

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: 06/30/2023	Time in: 10:44	Time out: 12:13	License/Permit # FS 9226	Food handlers 3	Food managers 1	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: Jonelle	* Number of Repeat Violations: _____	10/90/A
Physical Address: 5242 medical les		✓ Number of Violations COS: _____	

Pest control : To send info	Hood 02/2023	Grease trap/ waste oil: To send info	Follow-up: Yes <input checked="" type="checkbox"/>	No <input type="checkbox"/>	Pics <input 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					
W				✓		✓					
	✓					✓					
	✓										
		✓				✓					
		✓									
			✓								
				✓							
						✓					
3				✓							
	✓					✓					
						✓					
	✓										
						✓					
						✓					
						✓					
						✓					

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					
	✓										
			✓			✓					
	✓										
						✓					
	✓					✓					
						✓					

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					
1						✓					
	✓										
	✓					1					
1						✓					
		✓				✓					
						1					
	✓					✓					
	✓					1					

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (Printed) Jonelle Pinkney	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 dr	City/State: Rockwall	License/Permit # 9226	Page 2 of __
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Bistro cooler	37	Steam tables	154		
Wic		Purée veggies	148		
Watermelon	39	Fish	149		
Chicken	39				
Butter	38	Cooked fried fish			
Wif	-10	179-202			
Upright cooler	29				

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
37	Small amount of water in bistro reach in
	Hot water 100 in bistro
42	To clean under coffee station - spills and also wood exposed to address
	Hot water 136f / dishmachine 100 ppm / sink 200-300 quats
	Wall to be repaired after plumbing fix
W	Sausage made this morning at 8:30 at 72 F ...time in danger zone unknown so tossed - discussed
	(will use sheet pan next time)
37	To address ice in freezer from pipe that is now on plastic tubs -under
45	General detailed cleaning in freezer
37	Keep an eye on silicone inside ice machine that is loose and address. ASAP
45	Need to clean under ice machine
	Need to clean around fryers etc
47	Remove old shipping liner from drawers etcc
34	Flies in service area
W	Set up sanitizer bucket at insp
07	Watch for dented cans - pulled SEVERAL - to monitor all
45	To clean air vents in dry storage
47	Shelving to be 6 inches
29	Thermo needs battery
29	Need test strips for quats and new thermo battery - Mgr will send pics
W	Need light out in dishroom (in Maint book)
45	To clean drains where needed
W	To hang mop to allow to air dry - plans to wash daily
34	After clumping brooms etc together
45	Grout issues around dishwasher and also need to regrout cove base
W	Outside wash down - excessive storage

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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