

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: 06/21/2021	Time in: 9:53	Time out: 11:16	License/Permit # Need copy of 2021	Est. Type Nursing	Risk Category Hsp	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: Brookdale Summer Ridge	Contact/Owner Name: Ashley Murray	* Number of Repeat Violations: _____	10/90/A
Physical Address: 3020 ridge road		✓ Number of Violations COS: _____	
Pest control : Ecolab monthly	Hood 03-21	Grease trap : Stericycle 01/25/21 1200	Follow-up: Yes <input checked="" type="checkbox"/> No <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
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓				✓					
1. Proper cooling time and temperature See						12. Management of food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓					✓					
2. Proper Cold Holding temperature(41°F/ 45°F) See						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Screening at arrival					
	✓					Preventing Contamination by Hands					
3. Proper Hot Holding temperature(135°F) See						14. Hands cleaned and properly washed/ Gloves used properly					
		✓				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Gloves					
4. Proper cooking time and temperature						Highly Susceptible Populations					
		✓				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Using P eggs					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						Chemicals					
		✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Using veggie wash - need test strips					
6. Time as a Public Health Control; procedures & records						18. Toxic substances properly identified, stored and used Watch storage					
Approved Source						Water/ Plumbing					
	✓					19. Water from approved source; Plumbing installed; proper backflow device Watch					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction						20. Approved Sewage/Wastewater Disposal System, proper disposal					
	✓										
8. Food Received at proper temperature To check											
Protection from Contamination											
	✓										
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Good organization											
W											
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature <small>Machine not dispensing see :</small>											
		✓									
11. Proper disposition of returned, previously served or reconditioned Discarded or own tables not shared											

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					
	✓					✓					
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) New one coming tomorrow						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	✓					✓					
22. Food Handler/ no unauthorized persons/ personnel All						28. Proper Date Marking and disposition Watch					
Safe Water, Recordkeeping and Food Package Labeling						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips					
	✓					Permit Requirement, Prerequisite for Operation					
23. Hot and Cold Water available; adequate pressure, safe See						30. Food Establishment Permit (Current/ insp sign posted)					
	✓					Utensils, Equipment, and Vending					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						31. Adequate handwashing facilities: Accessible and properly supplied, used WATCH placement					
Conformance with Approved Procedures						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See report					
	✓					2					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Always adhere to labels						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Replaced line during inspection / still NOT dispensing at ppm					
Consumer Advisory											
	✓					2					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/ Buffet Plate)/ Allergen Label All meats cooked to required temps											

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						✓					
34. No Evidence of Insect contamination, rodent/other animals Flies i						41. Original container labeling (Bulk Food)					
	✓					Physical Facilities					
35. Personal Cleanliness/eating, drinking or tobacco use						42. Non-Food Contact surfaces clean See					
1						✓					
36. Wiping Cloths; properly used and stored To replace						43. Adequate ventilation and lighting; designated areas used					
1						✓					
37. Environmental contamination Wif						44. Garbage and Refuse properly disposed; facilities maintained					
		✓				45. Physical facilities installed, maintained, and clean See					
38. Approved thawing method Discussed						46. Toilet Facilities; properly constructed, supplied, and clean Equipped need Tlc					
Proper Use of Utensils						47. Other Violations					
1						✓					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used See											
	✓										
40. Single-service & single-use articles; properly stored and used											

Received by: (signature) Ashley Murray	Print:	Title: Person In Charge/ Owner Exc director
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Brookdale	Physical Address: Ridge road	City/State: Rockwall	License/Permit # Need 2021	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Wif	-18				
Wic					
Ham	38				
Cheese	40				
Marg	37				
Tuna salad	35				
Steam table ambient					
136-207					

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:
W	Reminder to avoid placing shared condiments at tables for HSP group - each respondent has own bowl so not shared
	Hot water in restroom 123 F / hot water 130 in kitchen area
45	Clean area around mop sink under shelving etc
32/45	Seal any wood used for hanging rack for brooms
34	Flies observed in the kitchen
45	Time to reseal behind pre rinse area at Dishmachine - Silicone badly moldy / seal smallHoles in wall
33	Dishmachine - sanitizer not attached - dispensing out on top of machine - will use three comp for now / Sanitizer at three compartment sink -200 ppm quats
36	Time to replace wiping cloths - badly stained
W	Avoid storing any chemical related item with food related items over three comp / COS
45	Dry storage still has popcorn ceiling - this was asked to be addressed at new CO and was not addressed
45	Flooring VCT a in dry storage is becoming badly worn and is need of cleaning under shelving
W	Keep an eye on shelving and address when badly damaged
37/ 39	Frost / condensation issue in rear of Wif - is dripping on shelving/ boxes and freezing(no direct contact with food observed) address ASAP
W	Watch date marking and discard at 6 days / gravy dates 06/15/21 to expire today
42	Need to Dust fan casing in wic / keep an eye on shelving
45	Keep an eye on panels on ceilings in wic - sealing between
39	Invert and label ice buckets
W	Reminder Keep hand sink on line accessible - small place
	Using digital thermo / confirmed NSF approved
W	Using veggie wash - need test strips
Cos	Discussed storing cakes in cooler - after thawing and cutting per label
	Using gloves to touch rte foods
	Avoiding left overs - taking count - batch cooking
45	Hand sink in wait station is in poor condition
32/45	Area under soda station cabinets are in condition that prevents themFrom being properly cleaned - must ADDRESS
W	Keep an eye on areas under soda nozzles
42/W	Need to clean up under juice dispenser dispensing area / reminder to clean spigots for tea daily as well as soda nozzles

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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