equ Follov	u i wu	reo		of \$50.00 is after 1st		City of	Roc	ck۱			In	spe	ecti	tion Report				
	Date: Time in: Time out: License/Pe 12/28/2022 9:35 10:33 FS 92												Food Managers Food Handlers 1 3 Page <u>1</u> of _					
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner N							4-Investigation			atior	1	5-CO/Construction 6-Other TOTAL/SCO * Number of Repeat Violations:					
				dical lodge		Priority mana			t					× Number of Repeat Violations: ✓ Number of Violations COS: se trap / waste oil : Follow-up: Yes 6/94//				
Physical Address: Pest control : 5242 Medical drive Perfect 12/08/2022								Hoo neric	od can 08/2022				se trap / waste oil : Follow-up: Yes O/94// earth 1500 10/3/22 No					
	Co	mplia	ince S	Status: Out = not in cor	mpliance $IN = in con$	mpliance N	$\mathbf{O} = \mathbf{n}\mathbf{O}$							pplicable $COS = corrected on site R = repeat violation W- Wate$				
Mark	the	appro	priate	points in the OUT box for Prior			-							O, NA, COS Mark an V in appropriate box for R tive Action not to exceed 3 days				
Compliance Status Image: Compliance Status 0 I N N C 1 N N C Time and Temperature for Food Safety							R	-	Co O		Ν	e Status N C						
U N T	$\begin{array}{c c c c c c c c c c c c c c c c c c c $				egrees Fahrenheit)	I Salety			U T	N	0		O S	Employee Health				
	1. Proper cooling time and temperature							~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting						
	2. Proper Cold Holding temperature(41°F/ 45°F)											13. Proper use of restriction and exclusion; No discharge from						
V	✓ See							~				eyes, nose, and mouth Emailed poster						
	3. Proper Hot Holding temperature(135°F)												Preventing Contamination by Hands					
	V			4. Proper cooking time a	and temperature					~			14. Hands cleaned and properly washed/ Gloves used prop					
	v			5. Proper reheating proc Hours)	cedure for hot hold	ing (165°F in 2							15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y_N_)					
	6. Time as a Public Health Control; procedures & records Prep only as not allowed for hsp group												Gloves Highly Susceptible Populations					
			<u> </u>	Prep only as not allowed for hsp group									T	16. Pasteurized foods used; prohibited food not offered				
				Approved Source										Pasteurized eggs used when required When needed for hsp group				
r				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Sysco										Chemicals				
~				8. Food Received at pro						~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
				To always cheo				_		•				Water 18. Toxic substances properly identified, stored and used				
				Protection from Contamination 9. Food Separated & protected, prevented during food						~				Watch				
V				preparation, storage, dis		during 100d								Water/ Plumbing				
~	•			10. Food contact surface Sanitized at <u>200</u> j	ppm/temperature .	100 DM				~				19. Water from approved source; Plumbing installed; proper backflow device Confirmed air gap				
	V			11. Proper disposition or reconditioned Disca	arded	-				~				20. Approved Sewage/Wastewater Disposal System, proper disposal				
O I U N			C O			· · · · · ·	R) <i>vio</i>	lati O U	I N	Req N O	N A	Cor C O					
W			s	21. Person in charge pre and perform duties/ Cert 1 manager not or	tified Food Manag	n of knowledge,			T		0	A	s	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature				
~				22. Food Handler/ no un 3 food handlers on si	nauthorized person	s/ personnel					~			28. Proper Date Marking and disposition				
· ·	Safe Water, Recordkeeping and Food Package						~					If not using within 24 hrs 29. Thermometers provided, accurate, and calibrated; Chemical/						
					Labeling	-			2					Thermal test strips Need new test strips for both machine and three comp				
V	1			23. Hot and Cold Water										Permit Requirement, Prerequisite for Operation				
V				24. Required records available destruction); Packaged I		tags; parasite				~				30. Food Establishment Permit (Current/ insp sign posted) Posted				
	_			Conformance w	vith Approved Pro	ocedures								Utensils, Equipment, and Vending				
r	•			25. Compliance with Va HACCP plan; Variance processing methods; ma Keeping logs on	obtained for special	alized ions				~				31. Adequate handwashing facilities: Accessible and properly supplied, used				
					sumer Advisory				W	T				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used				
				26. Posting of Consume				-		_				Watch for rusty shelving 33. Warewashing Facilities; installed, maintained, used/				
V				foods (Disclosure/Remin Known allergens etc	nder/Buffet Plate)/ c / policy to sepa	Allergen Label rate etc				~				Service sink or curb cleaning facility provided Confirmed				
0 1	I	N N	C	Core Items (1 Poin	t) Violations Re	quire Correctiv	e Actie R	on N	Vot 1 0	to E:	xcee N	ed 90 N) Da C	ays or Next Inspection , Whichever Comes First				
U N T		A A	0 S		of Food Contamin				Ŭ T	N	0	A	o s	Food Identification				
w				34. No Evidence of Inse animals Watch mop s	,	rodent/other					~			41.Original container labeling (Bulk Food)				
~	1			35. Personal Cleanliness Watch	s/eating, drinking o									Physical Facilities				
V	-			36. Wiping Cloths; prop Stored in buck	perly used and store	ed			1					42. Non-Food Contact surfaces clean				
1				37. Environmental conta			\top	F		~				43. Adequate ventilation and lighting; designated areas used				
	L	/		38. Approved thawing n Cooking	nethod		+	F	1					44. Garbage and Refuse properly disposed; facilities maintained				
	_ _		<u> </u>		er Use of Utensils			╞	1					45. Physical facilities installed, maintained, and clean				
				39. Utensils, equipment,	, & linens; properly	y used, stored,			•					46. Toilet Facilities; properly constructed, supplied, and clean				
w				dried, & handled/ In use Watch mops 40. Single-service & sin and used				-			レ			47. Other Violations				
-																		

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Jonathan Tyner	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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	nent Name: Imoor medical lodge	Physical A Medic	al drive	City/State: Rockwa		License/Permit # Page 2 of FS 9226		<u>2</u> of <u>2</u>				
Item/Loc	ation	Tomp F	TEMPERATURE OBSERVA	-	Item/Location Temp			Tomp F				
		Temp F	Item/Location	<u>Temp F</u>	Item/Loca	uon		<u>Temp F</u>				
Bistro		42	2 door dairy									
S	team table	159/162	Butter spread	38								
	Wif	2.3										
	Wic											
	Tomatoes	40										
	Butter	40										
		OB	SERVATIONS AND CORRECT	IVE ACTIO	NS							
Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND												
Nulliber												
	Not using bistro - to clean lime deposit on ice dispenser											
	To clean spills inside and make repairs to wood inside cabinets in beverage station											
	Hot water at hand sink 133											
42/45	Using yellow digital thermo Minor detailed cleaning under behind and around equipment											
37												
45	To address condensation/ leak FRP pipe in wif											
45 42	Minor cleaning under shelving needed											
42 W	To dust fan guard in wic											
W	Watch metal shelving in wic and address rustyTo remove shipping liner from drawers under tables											
vv	Thawing chicken under											
	Using gloves		nining. Water noou									
	Avoiding leftovers											
	•	at three o	omp sink Placed this in	bucket wi	th wining	cloth						
	Using quats sanitizer at three comp sink Placed this in bucket with wiping cloth											
37	Dishmachine low temp 50-100 ppm											
W	To replace clip board used for logs - fraying To hang mops to allow to dry in mop room											
42	Detailed cleaning needed inside 2 door cooler - fan guards											
44	To detail clean area around dumpster											
	Using shelled eggs - scrambled / baking / egg product as well											
	Sanitizer in bucket 200 ppm - discussed quats binding wirh cotton											
	Spoke to administrator regarding getting one more CFM											
	Shelving to be 6 inches. From floor to allow to clean											
	Storing dented cans separate from others											
Received by: (signature) Iopothop Typer												
	Jonathan	<u>iyn</u>	er									
Inspected (signature)	Jonathan Kelly kírkpo	ıtríck	RS Print:					1				
Form EH-06	(Revised 09-2015)					Samples: Y N	# collecte	ed				