Followup fee of \$50.00 after initial Followup

Retail Food Establishment Inspection Report City of Rockwall

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

Da		20/2	20	22	Time in: 11:53	Time out: 1:13		nse/Permit 922						Food handlers Food managers Page 1 of 2	2_
					tion: 1-Routine	2-Follow U		mplaint		1-Inv	estig	atior	<u>1</u>	5-CO/Construction 6-Other TOTAL/SCOR	RE
Es	tabli	ishm	ent]	Nam	ne:		Contact/Ov		:					* Number of Repeat Violations: ✓ Number of Violations COS:	
_		al A			dical lodge	Pe	Priority n	ianagen		ood		G	rease	e trap : Follow-up: Yes 7	В
524		edica					kin monthly			/2022		-		earth to ask teddy No	
Ma					tatus: Out = not in co points in the OUT box for	ompliance IN = in each numbered i	item	NO = no Mark $$ in						plicable COS = corrected on site R = repeat violation W -Watch NA , COS Mark an N in appropriate box for R	h
			G4		Prio	ority Items (3	Points) viol	ations Req						ive Action not to exceed 3 days	
O U	I N	iance N O	N A	C O		nperature for F		R	(O I U N			C O	Employee Health	R
T	-11			Š	(F = d	egrees Fahrenhe	•			T			Š	12. Management, food employees and conditional employees;	
	/				Sausage coo	ling confi	rmed			•	1			knowledge, responsibilities, and reporting	
	/				2. Proper Cold Holding See	temperature(41	°F/ 45°F)		v	v	•			13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Sigh to be posted at hand sinks	
	/				3. Proper Hot Holding t See	temperature(135	5°F)			<u> </u>		<u> </u>		Preventing Contamination by Hands	
		•/			4. Proper cooking time				3	2			•/	14. Hands cleaned and properly washed/ Gloves used properly	
					5. Proper reheating pro-	cedure for hot he	olding (165°F i	in 2	3	<u> </u>	_			Gloves 15. No bare hand contact with ready to eat foods or approved	\vdash
		~			Hours)						/			alternate method properly followed (APPROVED Y N.) Policy is gloves	
			~		6. Time as a Public Heat Hsp group	alth Control; pro	ocedures & rec	ords						Highly Susceptible Populations	
					Ap	proved Source				~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Eggs cooked to required when using shelled	
	/				7. Food and ice obtaine good condition, safe, ar	nd unadulterated	d source; Food l; parasite	in						Chemicals	
					destruction Ben e K							1			
	/				8. Food Received at pro	oper temperature	е			V				17. Food additives; approved and properly stored; Washing Fruits & Vegetables]
						n from Contami	ination		3	2			•	Water 18. Toxic substances properly identified, stored and used	
					9. Food Separated & pr	otected, prevent	ted during food		3	<u> </u>			•	Two locations - moved	
W					preparation, storage, dis See 37 for freezer condens	sation								Water/ Plumbing	
3					10. Food contact surfact Sanitized at _200_			and		/				19. Water from approved source; Plumbing installed; proper backflow device City approved	
		/			11. Proper disposition of reconditioned No re	of returned, prev				V				20. Approved Sewage/Wastewater Disposal System, proper disposal	
		_			1101	otarrio ric	JD GIOGE	, , ,							
							<u> </u>		viola	ation	s Req	uire	Cor	rective Action within 10 days	
O U	I N	N O	N A	C 0	Pri		ation Items		Ţ	O I U N	N	uire N A	C O	rective Action within 10 days Food Temperature Control/ Identification	R
о U Т		N O	N A	C O S	Demonstration 21. Person in charge preand perform duties/ Cere	ority Founda of Knowledge esent, demonstra rtified Food Mar	ation Items Personnel ation of knowlenager (CFM)	(2 Points)	Ţ	o I	N	N	С	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to	R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Tracey Kinney	Print:	Title: Person In Charge/ Owner Administrator
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Broadmoor medical lo	dae Physical A	ddress: al lodge	City/State: Rockwal	License/Permit # FS 9226	Page <u>2</u> of <u>2</u>						
Broadmoor modical to	age Meale	TEMPERATURE OBSERVA		. 100220							
Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp						
Wic temps	38/39	Steam table									
Tomato	39	Purée ham	181								
Butter	40	Regular ham	149								
Ham	40	Green beans	146								
Sausage (placed into unit at 8:3		2 door cooler	36								
Wif	-4	Butter	34								
	•	Datto									
	OB	SERVATIONS AND CORRECT	VE ACTION	IS							
Item AN INSPECTION OF YO NOTED BELOW: all tem		NT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	CTED TO THE CONDITIONS OBS	ERVED AND						
		I for self service									
	Bistro areas are not being used for self service Washing cloth tableCloths after each meal no condiments on tables										
	washing cloth tableCloths after each meal no condiments on tables To delime ice dispenser tube on left / cleaning all parts quarterly per manuf										
•	Keep hand sink accessible in dish room / other sink used is convenient										
Hot water at 131 F											
	Dishmachine confirmed at 100 ppm Twice /										
	Watch drains and cleaning Always best to hang more to dry										
	Always best to hang mops to dry To move paper towels storage from under chemicals in dry storage w see										
	Shelving in dry storage to be 6 inches from Flooring										
<u> </u>	Not using leftovers - but Reusing sausage from this morning at 8:30 46 af at 12:13 pm										
	Replacing rusty shelving in wic and need to dust fan guards free of accumulation										
	Heplacing rusty snelving in wic and need to dust fan guards free of accumulation To address condensation in wif that has contaminated opened box underneath - discarded box and Maint now aware to addre										
18 Best to store oven cleaner away from food related items											
			uit etc RTI	 E							
	Reminder to wash hands and wear gloves when cutting fruit etc RTE Calibrated thermos at insp / discarded one that could not be calibrated / test strips for all on site /										
	SanitiZer at 200 ppm in bucket										
•	+ ''										
5	Need address grout in various places in warewashing and kitchen Need to clean air vents where needed										
	Keep an eye on shelving under SS tables Need to dust air vents inside 2 door cooler										
42 Need to clean ins	Need to clean inside upright cooler fan guards										
New Maint supv o	New Maint supv on site and aware of items to be addressed										
Received by: (signature) See ab	ove	Print:		Title: Person In Char	ge/ Owner						
See ab Inspected by: (signature) Kelly kúrk	chatríck	Print:									
	1 -:			Samples: Y N	# collected						