Followup fee of \$50.00 after First Followup

## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

## City of Rockwall

Date: 12/20/24					Time in: 11:15	Time out: 12:12		FS-9	<u> </u>					CPFM <b>1</b>	Food handlers	Page <u>1</u>	of <u>2</u>	
					tion: 1-Routine	2-Follow U		3-Complai		_	-Inve	stiga	tio	n	5-CO/Construction	6-Other	TOTAL/S	CORE
Establishment Name:  Broadmoor Medical Lodge  Physical Address:  Pest control:  Contact/Owner Steve Davis							e Davis	vame:	·			G	irease	✓ Number of Violations C			2/A	
52	42	M	ed	ica	al Dr Rockwall,	TX Per	fect Pes	t 12/6/24		Amer	ican 11	/20/24			earth 7/8/24 1500g	No 🗌		
Ma	ırk tl	Com ne ap	<b>plia</b> i prop	riate	otatus: Out = not in compoints in the OUT box for o	each numbered it	tem	Mark '		heckm	ark in	appr	opri	ate bo	ox for IN, NO, NA, COS Man	site $\mathbf{R}$ = repeat vio	ation W= box for R	Watch
Priority Items (3 Points) violations  Compliance Status							C	Compliance		Status								
O U T	I N	N O	N A	C O S	Time and Tem $(F = de)$	perature for For egrees Fahrenhei		ty	R	U T	N	N O	N A	O S	Empl	oyee Health		R
_		~		· ·	1. Proper cooling time a		,		П		1				12. Management, food employ knowledge, responsibilities, at	yees and conditional nd reporting	employees;	
	~				2. Proper Cold Holding See	temperature(41°	°F/ 45°F)	ı			~				13. Proper use of restriction are eyes, nose, and mouth		charge from	
					3. Proper Hot Holding to	emperature(135°	°F)		Н						Employee health form	-	a.	
	•				4. Proper cooking time a	and temperature	:		$\vdash$					ı	14. Hands cleaned and proper	ntamination by Han		
		•			5. Proper reheating proce	•		55°F in 2	H	-	~				15. No bare hand contact with	•		
		~			Hours)  6. Time as a Public Heal						~				Gloves & utensils	owed (APPROVED	YN.	_)
	<b>'</b>				o. Time as a Fublic Heal	iui Conuoi, proc	cedures	& records	Ш							eptible Populations	1	
					7	proved Source					•				16. Pasteurized foods used; pr Pasteurized eggs used when re <b>Shelled &amp; liquid e</b>		ered	
	~	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Ben E Keith											Cl					
	~				8. Food Received at proj Checking	per temperature					/				17. Food additives; approved a & Vegetables Water	and properly stored;	Washing Fru	iits
					Protection	from Contami	nation				/				18. Toxic substances properly	identified, stored an	d used	
	~				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting										Water	r/ Plumbing		
	~				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature						~				19. Water from approved sour backflow device City approved	ce; Plumbing installe	ed; proper	
	~				11. Proper disposition of returned, previously served or reconditioned Discard						~				20. Approved Sewage/Wastev disposal	vater Disposal Syster	n, proper	
		ļ					tion Ite	ems (2 Po	ints)	viola	tions	Req	uire	e Cor	rective Action within 10 days	5		
O U T	I N	N O	N A	C O S	Demonstration of Knowledge/ Personnel				R	U T	N	N O	N A	C O S	Food Temperatur	e Control/ Identific	ation	R
	~				21. Person in charge pre and perform duties/ Cert <b>1</b>						~				27. Proper cooling method use Maintain Product Temperature		quate to	
	~				22. Food Handler/ no un	nauthorized pers	ons/ pers	onnel		2				1	28. Proper Date Marking and Date labels available	disposition		
					Safe Water, Recor	dkeeping and l	Food Pac	ckage			~				29. Thermometers provided, a Thermal test strips			1/
	1	23 Hot and Cold Water available: adequate pressure_safe				sure, safe							Yellow digital then Permit Requirement,	•				
	~				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial labels			parasite			~				30. Food Establishment Peri Current & posted	mit/Inspection Curr	ent/ insp pos	ted
					Conformance w	vith Approved l										pment, and Vendin		
	~				25. Compliance with Va HACCP plan; Variance processing methods; ma Temps record	obtained for spe	ecialized uctions	ess, and			~				31. Adequate handwashing fac supplied, used Equipped	cilities: Accessible ai	id properly	
					Cons	sumer Advisory	7			2					32. Food and Non-food Conta designed, constructed, and use Cutting boards	ed		
	~				26. Posting of Consumer foods (Disclosure/Remin Ingredients upon req	nder/Buffet Plat	e)/ Aller	gen Label			•				33. Warewashing Facilities; ir Service sink or curb cleaning Confirmed at 100	facility provided	used/	
О	I	N	N	С	Core Items (1 Point	t) Violations I	Require	Corrective	Actio	n Not	_	xcee N	ed 90 N	0 Da	ys or Next Inspection, Which	hever Comes First		R
O U T	N	0	A	o S	Prevention o  34. No Evidence of Inse	of Food Contam		/other		U T	<u> </u>	О	A	o s	Food I 41.Original container labeling	(Bulk Food)		
	~				animals						~				41.Original container labeling	(Bulk Pood)		
	~				35. Personal Cleanliness			cco use	Ш						•	cal Facilities		
	~				36. Wiping Cloths; prop Stored in soluti	on	ored		Ц	1					42. Non-Food Contact surface			
1					37. Environmental conta						1				43. Adequate ventilation and l			
	•				38. Approved thawing n	nethod g water			Ш		1				44. Garbage and Refuse prope			d
					•	r Use of Utensi				1					45. Physical facilities installed	<u> </u>		
W					39. Utensils, equipment, dried, & handled/ In use			, stored,			~				46. Toilet Facilities; properly Equipped	constructed, supplied	l, and clean	
1					40. Single-service & single and used See	gle-use articles;	properly	stored				~			47. Other Violations <b>N/A</b>			

## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: (signature) Bert Stroud	Print: Bert Stroud	Title: Person In Charge/ Owner Kitchen Manager
Inspected by: Richard Hill	Print:Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name:  moor Medical Lodge	Physical A		ity/State: Rockwall	, Tx	License/Permit # FS-9226	Page 2 of				
2.044		02.2	TEMPERATURE OBSERVAT		,						
Item/Loca		Temp	Item/Location	Temp	Item/Loca	ation	Tem				
VIC ar	mb 	33	Steam table hot holding								
Butter 37 Catfis			Catfish/ mechanical catfish	/ mechanical catfish 175/17(							
C	Chicken thawing	Mash/gravy	156/160								
ŀ	Hamburger/ham	39/37	Veggies/hot dog	155							
	UR Fridge	39	Mechanical meat	170							
	WIF HTT	3.3	Mechanical veggies	175							
			Soup	165							
		-									
Item	AN INSPECTION OF VOLID ES		SSERVATIONS AND CORRECTIVE FOR HAS BEEN MADE VOUR ATTENTS			THE CONDITIONS OPER	ERVED AND				
Number	100 TED BELOW. all temperatures are taken in T										
	Restrooms equipped greater than 111										
	Hand sinks equipped greater than 110										
	3comp sink setup 135, quat sani 200ppm										
	Dishwasher confirmed 100ppm										
W	Store mop hanging up to dry properly, storing in bucket will attract flies and not dry properly										
	Good organization of cleaning supplies										
32	5 11										
	Observed chicken thighs thawing in pan under cold running water during insp										
37											
	Rear service door air curtain confirmed operational										
40 Using tin foil to cover bottom prep shelf, change everyday or remove altogether											
42/45											
28	Observed ham date label exceeding 6 days to discard. Ham is discarded during inspection										
	Dented cans identified and stored on shelf to be returned for credit										
42	Observed buildup in b	oth oven	s, time to clean ovens								
Received	by:		Print:			Title: Person In Charg	ge/ Owner				
(signature)	See Abou	/e	See abo	ove		See abo	ve				
Inspected (signature)	1/by: \ \ \ \ \ \	\	Richard								