Follow-up fee of \$50.00 is required after 1st       Retail Food Establishment Inspection Report       Image: Constraining the second se										ng						
Date:         Time in:         Time out:         License/P           01/22/2021         1:43         2:47         FS 9											enior Hsp Page <u>1</u> of <u>2</u>			2		
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner N						4-Investigation 5-CO/Const				n [	5-CO/Constru				RE
Broadm	Broadmoor medical lodge Priority mana						gement 🗸 N					✓ Number of V	✓ Number of Violations COS: 6/0/			
	Physical Address:         Pest control :           Medical drive         Orkin monthly							ood /2020	0		rease	e trap : vide		Follow-up: Yes		Γ1
Co Mark the	<b>mplia</b> approp	nce S priate	Status: Out = not in co points in the OUT box for	$\frac{IN}{IN} = in c$ r each numbered ite	compliance No em Mark	$\mathbf{O} = \mathbf{no}$	t obs	erved	N.	<b>A</b> = n	not ap	oplicable $\mathbf{COS} = \mathbf{co}$	orrected on s Mark	ite $\mathbf{R}$ = repeat vio	lation W-Wat	ch
Complian	Mark the uppropriate points in the GCT solver in the intervence in															
$ \begin{array}{c ccccccccccccccccccccccccccccccccccc$					R		T S					yee Health		R		
	Avoiding left overs / cooling pasta with ice						12. Management, food employees and condition knowledge, responsibilities, and reporting							employees;		
~	1		2. Proper Cold Holding See attached	g temperature(41°I	F/ 45°F)			V	/			13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				
	+		3. Proper Hot Holding See attached	temperature(135°J	F)	+						Screening employees at arrival Preventing Contamination by Hands				
	+		4. Proper cooking time Pasta 200 F			$\uparrow$		V				14. Hands cleaned Gloves	and properl	y washed/ Gloves u	sed properly	
			5. Proper reheating pro Hours)	cedure for hot hole	ding (165°F in 2				~			15. No bare hand co alternate method pr				
		┢╌╿	6. Time as a Public He Hsp group/ service time	alth Control; proce only	edures & records	+	┢					Highly Susceptible Populations				
				oproved Source								16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required				
~	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Sysco									Peggs	-	emicals				
			8. Food Received at pro	oper temperature				V	-			17. Food additives; & Vegetables Water only		nd properly stored;	Washing Fruits	
			Protection	n from Contamin	ation			V	/					identified, stored an	d used	
			9. Food Separated & pr preparation, storage, di	· *	U	Π					Water/ Plumbing					
			10. Food contact surface Sanitized at <b>200</b> ;	ces and Returnable ppm/temperature	s; Cleaned and <b>50-100</b>			V				19. Water from app backflow device <b>City inspec</b>		e; Plumbing installe	ed; proper	
			11. Proper disposition or reconditioned <b>Disc</b>	of returned, previo		$\top$		V				20. Approved Sewa disposal		ater Disposal Syster	n, proper	1
					ion Items (2 Po		_			_		rective Action with	nin 10 days			
O I N U N O T	N N D A	C O S		n of Knowledge/ l		R		O I U N T		N A	C O S	Food To	emperature	Control/ Identific	ation	R
			21. Person in charge pr and perform duties/ Ce					V	27. Proper cooling method used; Equipment Adequate t Maintain Product Temperature Ice				quate to			
	$\vdash$	┢┤	1 22. Food Handler/ no u 8	inauthorized perso	ons/ personnel	+		V			$\left  \right $	28. Proper Date Ma Good				+
			Safe Water, Recordkeeping and Food Package Labeling				F	V				29. Thermometers Thermal test strips	ŝ	ccurate, and calibrat	ed; Chemical/	+
	Г		23. Hot and Cold Wate 110 and over	5	ate pressure, safe							Using dial th Permit Rec		Prerequisite for O	peration	
	~		24. Required records at destruction); Packaged	Food labeled				•				30. Food Establish Need copy	hment Pern 0f 202	nit (Current/ insp si	ign posted )	
	T		25. Compliance with V HACCP plan; Variance		ed Process, and							31. Adequate hand	<b></b> _	oment, and Vendin ilities: Accessible an	0	
			processing methods; m	nanufacturer instruc				V				Equipped				
			Con	sumer Advisory			2	2				32. Food and Non- designed, construct	ted, and used	1		
			26. Posting of Consum foods (Disclosure/Rem Allergy policy				┢	V	/			33. Warewashing F Service sink or curl Equipped	Facilities; ins		nsils nanules used/	+
			Core Items (1 Point	nt) Violations R	equire Corrective								on , Which	ever Comes First		- - D
O I N U N O T	N N D A	C O S		of Food Contami		R		O I U N T		N A	C 0 5			lentification		R
			34. No Evidence of Ins animals					V				41.Original contain Yes	ner labeling	(Bulk Food)		
			35. Personal Cleanlines Watch hai re	ss/eating, drinking	or tobacco use				1		1	42. Non-Food Cont	•	al Facilities		
		Ц	36. Wiping Cloths; pro Buckets	perty used and su	reu	$\square$	-	1	_			42. Non-Food Con Minor 43. Adequate venti			has used	
	┥		37. Environmental con See condensa 38. Approved thawing			$\parallel$			-			43. Adequate vents Watch in WIC 44. Garbage and Re				
			WIC / cooking				-		+			45. Physical faciliti	<u>d spent g</u>	rease contain	er	
			39. Utensils, equipmen dried, & handled/ In us	se utensils; proper	rly used, stored,			 	/			See 46. Toilet Facilities Equipped	s; properly c	onstructed, supplied	1, and clean	
		$\vdash$	40. Single-service & si	ingle-use articles; J			-	•				47. Other Violation				
			and used Using	prewrap	ped		-					Have door	to Wlf o	checked - ic	e build up	

## Virtual inspection

## **Retail Food Establishment Inspection Report**

## City of Rockwall

(signature) Richeal Walker	Print:	Title: Person In Charge/ Owner Administrator
Inspected by: (signature) Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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	nent Name:	Physical A		City/State:		License/Permit # Page <u>2</u> of <u>2</u>		<u>2</u> of <u>2</u>				
Broad	d moor	Medic	al drive TEMPERATURE OBSERVA	ROCKWAI	1	9226						
-Item/Loe	ation	<del>Temp</del> F	Item/Location	Temp F	Item/Locat	ion		Temp F				
WIC			Stove top									
Coc	ked sausage	39	Pasta -	200								
	Ham	39	2 door cooler									
	Tomato	35	Fruit	30,s								
	WIf	Htt										
S	team table											
	Soup	160										
Item	AN INSPECTION OF VOLUE		SERVATIONS AND CORRECT			IE CONDITIONS OBSE		JD				
Number	AN INSPECTION OF TOOR ESTABLISHMENT HAS BEEN MADE. TOOR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND											
	Not using bistro areas nor dining room all meals are served into to go containers In clam shells delivered to rooms											
	No visitation outside of essential care givers											
	Soap and towels at hand sinks confirmed at all											
	Using dial thermo calibrated at 32 F											
	Pulling dented cans at delivery - from Sysco for return credits											
	Hot water at 120 at hand sink and throughout											
	Sanitizer bucket - 200 ppm quat											
	Dishmachine at 50-100 ppm chlorine Pots inverted to store looks great											
45	Clean old silicon off wa											
32	Rusty shelving to address in WIC green unit											
	Using p eggs											
	Avoiding left overs but cooling pasta to use as cold or reheats											
47	Have Door into WIf addressed (ice build up )											
	Gloves used to touch rye foodw											
W	Watch handles to knives replace when badly melted											
45	Cooling pasta in Ice in											
45 42	Minimal cleaning behind cooking equipment needed											
42	Clean fan guards in 2 door cooler upright Clean under ice machine minimal											
10	Hot water temp in restroom 110											
	All disposable items for service to rooms											
Received	hv.		Print:		I	Title: Person In Charg	e/ Owner					
(signature)	<u>Se</u> e abov	'e				i eison in châig						
Inspected (signature)	See abov Kelly kirk	batri	ick			Samples: V N	# 0011	ad				
Form EH-06	6 (Revised 09-2015)					Samples: Y N	# collect	л				