

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: 12/11/23	Time in: 9:30	Time out: 11:00	License/Permit # FS-9226	CPFM 0	Food handlers 3	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: Broadmoor Medical Lodge	Contact/Owner Name: Steve Davis	Number of Repeat Violations: <u>2</u>	15/85/B
Physical Address: 5242 Medical Dr Rockwall, TX	Pest control : Perfect Pest 12/10/23	Number of Violations COS: <u> </u>	

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
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
	✓						✓				
1. Proper cooling time and temperature See						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					
	✓					Preventing Contamination by Hands					
3. Proper Hot Holding temperature(135°F) See							✓				
		✓				14. Hands cleaned and properly washed/ Gloves used properly					
		✓					✓				
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)					
			✓			Highly Susceptible Populations					
			✓				✓				
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						16. Pasteurized foods used; prohibited food not offered Eggs					
	✓					Chemicals					
6. Time as a Public Health Control; procedures & records							✓				
Approved Source						17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water					
	✓						✓				
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Ben E Keith						18. Toxic substances properly identified, stored and used					
	✓					Water/ Plumbing					
8. Food Received at proper temperature Checking							✓				
Protection from Contamination						19. Water from approved source; Plumbing installed; proper backflow device City approved					
	✓						✓				
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						20. Approved Sewage/Wastewater Disposal System, proper disposal					
3							✓				
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>0</u> ppm/temperature							✓				
	✓					11. Proper disposition of returned, previously served or reconditioned Discard					

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
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
2							✓				
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 0						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	✓						✓				
22. Food Handler/ no unauthorized persons/ personnel 3						28. Proper Date Marking and disposition Great date labels					
Safe Water, Recordkeeping and Food Package Labeling						2					
	✓					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Yellow digital thermo no quat strips ★					
23. Hot and Cold Water available; adequate pressure, safe Great pressure						Permit Requirement, Prerequisite for Operation					
	✓						✓				
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial labels						30. Food Establishment Permit/Inspection Current/ insp posted Current & posted					
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 recorded 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					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/ Buffet Plate)/ Allergen Label Ingredients upon request							✓				
27. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Confirmed at 160. 100ppm											

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
Prevention of Food Contamination						Food Identification					
1					★		✓				
34. No Evidence of Insect contamination, rodent/other animals See						41. Original container labeling (Bulk Food)					
	✓					Physical Facilities					
1						1					
35. Personal Cleanliness/eating, drinking or tobacco use						42. Non-Food Contact surfaces clean					
	✓						✓				
36. Wiping Cloths; properly used and stored Set up during un						43. Adequate ventilation and lighting; designated areas used					
	✓					1					
37. Environmental contamination						44. Garbage and Refuse properly disposed; facilities maintained See					
	✓					1					
38. Approved thawing method Refrigerator and cool running water						45. Physical facilities installed, maintained, and clean					
Proper Use of Utensils							✓				
1						46. Toilet Facilities; properly constructed, supplied, and clean					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used							✓				
	✓					47. Other Violations N/A					
40. Single-service & single-use articles; properly stored and used											

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) James Persley	Print: James Persley	Title: Person In Charge/ Owner Kitchen cook
Inspected by: (signature) Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Broadmoor Medical Lodge	Physical Address: 5242 Medical Dr	City/State: Rockwall, Tx	License/Permit # FS-9226	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
WIC amb	36				
Butter/grape tom	39/39				
Lettuce/blend chz	39/40				
WIF htt	-4				
UR Fridge	32				
Steam table					
162, 165, 165					

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
	Restrooms equipped greater than 110
	Hand sinks equipped greater than 104
3	3comp sink setup 120, no sani from disbursement
	Dishwasher confirmed st160, also 100 ppm
39	Store hop hanging up to dry properly, storing in bucket will attract flies and not dry properly
	Good organization of cleaning supplies
34	Fruit flies observed in restroom and dish area
32	Paint peeling on inside of dry storage door
42/45	WIC general detail cleaning shelves and fan guards, floor, walls and ceiling
10	Ice machine showing signs of hard water deposits, burn ice W/R/S deflector plate and entire ice hopper
32	Countertop can opener rusty and show signs of heavy use
42	Minor detail cleaning in microwave
32	Time to either sand, scrape or replace cutting boards
36	No sanitizer in buckets, no spray bottles as well
44/34	Overfilled dumpster, several white trash bags laying beside dumpster, some partially torn open
21	No CFM onsite
42	Air curtain operational but needs to be cleaned
32/45	Paint peeling inside of rear service door
10	Ice machine chute, heavy hard water W/R/S
36	Set up sani buckets manually during inspection
	Hand sink posters in place

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

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