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
Employee health

Date:		se/Permit #						Risk Category	Page 1 of 1	
06/30/2021		9226					Senior			
Purpose of Inspect			4-Inv	estig	atio	n [	* Number of Repeat Violation		TOTAL/SCO	RE
Broadmoor me	9						✓ Number of Violations COS		8/92/	Δ
Physical Address: Medical drive	Pest control : Orkin will be here		Iood 2/2021	1		rease prov		ollow-up: Yes	OIOLII	`
Compliance		NO = not obs		N.	A = n	not ap	plicable COS = corrected on site		lation W- Wate	ch
Mark the appropriate	e points in the OUT box for each numbered item  Priority Items (3 Points) viola	ark V in appro ions Require						л Уш арргорна	ite box for K	
Compliance Status O I N N C	Time and Temperature for Food Safety		0 I		N	С				R
U N O A O T S	(F = degrees Fahrenheit)		U N T	0	A	O S	• •	ree Health		
	Proper cooling time and temperature		V				12. Management, food employee knowledge, responsibilities, and	s and conditional reporting	employees;	
	2. Proper Cold Holding temperature(41°F/ 45°F)						13. Proper use of restriction and	exclusion; No disc	charge from	-
	See		V				eyes, nose, and mouth Posting and screening	at arrival		
	3. Proper Hot Holding temperature(135°F)						Preventing Conta	mination by Han	ds	
<b>'</b>	4. Proper cooking time and temperature In works		V				14. Hands cleaned and properly	washed/ Gloves u	sed properly	
	5. Proper reheating procedure for hot holding (165°F in Hours)	2			_		15. No bare hand contact with re alternate method properly follow			
	,	de					Using gloves	CG (HITKOVED		
	6. Time as a Public Health Control; procedures & reco Not allowed with hsp group	us					9 <b></b>	tible Populations	`1	
	Approved Source		V				16. Pasteurized foods used; proh Pasteurized eggs used when requ		erea	
	7. Food and ice obtained from approved source; Food in									
	good condition, safe, and unadulterated; parasite destruction Sysco						Cher	micals		
	8. Food Received at proper temperature						17. Food additives; approved and	d properly stored;	Washing Fruits	
	Yes / frozen too		V				& Vegetables Water			
	Protection from Contamination		V				18. Toxic substances properly id Watch	entified, stored and	d used	
	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						Water/	Plumbing		
	Watch 10. Food contact surfaces and Returnables; Cleaned an	1					19. Water from approved source	; Plumbing installe	ed; proper	
	10. Food contact surfaces and Returnables; Cleaned an Sanitized at 200 ppm/temperature 50-10	0	V				backflow device Watch / city approv	•		
	11. Proper disposition of returned, previously served or reconditioned Discarded			,			20. Approved Sewage/Wastewat disposal	er Disposal Syster	n, proper	
	Priority Foundation Items (2	Doints) with	1-4	D		C	*			
O I N N C U N O A O	Demonstration of Knowledge/ Personnel	R	O I U N	N		COL	Food Temperature (	Control/Idontifia	ation	R
T	21. Person in charge present, demonstration of knowled		T		А	s	<u> </u>			
? 🗸	and perform duties/ Certified Food Manager (CFM) Need one on duty at all times		V				27. Proper cooling method used; Maintain Product Temperature	Equipment Adec	quate to used	
	22. Food Handler/ no unauthorized persons/ personnel All employees to have within 60 days if not mana	ger	V	/			28. Proper Date Marking and dis Anything Tcs rte held ov	sposition		
	Safe Water, Recordkeeping and Food Package						29. Thermometers provided, according test strips	urate, and calibrate	ed; Chemical/	_
	Labeling						Using dials			L
	23. Hot and Cold Water available; adequate pressure, si						Permit Requirement, P			
	24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled		V		30. Food Establishment Permit (Current/ insp sign po				ign posted)	
	Conformance with Approved Procedures							nent, and Vendin	g	
	25. Compliance with Variance, Specialized Process, an HACCP plan; Variance obtained for specialized						31. Adequate handwashing facili supplied, used	ities: Accessible ar	nd properly	
	processing methods; manufacturer instructions Logs on site		V				Equipped			
	Consumer Advisory	<b>,</b>	2				32. Food and Non-food Contact designed, constructed, and used	surfaces cleanable	, properly	
	26. Posting of Consumer Advisories; raw or under cool		_				See  33. Warewashing Facilities; insta	allad maintained	ucad/	_
	foods (Disclosure/Reminder/Buffet Plate)/ Allergen La Case is opened for any residents with known/ ingredients avail		V				Service sink or curb cleaning fac	cility provided	used/	
	Core Items (1 Point) Violations Require Corre		ot to	Exce	ed 90	0 Da	Dishmachine 50-1 ys or Next Inspection, Whicher			
O I N N C U N O A O	Prevention of Food Contamination		O I U N		N A	C O	Food Ide	entification		R
1 S	34. No Evidence of Insect contamination, rodent/other		T	~		S	41.Original container labeling (E	Bulk Food)		
W	animals See  35 Personal Cleanliness/eating, drinking or tobacco use						Physical	l Facilities		
V V	Watch placement  36. Wiping Cloths; properly used and stored WAtch use of cloth towels	++	1	T			42. Non-Food Contact surfaces of			
	37. Environmental contamination	++	1			$\vdash$	See 43. Adequate ventilation and light	hting; designated ε	reas used	_
	Condensation.  38. Approved thawing method	<del>      .</del>	<b>1</b>			$\vdash$	44. Garbage and Refuse properly			_
			<b>N</b> •			$\vdash$	Watch dumpster  45. Physical facilities installed, n	_		1
	Proper Use of Utensils  39. Utensils, equipment, & linens; properly used, stored		1			$\sqcup$	See  46. Toilet Facilities; properly con			1
1	dried, & handled/ In use utensils; properly used  See mop	'      -	1				Need toilet paper	пописки, заррнес	s, and olvan	
	40. Single-service & single-use articles; properly stored and used Watch			/			47. Other Violations			
	vvaluii		1	Ť		ı l				1

## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: Juan Garcia	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Broadmoor				City/Sta		I	License/Permit # FS 9226	Page _2	Page <u>2</u> of <u>2</u>	
Bioax	<u> </u>	Wiodic	TEMPERATURE OBSERVA				1.00220			
Item/Loc	cation	Temp F	Item/Location	<u>Ter</u>	np F	Item/Loca	<u>tion</u>		Temp	
Wic			2 door upright coole	er 29	9/31					
	Tomatoes	39								
	_									
	Cheese	40								
	Butter	39								
	Wif	-14								
Cook	ing chicken at insp									
	rm temp after cooking again in oven									
		O	SSERVATIONS AND CORRECT	IVE A(	CTION	NS				
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: temps in F		ENT HAS BEEN MADE. YOUR ATTEN				HE CONDITIONS OBS	ERVED ANI	)	
34/45		ean to n	revent flies / flies in kitcher	/ sm:	all na	an at hac	ek door			
0 1/ 10	Hot water at handsink		TOVOITE INICO III RITOTIOI	17 0111	un ge	ap at bac	ik door			
32			where needed							
	To replace rusty shelving in wic where needed  No left overs served - discarded									
42/45				<u> </u>						
45	Clean shelving and fan guards and floors walls etc in wic  Address ice accumulation at bottom of Wif door									
37	Address ice accumulation at bottom of will door  Address lice frozen on elbow drain in wif / clean floor , shelving etc in wif									
	Boxes to be protected from condensation Product in plastic inside boxes									
	Reminder that Tcs items to be date marked - chopped lettuce etc									
	Store personal foods low - reminder / need nee clip board - water damage on one by Dishmachine making it not washable									
	Kitchen/ maintenance issues									
42/45			 ded - galvanized shelving ι	nder	as ta	bles				
							be 200 ppm			
34	Discussed cotton cloths towels being used in QUATS - tested new bucket to be 200 ppm  SmallGap at bottom of back door									
	Gloves used to touch rte foods for hsp group served									
	Keeping temp log for food temps cooking and also equipment									
	Using dial thermos - 3 appear to be in calibration.									
	Chicken is cooked on stove top THEN placed into oven then placed into steam table/ goal temp 175-180 F									
W	Watch condition of knife magnet - sanitizing before use									
W			machine/ clean under and	behin	d un	it				
42	Dust fans in interior of									
45			d various places in kitchen	hen						
			oottom shelf in dry storage							
34	Observed dead insect around dishmachine - keep this real clean and dry and maintained									
45/42/39	1					<u> </u>				
46	Need toilet paper in re									
42			n cabinets / not using bistr	o /						
	No condiments on table									
Received (signature)	l by:		Print:				Title: Person In Char	ge/ Owner		
Inspected (signature)		ıtríck	Print:							
	6 (Revised 09-2015)						Samples: Y N	# collected		