

# Retail Food Establishment Inspection Report

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

Date: <b>12/29/2025</b>	Time in: <b>3:35</b>	Time out: <b>4:30</b>	License/Permit # <b>need current posted</b>	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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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	<b>TOTAL/SCORE</b>
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Establishment Name: <b>Rockridge Assisted Living &amp; Memory Care</b>	Contact/Owner Name:	* Number of Repeat Violations: _____	<b>6/94/A</b>
		✓ Number of Violations COS: _____	

Physical Address: <b>720 E Ralph Hall Rockwall, TX</b>	Pest control : <b>w/building</b>	Hood <b>HOTZ/9-2025</b>	Grease trap : <b>America's/3000gal/5-3-2025</b>	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>
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**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						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
	✓						✓				
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					
	✓					<b>Preventing Contamination by Hands</b>					
	✓						✓				
3. Proper Hot Holding temperature(135°F)						14. Hands cleaned and properly washed/ Gloves used properly <b>gloves used</b>					
	✓						✓				
4. Proper cooking time and temperature						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N )					
				✓		<b>Highly Susceptible Populations</b>					
				✓			✓				
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						16. Pasteurized foods used; prohibited food not offered <b>eggs cooked</b>					
				✓		<b>Chemicals</b>					
6. Time as a Public Health Control; procedures & records							✓				
<b>Approved Source</b>						17. Food additives; approved and properly stored; Washing Fruits & Vegetables					
	✓						✓				
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction <b>US Foods</b>						18. Toxic substances properly identified, stored and used					
	✓					<b>Water/ Plumbing</b>					
8. Food Received at proper temperature <b>check at receipt</b>							✓				
<b>Protection from Contamination</b>						19. Water from approved source; Plumbing installed; proper backflow device					
	✓						✓				
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						20. Approved Sewage/Wastewater Disposal System, proper disposal					
	✓						✓				
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature											
	✓										
11. Proper disposition of returned, previously served or reconditioned <b>discarded</b>											

### Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓						✓				
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted <b>2</b>						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
2						2					
22. Food Handler/ no unauthorized persons/ personnel						28. Proper Date Marking and disposition					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>							✓				
	✓					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips <b>digital</b>					
23. Hot and Cold Water available; adequate pressure, safe						<b>Permit Requirement, Prerequisite for Operation</b>					
	✓					W					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						30. <b>Food Establishment Permit</b> (Current/insp report sign posted) <b>need current posted</b>					
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
	✓						✓				
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					
<b>Consumer Advisory</b>							✓				
	✓					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 <b>all meats to required temps</b>							✓				
						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

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
	✓						✓				
34. No Evidence of Insect contamination, rodent/other animals						41. Original container labeling (Bulk Food)					
	✓					<b>Physical Facilities</b>					
35. Personal Cleanliness/eating, drinking or tobacco use						1					
	✓					42. Non-Food Contact surfaces clean					
36. Wiping Cloths; properly used and stored											
	✓					43. Adequate ventilation and lighting; designated areas used					
37. Environmental contamination							✓				
	✓					44. Garbage and Refuse properly disposed; facilities maintained					
38. Approved thawing method						1					
<b>Proper Use of Utensils</b>						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					

**Retail Food Establishment Inspection Report**

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

Form EH-06 (Revised 09-2015)

Establishment Name: Rockridge Assisted Living & Memory Care	Physical Address: <b>720 E Ralph Hall</b>	City/State: <b>Rockwall, TX</b>	License/Permit # need current posted	Page <u>2</u> of <u>  </u>
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**TEMPERATURE OBSERVATIONS**

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
steam table/toasted potatoes	198	3 door freezer	4		
zucchini	208				
chicken	203				
reach in cooler/not working/not being used					
3 door cooler/sliced cheese	42				
shredded cheese	40				
3 door cooler/ham	40				
3 door freezer ambient	-1				

**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:
	warewash hand sink 109F equipped
	3 comp sink 120F
	Sani sink setup to 200ppm quats
	Dishwasher sanitizing @ 100ppm chlorine
	Test strips on site/current
	Need to strain fry grease as required/to watch/to keep clean
	Gloves used for all prep and RTE
45	To clean floors/some minor food debris
	Prep hand sink 116F equipped
42/45	To clean grease on outside of fryer/floor
	Temp logs recorded daily for all coolers and freezers
	All meats to required temps
28	Need to date mark all foods once cooked or opened/to discard at day 7
	Cook Line hand sink 114F equipped
	Reminder to watch for dented cans
22	Employees to have food handlers license for new employees within 30 days
	Discussed cleaning and saniting juice nozzles/per manufacturer's guidelines/to sanitize nozzles daily
	Juice machine cleaned weekly
	Tea nozzles WRS daily
	Coffee service hand sink 105F equipped
	All creamers commercially packaged and shelf stable
45	Light shields have been replaced/some cracked paint on ceiling and around light shields/to repair

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Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Samples: Y N # collected

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