

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: <b>4/22/26</b>	Time in: <b>1:50</b>	Time out: <b>2:40</b>	License/Permit # <b>FS-0001215</b>	CPFM <b>1</b>	Food handlers <b>2</b>	Page <u>1</u> of <u>2</u>
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Purpose of Inspection:  1-Routine  2-Follow Up  3-Complaint  4-Investigation  5-CO/Construction  6-Other  TOTAL/SCORE

Establishment Name: <b>Village Green Memory Care</b>	Contact/Owner Name: <b>Cindy Prater</b>	Number of Repeat Violations: <b>X</b> _____ Number of Violations COS: _____	<b>10/90/A</b>
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Physical Address: 1192 T L Townsend Dr Rockwall, TX	Pest control : Ethos 4/20/26	Hood N/a	Grease trap / waste oil N/a	Follow-up: Yes <input checked="" type="checkbox"/> No <input 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  
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 ~~WR~~ Watch

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

Compliance Status						R	Compliance Status						R	
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS			
					Time and Temperature for Food Safety (F = degrees Fahrenheit)								Employee Health	
		<input checked="" type="checkbox"/>			1. Proper cooling time and temperature <b>No leftovers</b>			<input checked="" type="checkbox"/>					12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	<input checked="" type="checkbox"/>				2. Proper Cold Holding temperature(41°F/ 45°F) <b>See</b>			<input checked="" type="checkbox"/>					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth <b>State hand wash poster on wall</b>	
		<input checked="" type="checkbox"/>			3. Proper Hot Holding temperature(135°F)								Preventing Contamination by Hands	
		<input checked="" type="checkbox"/>			4. Proper cooking time and temperature			<input checked="" type="checkbox"/>					14. Hands cleaned and properly washed/ Gloves used properly	
	<input checked="" type="checkbox"/>				5. Proper reheating procedure for hot holding (165°F in 2 Hours)			<input checked="" type="checkbox"/>					15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N ) <b>Gloves &amp; utensils</b>	
	<input checked="" type="checkbox"/>				6. Time as a Public Health Control; procedures & records								Highly Susceptible Populations	
					Approved Source			<input checked="" type="checkbox"/>					16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required <b>Shell eggs only</b>	
	<input checked="" type="checkbox"/>				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction <b>Walmart, Costco, Sam</b>								Chemicals	
	<input checked="" type="checkbox"/>				8. Food Received at proper temperature <b>Checking</b>			<input checked="" type="checkbox"/>					17. Food additives; approved and properly stored; Washing Fruits & Vegetables <b>Water</b>	
					Protection from Contamination			<input checked="" type="checkbox"/>					18. Toxic substances properly identified, stored and used <b>Store low and separate</b>	
	<input checked="" type="checkbox"/>				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting								Water/ Plumbing	
	<input checked="" type="checkbox"/>				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature			<input checked="" type="checkbox"/>					19. Water from approved source; Plumbing installed; proper backflow device <b>City approved</b>	
	<input checked="" type="checkbox"/>				11. Proper disposition of returned, previously served or reconditioned <b>No returns</b>			<input checked="" type="checkbox"/>					20. Approved Sewage/Wastewater Disposal System, proper disposal	

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

Compliance Status						R	Compliance Status						R	
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS			
					Demonstration of Knowledge/ Personnel								Food Temperature Control/ Identification	
		<input checked="" type="checkbox"/>			21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) <b>1</b>			<input checked="" type="checkbox"/>					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature <b>No leftovers</b>	
		<input checked="" type="checkbox"/>			22. Food Handler/ no unauthorized persons/ personnel <b>2</b>			<input checked="" type="checkbox"/>					28. Proper Date Marking and disposition <b>Good date labels</b>	
					Safe Water, Recordkeeping and Food Package Labeling		2						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips <b>Digital thermo, strips current / see</b>	
	<input checked="" type="checkbox"/>				23. Hot and Cold Water available; adequate pressure, safe <b>108, good pressure</b>								Permit Requirement, Prerequisite for Operation	
	<input checked="" type="checkbox"/>				24. Required records available (shellstock tags; parasite destruction): Packaged Food labeled <b>Commercial</b>			<input checked="" type="checkbox"/>					30. Food Establishment Permit/Inspection Current/ insp posted <b>Posted previous Insp</b>	
					Conformance with Approved Procedures								Utensils, Equipment, and Vending	
	<input checked="" type="checkbox"/>				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions <b>Temps taken 3x daily</b>			<input checked="" type="checkbox"/>					31. Adequate handwashing facilities: Accessible and properly supplied, used <b>Equipped</b>	
					Consumer Advisory		2						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used <b>See</b>	
	<input checked="" type="checkbox"/>				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Allergen list for residents		2						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided <b>See</b>	

#### Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First

Compliance Status						R	Compliance Status						R	
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS			
					Prevention of Food Contamination								Food Identification	
		<input checked="" type="checkbox"/>			34. No Evidence of Insect contamination, rodent/other animals			<input checked="" type="checkbox"/>					41. Original container labeling (Bulk Food)	
		<input checked="" type="checkbox"/>			35. Personal Cleanliness/eating, drinking or tobacco use								Physical Facilities	
		<input checked="" type="checkbox"/>			36. Wiping Cloths; properly used and stored			<input checked="" type="checkbox"/>					42. Non-Food Contact surfaces clean	
		<input checked="" type="checkbox"/>			37. Environmental contamination		1						43. Adequate ventilation and lighting; designated areas used <b>See</b>	
		<input checked="" type="checkbox"/>			38. Approved thawing method <b>Fridge or cold running water</b>			<input checked="" type="checkbox"/>					44. Garbage and Refuse properly disposed; facilities maintained	
					Proper Use of Utensils		1						45. Physical facilities installed, maintained, and clean <b>See</b>	
	<input checked="" type="checkbox"/>				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used			<input checked="" type="checkbox"/>					46. Toilet Facilities; properly constructed, supplied, and clean <b>Equipped</b>	
	<input checked="" type="checkbox"/>				40. Single-service & single-use articles; properly stored and used								47. Other Violations <b>N/a</b>	

## Retail Food Establishment Inspection Report

### City of Rockwall

Received by: (signature) <b>Ameka Butler</b>	Print: <b>Ameka Butler</b>	Title: Person In Charge/ Owner <b>Chef</b>
Inspected by: (signature) <i>Richard Hill</i>	Print: <b>Richard Hill</b>	Business Email:

Form EH-06 (Revised 09-2015)

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

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Reach Freezer HTT	<b>2.8</b>				
<b>Refrigerator</b>					
<b>Butter</b>	<b>37</b>				
<b>Milk</b>	<b>37</b>				
<b>Yogurt</b>	<b>37</b>				
<b>Slice cheese</b>	<b>38</b>				

#### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
	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 greater than 104
	Hand sink equipped, temp greater than 104
23/33	3comp sink set up, 108, using quat sani 200ppm
	Dishwasher not operational during inspection
32/45	Blue/red cutting boards rough, code requires smooth and durable. Options include resurfacing or replacment
	Good practice to hang mop head over sink to drip dry
23/33	Discontinue ware washing until hot water achieves minimum 110, to use disposable cutlery and plates *
32/45	Paint chipping around cabinet and drawer pulls, to address to make cleanable, remove netting used as protective surface
	Test strips current 07/2026, black digital thermo available
29	Need secondary thermo in freezer placed in warmest area/highest front shelf
	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
37	Frozen condensation in freezer back wall, thaw or scape to make cleanable
	Previous health inspection posted in lieu of health permit
	*Must rewash all dishes used for lunch today before using next meal after hot water restored

Received by: (signature) <b>See above</b>	Print: <b>See above</b>	Title: Person In Charge/ Owner
Inspected by: (signature) <i>R M Hill RS</i>	Print: <b>Richard Hill</b>	Samples: Y N # collected

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