

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: 3/10/25 Time in: 8:30 Time out: 9:15 License/Permit #: Food-6340 CPFM: 2 Food handlers: 2 Page 1 of 2

Purpose of Inspection: [x] 1-Routine [ ] 2-Follow Up [ ] 3-Complaint [ ] 4-Investigation [ ] 5-CO/Construction [ ] 6-Other [ ] TOTAL/SCORE

Establishment Name: Rochelle Elementary Contact/Owner Name: RISD Number of Repeat Violations: 0 Number of Violations COS: 0

Physical Address: 401 E Ralph Hall Prkwy Pest control: School contract Hood: Guardian 6/2023 Grease trap: Summer Follow-up: No [x] Yes [ ]

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 'x' a checkmark in appropriate box for IN, NO, NA, COS Mark an 'X' in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Table with 2 main columns: Time and Temperature for Food Safety, Employee Health. Includes rows for cooling time, cold holding, hot holding, cooking time, reheating, public health records, approved source, food condition, food temperature, protection from contamination, food surfaces, food disposition, management, restriction, contamination prevention, susceptible populations, pasteurized foods, chemicals, food additives, toxic substances, water/plumbing, water source, sewage disposal.

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

Table with 2 main columns: Demonstration of Knowledge/ Personnel, Food Temperature Control/ Identification. Includes rows for person in charge, food handler, safe water, recordkeeping, hot/cold water, required records, conformance with approved procedures, consumer advisory, proper cooling method, date marking, thermometers, permit requirement, food establishment permit, utensils, equipment, and vending, handwashing facilities, food contact surfaces, warewashing facilities.

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

Table with 2 main columns: Prevention of Food Contamination, Food Identification. Includes rows for insect contamination, personal cleanliness, wiping cloths, environmental contamination, approved thawing method, proper use of utensils, original container labeling, non-food contact surfaces, ventilation and lighting, garbage disposal, physical facilities installed, toilet facilities, other violations.

### Retail Food Establishment Inspection Report

## City of Rockwall

Received by: <small>(signature)</small> <b>Elizabeth Contreras</b>	Print: <b>Elizabeth Contreras</b>	Title: Person In Charge/ Owner <b>Kitchen Manager</b>
Inspected by: <small>(signature)</small> <i>Richard Hill</i>	Print: <b>Richard Hill</b>	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Rochelle Elementary</b>	Physical Address: <b>401 E Ralph Hall Prkwy</b>	City/State: <b>Rockwall, Tx</b>	License/Permit # <b>Food-6340</b>	Page 2 of 2
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#### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
WIC amb	33	Line 1			
Shredded Cheddar	38	Steam table water	128plus		
Shredded Mozz	38	Hot holding	146/161		
Grape tomatoe	36	Cold Holding / box	37/34		
WIF amb HTT	-7.8	Milk cooler	35		
Cooking		Icecream freezer	6.1		
Mash potatoes	168				

#### 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 temp greater than 104
	Hand sinks equipped greater than 105 throughout kitchen, except sinks back to back on service line/kitchen
	3 comp sink setup, 137, quat sani 200ppm, prep sinks 117
	Dishwasher confirmed 160st
	Using sani buckets 200ppm with towel stored in solution
	Air curtain confirmed operational at rear service door
	Great practice hanging mop heads to drip dry over mop sink
	Ice machine looks great, Air gap confirmed
	Using digital thermo, hair restraints and gloves to touch Rte foods
	Reviewed receiving, daily and production logs, all look good
	All snacks are prepackaged by manufacturer with labels on back
	Employee food stored on lowest shelf in wic
	Sample trays saved for previous week then discarded
	Using yellow digital thermo, strips are current
	Observed dented can labeled area on rear prep table next to dry storage
	Dry storage well organized and very clean
W	Keep eye on strainers, discard when mesh develops hole or wires break
	Dumpster area clean, lids accounted for on each dumpster
	Observed steam table water currently heating up

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

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