

Received by: (signature) Micheal Walker	Print:	Title: Person In Charge/ Owner Administrator
Inspected by: (signature) <i>Kelly kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Broad moor	Physical Address: Medical drive	City/State: Rockwall	License/Permit # 9226	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
WIC		Stove top			
Cooked sausage	39	Pasta -	200		
Ham	39	2 door cooler			
Tomato	35	Fruit	30,s		
Wlf	Htt				
Steam table					
Soup	160				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observation/Action
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	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 wall
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 Wlf addressed (ice build up)
	Gloves used to touch rye foodw
W	Watch handles to knives replace when badly melted
	Cooling pasta in Ice in colander
45	Minimal cleaning behind cooking equipment needed
42	Clean fan guards in 2 door cooler upright
45	Clean under ice machine minimal
	Hot water temp in restroom 110
	All disposable items for service to rooms

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