

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: <b>01/07/2021</b>	Time in: <b>12:37</b>	Time out: <b>1:34</b>	License/Permit # <b>FS 9123 need 2021</b>	Est. Type <b>Senior</b>	Risk Category <b>Hsp</b>	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: <b>Brookdale summer ridge</b>	Contact/Owner Name: <b>Elizabeth</b>	* Number of Repeat Violations: <u>    </u> ✓ Number of Violations COS: <u>    </u>	<b>4/96/A</b>
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Physical Address: <b>Ridge road</b>	Pest control : <b>Ecolab monthly when they can enter</b>	Hood <b>09/2020</b>	Grease trap : <b>Stericycle will provide</b>	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/> <b>Pics</b>
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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
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
		✓				✓					
	✓					✓					
		✓				<b>Preventing Contamination by Hands</b>					
		✓				✓					
		✓				✓					
		✓				<b>Highly Susceptible Populations</b>					
		✓				✓					
	✓					<b>Chemicals</b>					
	✓					✓					
						✓					
	✓					<b>Water/ Plumbing</b>					
	✓					✓					
		✓				✓					

**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>					
	✓					✓					
	✓					✓					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						<b>Permit Requirement, Prerequisite for Operation</b>					
	✓					W					
			✓			<b>Utensils, Equipment, and Vending</b>					
	✓					✓					
<b>Consumer Advisory</b>						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
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
	✓					✓					
	✓					<b>Physical Facilities</b>					
	✓					✓					
		✓				✓					
	✓					✓					
<b>Proper Use of Utensils</b>						1					
	✓					1					
	✓					✓					

# Retail Food Establishment Inspection Report

## City of Rockwall

Received by: <small>(signature)</small> <b>Elizabeth Darlene Davis</b>	Print:	Title: Person In Charge/ Owner
Inspected by: <small>(signature)</small> <i>Kelly Kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Brookdale</b>	Physical Address: <b>Ridge road</b>	City/State: <b>Rockwall</b>	License/Permit # <b>Fs 9123</b>	Page 2 of 2
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Freezer Wif	Htt	Steam table			
Wic		Ambient temp	150		
Turkey	38				
Cheese	39				
Tomato	39				

### 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:
	Soap and towels confirmed at hand sink in wait station is reaching 100 F
	Hand sink is showing age cracked bowl
	All meals are taken to rooms in to go containers
45	Cabinets under soda station to be repaired
	Not using soda station only coffee unit
	Not using coolers in that area
	Hand sink in kitchen 111 / hot water at three compartment 115 F
	Sink sanitizer - 400 ppm ecolab 146
	Dishmachine at 100 ppm
	Using digital thermo
46	Need self closing device on RR door
	Dry storage - checking for dented cans - separated
W	Popcorn ceiling / nonwashable / dry storage -
	Wif no condensation
32	rusty shelving in wic to be replaced
32	Time to replace cutting boards where needed
	Can opener blade looks good
	Air gap at ice machine - confirmed!
	No hose attached but device present to add
	Paper on shelving changed daily
	No left overs
	Gloves to rte foods
	No one can enter building therefore deliveries have to be wheeled in by kitchen staff
	Staff is having weekly tests as well as residents

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

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