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: 12/11/23			9:30 Time out: 11:00			License/Permit # FS-9226							O CPFM	Food handlers	Page 1 _	of $\underline{2}$		
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complai						int	4-	Inve	stiga	tion		5-CO/Construction	6-Other	TOTAL/S	CORE			
Establishment Name: Broadmoor Medical Lodge Contact/Owner N Steve Davis						lame:				ı		Number of Repeat Violations: 2 Number of Violations COS:		15/8	5/R			
Physical Address: 5242 Medical Dr Rockwall, TX Pest control: Perfect Pest 12/10/23 Compliance Status: Out = not in compliance IN = in compliance							Hood Grease Clean 6			Gr Cle	rease an e	e trap :/ waste oil earth 4/2023 1500g	Follow-up: Yes V	1				
Ma	rk tł	Com ne ap	plia prop	nce S riate	points in the OUT box for	each numbered its	em	Mark '		neckm	ark in	appr	opria	te bo		site \mathbf{R} = repeat vio	e box for R	Watch
Co	mpli I	ance N	Sta	tus C					Requ	_	ompl	iance			ve Action not to exceed 3 da	ys		R
U T	N	0	A	o s	(F = d)	nperature for Fo egrees Fahrenhei		y	K	U	N		A	o s	•	loyee Health		K
	~				1. Proper cooling time a	and temperature					~				12. Management, food employ knowledge, responsibilities, a		employees;	
	~				2. Proper Cold Holding See	temperature(41°	°F/ 45°F)				~				13. Proper use of restriction are eyes, nose, and mouth	nd exclusion; No disc	charge from	
	/				3. Proper Hot Holding t See	temperature(135°	°F)								Preventing Cor	ntamination by Han	ıds	
		'			4. Proper cooking time						1				14. Hands cleaned and proper			
		~			5. Proper reheating prod Hours)	cedure for hot ho	olding (16	5°F in 2			~				15. No bare hand contact with alternate method properly foll)
	/				6. Time as a Public Hea	alth Control; proc	cedures &	k records							~ .	eptible Populations		
					Ар	proved Source					~				16. Pasteurized foods used; pr Pasteurized eggs used when re Eggs		fered	
	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Ben E Keith					Food in							Chemicals					
	~				8. Food Received at pro Checking	oper temperature					~				17. Food additives; approved & Vegetables Water	and properly stored;	Washing Fru	iits
						from Contamir					~				18. Toxic substances properly	identified, stored an	d used	
	~				9. Food Separated & pr preparation, storage, dis	splay, and tasting	7									r/ Plumbing		
3					10. Food contact surfact Sanitized at0			ned and			~				19. Water from approved sour backflow device City approved	-		
11. Proper disposition of returned, previously served or reconditioned Discard							~				20. Approved Sewage/Wastev disposal	water Disposal Syster	m, proper					
				_														
0	ī	N	N	С	Pri	ority Founda		ms (2 Po	_						rective Action within 10 days	S		D
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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: Richard Hill	Print:Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name:	Physical A		City/State:	u T	License/Permit #	Page <u>2</u> of <u>2</u>			
Broadr	moor Medical Lodge	5242	Medical Dr	Rockwa	ıll, Tx	FS-9226				
Item/Loca	ation	Temp	Item/Location	Temp	Item/Loca	ation	Temp			
WIC amb		36								
 В	Butter/grape tom	39/39								
	ettuce/blend chz	39/40								
	WIF htt	-4								
	UR Fridge	32								
	Steam table									
	162, 165, 165									
					22.0					
Item	AN INSPECTION OF YOUR ES	TABLISHME	NT HAS BEEN MADE. Y	CORRECTIVE ACTION OF ACTION OF ACTION IS DIR		THE CONDITIONS OBSERV	/ED AND			
Number	NOTED BELOW: all temperature	es are taken in	F							
	Restrooms equipped	•								
	Hand sinks equipped									
+	3comp sink setup 120, no sani from disbursement									
	Dishwasher confirmed st160, also 100 ppm									
	Store hop hanging up to dry properly, storing in bucket will attract flies and not dry properly									
	Good organization of cleaning supplies									
	Fruit flies observed in									
	Paint peeling on inside									
	WIC general detail cle									
	Ice machine showing		· · · · · · · · · · · · · · · · · · ·	<u> </u>	deflecto	r plate and entire ic	e hopper			
	Countertop can open			heavy use						
+	Minor detail cleaning i									
32	Time to either sand, se	•								
36	No sanitizer in bucket	s, no spr	ay bottles as well							
	Overfilled dumpster, s	everal wh	nite trash bags lay	ring beside dumps	ter, some	partially torn oper	1			
21	No CFM onsite									
42	Air curtain operationa	but need	ds to be cleaned							
	Paint peeling inside of									
	0 Ice machine chute, heavy hard water W/R/S									
36	Set up sani buckets manually during inspection									
	Hand sink posters in place									
Received 1	hv·		Print:			Title: Person In Charge/	Owner			
(signature)	See Abov	/e	_	e above		See abov				
	by:	1	Print:							