

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: 12/28/2022	Time in: 2:34	Time out: 3:41	License/Permit # FS 9123	Food handlers Need all	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: Brookdale summer ridge	Contact/Owner Name: Brookdale	* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____	<b>10/90/A</b>
Physical Address: 3020 ridge road	Pest control : Ecolab 12/02/2022	Hood 09/2022	Grease trap : Clean earth 12/07/2022
Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/> Pic <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
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
	✓						✓				
1. Proper cooling time and temperature <b>See 27 (beans at 146).</b>						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓						✓				
2. Proper Cold Holding temperature(41°F/ 45°F) <b>See</b>						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth <b>Posted at hand sink</b>					
	✓					<b>Preventing Contamination by Hands</b>					
3. Proper Hot Holding temperature(135°F) <b>See</b>							✓				
		✓				14. Hands cleaned and properly washed/ Gloves used properly <b>Gloves</b>					
4. Proper cooking time and temperature								✓			
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N. ) <b>Gloves</b>					
			✓			<b>Highly Susceptible Populations</b>					
6. Time as a Public Health Control; procedures & records Not allowed for hsp							✓				
<b>Approved Source</b>						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required <b>Pasteurized shelled and liquid</b>					
	✓					<b>Chemicals</b>					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction							✓				
	✓					17. Food additives; approved and properly stored; Washing Fruits & Vegetables <b>Veggie wash - to provide</b>					
8. Food Received at proper temperature <b>To check temps</b>							✓				
<b>Protection from Contamination</b>						18. Toxic substances properly identified, stored and used					
	✓					<b>Water/ Plumbing</b>					
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting							?				
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>100</u> ppm/temperature <b>200</b>						19. Water from approved source; Plumbing installed; proper backflow device <b>To confirm under</b>					
			✓				✓				
11. Proper disposition of returned, previously served or reconditioned						20. Approved Sewage/Wastewater Disposal System, proper disposal					

**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
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓					2				✓	
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) <b>1 on duty</b>						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature <b>See</b>					
W							✓				
22. Food Handler/ no unauthorized persons/ personnel New hire within 30 days						28. Proper Date Marking and disposition <b>Good</b>					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						2					
	✓					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips <b>Test strips</b>					
23. Hot and Cold Water available; adequate pressure, safe <b>120 plus</b>						<b>Permit Requirement, Prerequisite for Operation</b>					
			✓				✓				
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						30. Food Establishment Permit (Current/ insp sign posted ) <b>Posted</b>					
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
			✓				✓				
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 <b>Equipped</b>					
<b>Consumer Advisory</b>						2					
	✓					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used <b>New cutting boards on site however</b>					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/ Buffet Plate)/ Allergen Label Allergy posting							✓				
33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided <b>200Ppm and 100 ppm</b>											

**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
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
W							✓				
34. No Evidence of Insect contamination, rodent/other animals <b>Need to store mops hanging</b>						41. Original container labeling (Bulk Food)					
	✓					<b>Physical Facilities</b>					
35. Personal Cleanliness/eating, drinking or tobacco use						1					
	✓					42. Non-Food Contact surfaces clean <b>General</b>					
1							✓				
36. Wiping Cloths; properly used and stored <b>Store in buckets</b>						43. Adequate ventilation and lighting; designated areas used					
37. Environmental contamination <b>Condensation in wif</b>							✓				
		✓				44. Garbage and Refuse properly disposed; facilities maintained					
38. Approved thawing method						1					
<b>Proper Use of Utensils</b>						45. Physical facilities installed, maintained, and clean <b>General</b>					
W						1					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used <b>Watch paper under utensils</b>						46. Toilet Facilities; properly constructed, supplied, and clean <b>Need toilet repaired</b>					
	✓						✓				
40. Single-service & single-use articles; properly stored and used <b>Watch</b>						47. Other Violations					

# Retail Food Establishment Inspection Report

## City of Rockwall

Received by: <b>Amber Sailer</b>	Print:	Title: Person In Charge/ Owner
Inspected by: <i>Kelly kirkpatrick RS</i> <small>(signature)</small>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Brookdale summer ridge</b>	Physical Address: <b>3020 Ridge road</b>	City/State: <b>Rockwall</b>	License/Permit # <b>Fs 9123</b>	Page __ of __
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Residential cooler	35/36	Wif	3.5		
Freezer	5.9				
Steam table					
Soup	186	Wic			
Veggies	206	Checked beans at 3:18 pm	79		
Wic					
Salad/ ham/ turkey	41/28/36				
Tomatoes / butter	38/ 41				

### 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
	Hot water at 100 at front hand sink
W	To add hand wash sign to front hand sink for those assisting with meals
32/45/42	Must address area inside cabinets under soda station .... Condition makes it unwashable
42	To scrub lime deposit from dispenser at soda station
45	To address rubber cove base that is peeling off
	Reminder that all equipment should be commercial grade nsf
	Hot water 138 at hand sink
	To address peeling silicone at hood and ceiling
45	General detailed cleaning of sticky exteriors of dry hood containers shelving etc
45/	To address peeling paint and mold under hand sink on line
W	To avoid using paper inside utensils bus tub for storage
	Steamer leaking and creating standing walls
32	Carts in kitchen are in poor condition
42	Need to scrub shelving in wic
27	Beans in deep container in wic covered are 146 must cool quickly - COS in ss shallow pan in wif top shelf uncovered to cool
37	Condensation issue in wif at rear to address / protect boxes under
45	Popcorn ceiling is still not washable in dry storage
45	To clean dusty walls in dry storage and clean pot area
	Sink sanitizer at three comp sink
W	Advised to watch for packaging integrity for anything received in Cyrovac container
	Dishmachine sanitizing at 100 ppm
W	Avoid storing chemicals on Dishmachine
W	Best to always hang mops to allow to dry to prevent attracting flies / tlc in mop area and restrooms
	Sanitizer in bucket 200 ppm / this is hooked up to hot water
42	Box fan in kitchen to be cleaned
W	Unable to determine air gap at ice machine but appears to be there

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

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