishment Permit/Inspection** Current/ insp posted: Posted but expired	
					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: Temps taken 3x daily			✔				31. Adequate handwashing facilities: Accessible and properly supplied, used: Equipped	
					Consumer Advisory		2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used: Posted and current	
	✔				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label: Allergen list for residents			✔				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided: Equipped	

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		1					42. Non-Food Contact surfaces clean: See	
	✔				37. Environmental contamination		1					43. Adequate ventilation and lighting; designated areas used: See	
	✔				38. Approved thawing method: Fridge or cold running water			✔				44. Garbage and Refuse properly disposed; facilities maintained	
					Proper Use of Utensils		1					45. Physical facilities installed, maintained, and clean: See	
1					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used: Mop			✔				46. Toilet Facilities; properly constructed, supplied, and clean: Equipped	
	✔				40. Single-service & single-use articles; properly stored and used							47. Other Violations: N/a	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Rashaun Williams	**Print:** Rashaun Williams	**Title: Person In Charge/ Owner**
Inspected by: (signature) Richard Hill	**Print:** Richard Hill	**Business Email:**

Form EH-06 (Revised 09-2015)

Establishment Name:	Physical Address:	City/State:	License/Permit #	Page 1 of 2
Village Green Memory Care	1192 T L Townsend Dr	Rockwall, Tx	FS-0001215	

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Reach Freezer amb	14.6				
Refrigerator					
Butter	38				
Cheese / Milk	38/39				
Yogurt / Cottage Cheese	38/38				

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: all temperatures are taken in F
	Restroom equipped temp 105
	Hand sink equipped, temp greater than 105
	3comp sink set up, 116, using quat sani 200ppm
	Dishwasher not operational during inspection
32	Wooden cutting board rough, code requires smooth and durable. Options include resurfacing or replacment
39	Good practice to hand mop head to drip dry over mop sink, not stored in a bundle in mop sink, attraction of flying insects
32/45	Paint chipping around cabinet and drawer pulls, to address to make cleanable
43	Light blub burned out in kitchen
	Test strips current 07/2026, black digital thermo available
42/34	General light detail cleaning in spice cabinets, store clean to not attract pest
	All foods arrive fully cooked, heated to manufacturer instructions and served, no hot holding
	Using shelled eggs only, cooked scrambled, hard boiled or fried fully since serving to population over 65
W	Dented cans should be discarded, find one can in dry storage

Received by: (signature) See above	**Print:** See above	**Title: Person In Charge/ Owner**
Inspected by: (signature) RS	**Print:** Richard Hill	Samples: Y N # collected

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