

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Juan Garcia	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Broadmoor	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
Wic		2 door upright cooler	29/31		
Tomatoes	39				
Cheese	40				
Butter	39				
Wif	-14				
Cooking chicken at insp					
Will confirm temp after cooking again in oven					

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: temps in F
34/45	Keep mop sink area clean to prevent flies / flies in kitchen / small gap at back door
	Hot water at handsink 112 F
32	To replace rusty shelving in wic where needed
	No left overs served - discarded
42/45	Clean shelving and fan guards and floors walls etc in wic
45	Address ice accumulation at bottom of Wif door
37	Address Ice 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	General detailed cleaning needed - galvanized shelving under as tables
	Discussed cotton cloths towels being used in QUATS - tested new bucket to be 200 ppm
34	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	Keep an eye on interior of ice machine/ clean under and behind unit
42	Dust fans in interior of 2 door upright cooler
45	Fill holes in walls where needed various places in kitchen hen
	Damaged cans are stored on bottom shelf in dry storage
34	Observed dead insect around dishmachine - keep this real clean and dry and maintained
45/42/39	Keep mop sink closet clean and hang mops to dry
46	Need toilet paper in restroom and clean floor etc
42	Minor cleaning in dining room in cabinets / not using bistro /
	No condiments on tables at this point

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