

Follow-up fee of \$50.00 is required after 1st Followup

Retail Food Establishment Inspection Report

City of Rockwall

- First aid kit
- Allergy policy/training
- Vomit clean up
- Employee health

Date: 12/21/2021	Time in: 9:20	Time out: 10:18	License/Permit # FS 9226	Est. Type Senior	Risk Category Hsp	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine <input type="checkbox"/> 2-Follow Up <input type="checkbox"/> 3-Complaint <input type="checkbox"/> 4-Investigation <input type="checkbox"/> 5-CO/Construction <input type="checkbox"/> 6-Other <input type="checkbox"/> TOTAL/SCORE						
Establishment Name: Broadmoor medical lodge			Contact/Owner Name: Priority management		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____	
Physical Address: Medical drive		Pest control : Orkin monthly	Hood 08/2021	Grease trap : Will check with teddy		Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>
9/91/A						

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 ✓ in appropriate box for IN, NO, NA, COS Mark an ✓ in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days							
Compliance Status			Time and Temperature for Food Safety (F = degrees Fahrenheit)				R
OUT	IN	NO	NA	COS			
					1. Proper cooling time and temperature		
					2. Proper Cold Holding temperature(41°F/ 45°F)		
					3. Proper Hot Holding temperature(135°F)		
					4. Proper cooking time and temperature		
					5. Proper reheating procedure for hot holding (165°F in 2 Hours)		
					6. Time as a Public Health Control; procedures & records		
Approved Source							
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction		
					8. Food Received at proper temperature		
Protection from Contamination							
					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Discussed storage		
W					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature 50-100		
					11. Proper disposition of returned, previously served or reconditioned		

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days							
Compliance Status			Employee Health				R
OUT	IN	NO	NA	COS			
					12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting		
					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Will move to hand sink		
Preventing Contamination by Hands							
					14. Hands cleaned and properly washed/ Gloves used properly		
					15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Wearing gloves		
Highly Susceptible Populations							
					16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Cooking thoroughly		
Chemicals							
					17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water only		
					18. Toxic substances properly identified, stored and used Storage in hallway		
Water/ Plumbing							
					19. Water from approved source; Plumbing installed; proper backflow device City approved		
					20. Approved Sewage/Wastewater Disposal System, proper disposal		

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days							
Compliance Status			Demonstration of Knowledge/ Personnel				R
OUT	IN	NO	NA	COS			
					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 1		
					22. Food Handler/ no unauthorized persons/ personnel All employees		
Safe Water, Recordkeeping and Food Package Labeling							
					23. Hot and Cold Water available; adequate pressure, safe		
					24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled		
Conformance with Approved Procedures							
					25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions		
Consumer Advisory							
					26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Will receive info from nursing staff / separating		

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days							
Compliance Status			Food Temperature Control/ Identification				R
OUT	IN	NO	NA	COS			
					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature		
					28. Proper Date Marking and disposition Dating		
					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Dial		
Permit Requirement, Prerequisite for Operation							
					30. Food Establishment Permit (Current/ insp sign posted) Posted in hallway		
Utensils, Equipment, and Vending							
					31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped		
2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See		
2					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided See		

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First							
Compliance Status			Prevention of Food Contamination				R
OUT	IN	NO	NA	COS			
1					34. No Evidence of Insect contamination, rodent/other animals See attached		
					35. Personal Cleanliness/eating, drinking or tobacco use		
					36. Wiping Cloths; properly used and stored		
1					37. Environmental contamination Condensation		
					38. Approved thawing method Pull thawing		
Proper Use of Utensils							
					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used		
					40. Single-service & single-use articles; properly stored and used See and flip over		

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First							
Compliance Status			Food Identification				R
OUT	IN	NO	NA	COS			
					41. Original container labeling (Bulk Food)		
Physical Facilities							
1					42. Non-Food Contact surfaces clean See		
					43. Adequate ventilation and lighting; designated areas used Watch		
					44. Garbage and Refuse properly disposed; facilities maintained Watch		
1					45. Physical facilities installed, maintained, and clean See		
1					46. Toilet Facilities; properly constructed, supplied, and clean General cleaning		
					47. Other Violations		

Retail Food Establishment Inspection Report

City of Rockwall

Received by: <small>(signature)</small> Jonelle Pinkney	Print:	Title: Person In Charge/ Owner
Inspected by: <small>(signature)</small> <i>Kelly Kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Broadmoor medical lodge	Physical Address: Medical drive	City/State: Rockwall	License/Permit #	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Wic		Bistro cooler	36		
Butter	39				
Fish	38				
Ham	38				
Wif	-2				
Steam table ambient	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:
	Hot water 133 F
46	Tlc needed in restroom/ water on floor
45	Minor cleaning needed in mop room/ hang mops to dry
	Dry storage - looks good - tying up bags with Saran and labeling opened
32	Replacing rusty shelving unit already planned
37	Wif -address condensation around door and on pipe
45	Clean floor under racks where needed in wif and wic
	Using dial thermo appears to be calibrated -
W	Invert to go containers to protect
46	General cleaning under equipment
32	Time to replace fryer baskets
45	To clean air vents where needed
34	Small gap at back door to repair
	All food handlers cards are on site
42	To Clean inside 2 door upright cooler fan , shelving and bottom pan
42	To Clean shelving under ss tables in kitchen. - galvanized met
45	To Clean walls behind prep table and behind cooking equipment
32	Replace rusty shelving where needed
	Cooking at insp no temps to check yet
	Not using bistros at this time! Storage only in cooler
33	Added new sanitizer container to Dish-machine and confirmed 50-100 ppm
	Using quats in buckets 200 ppm

Received by: <small>(signature)</small> See above	Print:	Title: Person In Charge/ Owner
Inspected by: <small>(signature)</small> <i>Kelly Kirkpatrick RS</i>	Print:	Samples: Y N # collected

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