

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Watch area behind cooking equipment for grease etc

Establishment Name: Brookdale summer ridge	Physical Address: Ridge road	City/State: Rockwall	License/Permit # FS 9123	Page 2 of 2
--	--	--------------------------------	------------------------------------	-------------

TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Residential cooler		Wif	-1.9		
Creamer	41	Steam table			
		Green beans /	99	Being heated at insp	
Wic		Soup	189	160 F at end of insp	
Pot roast	35	Peas	202		
Ham	37	Green beans were placed into			
Chili	36				
Tomatoes	36				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observation/Action
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: temps in F
	Plans for renovation of serving drink area in future
	Condiments not on tables and placed out during meal only if used
	Covering silverware with napkin
	Hot water at hand sink 108 F (on rt side)
	Plans also to replace hand sink
32/45	To address condition of cabinets under soda station with remodel . Plans for SS tables
	Not using soda station
W	Need to remove shipping plastic liner on new code put
	Best to protect coffee filters
29	Need thermo in cooler for milk
	(NSF equipment is advised)
18	Avoid reusing spray chemical bottles off non orig La products r
32	Time to replace carts to be washable / time to repaint walls torn by carts
42/45	GeneralDetailed cleaning needed various
42	To clean top of Dishmachine / and area and also clean top of paper towel unit in kitchen
39/45	Best to Hang mop to allow to dry / generalCleaning in this area
!!	Ceiling over clean dishes - work order submitted and approved / not currently leaking
	Dishmachine at 50-100 ppm chlorine
W	Drains to three comp sink grandfathered from original / hard plumbed through wall
	Dry storage - ceiling/ flooring / avoid floor storage in side closet (popcorn ceiling isn't washable)
	Avoid non washable wicker or galvanized metal baskets and pans for display and storage / move from over three comp sink
	Sanitizer 200 ppm at three comp - watch water temp
37	Major ice accumulation in wif to address and protect boxes in rear / keepClosed and out of area
37	Avoid storing bags of ice on floor in wif / Also need to protect clean plates on shelving unit near steam table
42,	Need to clean wic shelving top and under as well / address rusty shelving where needed
45/42	Wall behind hand sink is damaged and should be repaired asap / need to clean fan/sink is used to fill steam table
W	Reminder about reheating canned beans etc / in steam table to verify temps with Taylor digital thermos
45/32,	Kitchen is showing age and needs to be updated to allow it to be easily cleanable

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

Form EH-06 (Revised 09-2015)