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

ъ 6/	12/	24			11:05	11:56		S-9							1	Food handlers	Page <u>1</u> of <u>2</u>	
					tion: 1-Routine	2-Follow U	[р 3-	Complai	int	4	-Inv	estig	atio	n	5-CO/Construction	6-Other	TOTAL/SCORE	
Br		dm	100	or I	ne: Medical Lodge		Contact/ Steve I		Vame	:					Number of Repeat Violations C	ations: <u>2</u> COS:	3/97/A	
Ph 52	ysic: 42	al A M	^{ddre}	ess: lica	al Dr Rockwall,	TX Per	st control : fect Pest 5	5/6/24			ood erican	2/2024	Cle	reas ean e	e trap :/ waste oil earth 4/9/24 1500g	Follow-up: Yes No	3/9//A	
	-	Com	pliar	nce S	Status: Out = not in corpoints in the OUT box for	$\frac{1}{\text{mpliance}} = \frac{1}{\text{in}}$	compliance	N(Mark '		ot obse					plicable COS = corrected on a pox for IN, NO, NA, COS Mai	site R = repeat vio	plation W= Watch te box for R	
										uire l	mme	ediate	Cor	rrect	ive Action not to exceed 3 day		[
O U	mpli I N	ance N O	N A	C O		perature for Fo			R		Comj D I U N		e Sta N A		<u> </u> Empl	loyee Health	R	ł
Т		_		S	1. Proper cooling time a	egrees Fahrenhei and temperature	it)				Г			S	12. Management, food employ	yees and conditional	employees;	
		•			2 Decree Cold Holding	(41S	DE/ 450E)				•				knowledge, responsibilities, a		chause from	
	~				2. Proper Cold Holding See	temperature(41	r/ 43 r)				V	1			13. Proper use of restriction are eyes, nose, and mouth	nd exclusion; No dis	charge from	
	~				3. Proper Hot Holding to See	emperature(135°	°F)						<u> </u>		Preventing Cor	ntamination by Han	nds	
		/			4. Proper cooking time a	and temperature					V	1			14. Hands cleaned and proper	•		
		/			5. Proper reheating proc Hours)	edure for hot ho	olding (165°	F in 2			V	•			15. No bare hand contact with alternate method properly follows:			
	/				6. Time as a Public Hea	lth Control; proc	cedures &	records							Highly Susce	eptible Populations		
	-				Ani	proved Source					_	,			16. Pasteurized foods used; pr Pasteurized eggs used when re		fered	
	1				7. Food and ice obtained		source; Fo	od in								- 1		
	~				good condition, safe, an destruction Ben E I	d unadulterated;									C	hemicals		
	•/				8. Food Received at pro						V	,			17. Food additives; approved & Vegetables	and properly stored;	Washing Fruits	
					Checking	from Contamin	nation				v	,			Water 18. Toxic substances properly	identified, stored an	id used	
	/				9. Food Separated & propreparation, storage, dis	otected, prevente	ed during fo	ood							Wate	r/ Plumbing		
					10. Food contact surface	es and Returnabl	les ; Cleane	d and						1	19. Water from approved sour		ed; proper	
	~				Sanitized at 200			1			~				backflow device City approved	Di16		
	~				11. Proper disposition o reconditioned Disca	r returned, previ I rd	iousiy serve	ed or			V				20. Approved Sewage/Wastev disposal	water Disposal Syste	m, proper	
0	I	N	N	С	Prio	ority Founda	tion Item	ns (2 Po			_	_			rective Action within 10 days	s	R	\
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge/	Personnel		ints)		ution D I U N	N	uire N A	C C O S	•	re Control/ Identific	eation	2
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Andy Ibe	Print: Andy Ibe	Title: Person In Charge/ Owner MOD
Inspected by: Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Broadmoor Medical Lodge Psychiat Address: \$242 Medical Dr Rockwall, Tx FS-9226 FS-9226 Temparation Temp Temparation Te	
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May send picture of new cutting boards on arrival	
Received by: See Above See above See above See above	
Inspected by: Print: Richard Hill Samples: Y N # coll	ected