

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

Date: 06/20/2022	Time in: 11:53	Time out: 1:13	License/Permit # FS 9226	Food handlers 7	Food managers 1	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: 1-Routine 2-Follow Up 3-Complaint 4-Investigation 5-CO/Construction 6-Other TOTAL/SCORE

Establishment Name: Broadmoor medical lodge	Contact/Owner Name: Priority management	* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____	17/83/B
Physical Address: 5242 medical drive	Pest control : Orkin monthly	Hood 02/2022	Grease trap : Clean earth to ask teddy
Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>			

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					
	✓						✓				
1. Proper cooling time and temperature Sausage cooling confirmed						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓					W	✓				
2. Proper Cold Holding temperature(41°F/ 45°F) See						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Sign to be posted at hand sinks					
	✓					Preventing Contamination by Hands					
3. Proper Hot Holding temperature(135°F) See						14. Hands cleaned and properly washed/ Gloves used properly Gloves					
		✓				3				✓	
4. Proper cooking time and temperature						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N) Policy is gloves					
			✓			Highly Susceptible Populations					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Eggs cooked to required when using shelled					
				✓			✓				
6. Time as a Public Health Control; procedures & records Hsp group						Chemicals					
Approved Source						17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water					
	✓										
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Ben e Keith						18. Toxic substances properly identified, stored and used Two locations - moved					
	✓					3				✓	
8. Food Received at proper temperature To check						Water/ Plumbing					
Protection from Contamination						19. Water from approved source; Plumbing installed; proper backflow device City approved					
W							✓				
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting See 37 for freezer condensation						20. Approved Sewage/Wastewater Disposal System, proper disposal					
							✓				
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature 100											
3							✓				
11. Proper disposition of returned, previously served or reconditioned No returns hsp group											

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					
	2						✓				
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) Need one on duty at all times						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	✓							✓			
22. Food Handler/ no unauthorized persons/ personnel To Confirm 7 that have cards / plus 2 new with in 30 days						28. Proper Date Marking and disposition Used within 24 hrs					
Safe Water, Recordkeeping and Food Package Labeling						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Calibrated at insp					
	✓					2				✓	
23. Hot and Cold Water available; adequate pressure, safe See						Permit Requirement, Prerequisite for Operation					
	✓						✓				
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						30. Food Establishment Permit (Current/ insp sign posted) Posted					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					W	✓				
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions						31. Adequate handwashing facilities: Accessible and properly supplied, used Watch gloves placement					
Consumer Advisory						W					
	✓					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Ordered new shelving					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Training on going							✓				
						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Confirmed					

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					
	✓						✓				
34. No Evidence of Insect contamination, rodent/other animals Watch						41. Original container labeling (Bulk Food)					
W						Physical Facilities					
35. Personal Cleanliness/eating, drinking or tobacco use Discussed drinks / hair nets						42. Non-Food Contact surfaces clean Sss					
	✓					1					
36. Wiping Cloths; properly used and stored						43. Adequate ventilation and lighting; designated areas used					
							✓				
37. Environmental contamination Condensation - discarded frozen item						44. Garbage and Refuse properly disposed; facilities maintained					
		✓					✓				
38. Approved thawing method						45. Physical facilities installed, maintained, and clean See					
Proper Use of Utensils						46. Toilet Facilities; properly constructed, supplied, and clean Equipped					
1							✓				
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used See						47. Other Violations					
	✓						✓				
40. Single-service & single-use articles; properly stored and used											

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Tracey Kinney	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: Broadmoor medical lodge	Physical Address: Medical lodge	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
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 8:30 am	46	2 door cooler	36		
Wif	-4	Butter	34		

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: all temps F
	Bistro areas are not being used for self service
	Washing cloth tableCloths after each meal no condiments on tables
10	To delime ice dispenser tube on left / cleaning all parts quarterly per manuf
W	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
39	Always best to hang mops to dry
18	To move paper towels storage from under chemicals in dry storage w see
39	Shelving in dry storage to be 6 inches fromFlooring
	Not using leftovers - but Reusing sausage from this morning at 8:30 46 af at 12:13 pm
W	Replacing rusty shelving in wic and need to dust fan guards free of accumulation
37	To address condensation in wif that has contaminated opened box underneath - discarded box and Maint now aware to address
18	Best to store oven cleaner away from food related items
14	Reminder to wash hands and wear gloves when cutting fruit etc RTE
29	Calibrated thermos at insp / discarded one that could not be calibrated / test strips for all on site /
	SanitiZer at 200 ppm in bucket
45	Need address grout in various places in warewashing and kitchen
45	Need to clean air vents where needed
45/42	Minor cleaning needed behind equipment
	Keep an eye on shelving under SS tables
46	Need to dust air vents inside 2 door cooler
42	Need to clean inside upright cooler fan guards
	New Maint supv on site and aware of items to be addressed

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

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