Followup fee of $50.00 after First Followup

Retail Food Establishment Inspection Report

City of Rockwall

- ☑ First aid kit
- ☑ Allergy policy
- ☑ Vomit clean up
- ☑ Employee health

Date:	Time in:	Time out:	License/Permit #	CPFM	Food handlers	Page 1 of 2
12/19/25	10:25	11:15	FS-9226	1	8	

Purpose of Inspection: ☑ 1-Routine ☐ 2-Follow Up ☐ 3-Complaint ☐ 4-Investigation ☐ 5-CO/Construction ☐ 6-Other ☐ **TOTAL/SCORE**

Establishment Name:	Contact/Owner Name:		
Broadmoor Medical Lodge	James Almond	✗ Number of Repeat Violations: 2 ✓ Number of Violations COS: ____	5/95/A

Physical Address:	Pest control :	Hood	Grease trap :/ waste oil	Follow-up: Yes ☐ No ☑
5242 Medical Dr Rockwall, TX	Perfect Pest 11/2025	American 11/2025	Clean earth 12/9/25 1500g	

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 '✓' a checkmark 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	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	OUT	IN	NO	NA	COS	Employee Health	R
		✔			1. Proper cooling time and temperature			✔				12. Management, 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 Employee health form posted	
	✔				3. Proper Hot Holding temperature(135°F) See							**Preventing Contamination by Hands**	
	✔				4. Proper cooking time and temperature			✔				14. Hands cleaned and properly washed/ Gloves used properly	
		✔			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_) Gloves & utensils	
	✔				6. Time as a Public Health Control; procedures & records							**Highly Susceptible Populations**	
					Approved Source			✔				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Shelled & liquid eggs	
	✔				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Ben E Keith							**Chemicals**	
	✔				8. Food Received at proper temperature Checking			✔				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water	
					Protection from Contamination			✔				18. Toxic substances properly identified, stored and used	
	✔				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting							**Water/ Plumbing**	
	✔				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature			✔				19. Water from approved source; Plumbing installed; proper backflow device City approved	
	✔				11. Proper disposition of returned, previously served or reconditioned Discard			✔				20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) *violations Require Corrective Action within 10 days*

OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R	OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
	✔				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 1			✔				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✔				22. Food Handler/ no unauthorized persons/ personnel 8			✔				28. Proper Date Marking and disposition Good Date labels	
					Safe Water, Recordkeeping and Food Package Labeling			✔				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Yellow digital thermo, strips current	
	✔				23. Hot and Cold Water available; adequate pressure, safe 134, Great pressure							**Permit Requirement, Prerequisite for Operation**	
	✔				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial labels			✔				30. **Food Establishment Permit/Inspection** Current/ insp posted Current & posted	
					Conformance with Approved Procedures							**Utensils, Equipment, and Vending**	
	✔				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Temps recorded 3x daily			✔				31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped	
					Consumer Advisory		2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See	
	✔				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Ingredients upon request, info on plate cards			✔				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Confirmed at 100ppm	

Core Items (1 Point) *Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First*

OUT	IN	NO	NA	COS	Prevention of Food Contamination	R	OUT	IN	NO	NA	COS	Food Identification	R
	✔				34. No Evidence of Insect contamination, rodent/other animals			✔				41.Original container labeling (Bulk Food)	
	✔				35. Personal Cleanliness/eating, drinking or tobacco use							**Physical Facilities**	
	✔				36. Wiping Cloths; properly used and stored Stored in solution			✔				42. Non-Food Contact surfaces clean	
1					37. Environmental contamination See			✔				43. Adequate ventilation and lighting; designated areas used	
	✔				38. Approved thawing method Wic, cold running water			✔				44. Garbage and Refuse properly disposed; facilities maintained	
					Proper Use of Utensils		1					45. Physical facilities installed, maintained, and clean	
1					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used See			✔				46. Toilet Facilities; properly constructed, supplied, and clean Equipped	
	✔				40. Single-service & single-use articles; properly stored and used				✔			47. Other Violations N/A	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Andy Ibe	Print: Andy Ibe	Title: Person In Charge/ Owner Kitchen Manager
Inspected by: (signature) Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Broadmoor Medical Lodge	Physical Address: 5242 Medical Dr	City/State: Rockwall, Tx	License/Permit # FS-9226	Page 2 of 2

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
WIC amb	36	Hush puppies/catfish	196/202		
Butter	39	Steam table			
Whole tomato /lettuce	38/39	Water temp 161,156	172		
Cooked Rice/Ham	39/40	Refrigerator			
Raw catfish	38	Milk	39		
WIF HTT	2.7				
Cooking					
Chicken Noddle/Mash	207/178				

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 temperatures are taken in F
	Restrooms equipped greater than 100
	Hand sinks equipped greater than 110
	3comp sink setup 134, quat sani 200ppm strips current 11/2027
	Dishwasher confirmed 100ppm, strips current 12/2026
32/45	Moldy sealant Dishwasher drain boards clean and reseal using silicone caulk to make cleanable
	Good organization of cleaning supplies
W	Cutting boards will need to be resurfaced or replacement when become rough
39	Mop stored in sink wet, best practice to allow to drip dry over mop sink
37	WIF - frozen condensation on line, need to rewrap, food is protected underneath
	Rear service door air curtain confirmed operational
	Dented cans identified and stored on shelf to be returned for credit
	Ovens look so much better this insp, good job on routine cleaning

Received by: (signature) See Above	Print: See above	Title: Person In Charge/ Owner See above
Inspected by: (signature) RS MH RS	Print: Richard Hill	Samples: Y N # collected

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