

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: 12/28/2022	Time in: 9:35	Time out: 10:33	License/Permit # FS 9226	Food Manager: 1	Food Handlers: 3	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	TOTAL/SCORE
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Establishment Name: Broadmoor medical lodge	Contact/Owner Name: Priority management	* Number of Repeat Violations: _____	6/94/A
		✓ Number of Violations COS: _____	

Physical Address: 5242 Medical drive	Pest control : Perfect 12/08/2022	Hood American 08/2022	Grease trap / waste oil : Clean earth 1500 10/3/22	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>
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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						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓				✓					
	✓					✓					
		✓				Preventing Contamination by Hands					
		✓				✓					
		✓					✓				
		✓				Highly Susceptible Populations					
		✓				✓					
	✓					Chemicals					
	✓					✓					
						✓					
	✓					Water/ Plumbing					
	✓					✓					
		✓				✓					

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
W						✓					
	✓						✓				
Safe Water, Recordkeeping and Food Package Labeling						2					
	✓					Permit Requirement, Prerequisite for Operation					
	✓					✓					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					✓					
Consumer Advisory						W					
	✓					✓					

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
W						✓					
	✓					Physical Facilities					
	✓					1					
1						✓					
		✓				1					
Proper Use of Utensils						1					
W							✓				
	✓						✓				

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: Broadmoor medical lodge	Physical Address: Medical drive	City/State: Rockwall	License/Permit # FS 9226	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Bistro cooler	42	2 door dairy			
Steam table	159/162	Butter spread	38		
Wif	2.3				
Wic					
Tomatoes	40				
Butter	40				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: temps in F
	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
	Using yellow digital thermo
42/45	Minor detailed cleaning under behind and around equipment
37	To address condensation/ leak FRP pipe in wif
45	Minor cleaning under shelving needed
42	To dust fan guard in wic
W	Watch metal shelving in wic and address rusty
W	To remove shipping liner from drawers under tables
	Thawing chicken under cool running. Water hood
	Using gloves
	Avoiding leftovers
	Using quats sanitizer at three comp sink. . Placed this in bucket with wiping cloth
	Dishmachine low temp 50-100 ppm
37	To replace clip board used for logs - fraying
W	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: Jonathan Tyner <small>(signature)</small>	Print:	Title: Person In Charge/ Owner
Inspected by: <i>Kelly kirkpatrick RS</i> <small>(signature)</small>	Print:	Samples: Y N # collected

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