Followup Fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

City of Rockwall

3/10/25			Time in: 8:30	Time out: 9:15		Food-63								2	Food handlers	S	Page _	1 of 2	2_	
Purpose of Inspection: 1-Routine		2-Follow U		3-Compla			Inve	stiga	tion		5-CO/Const		6-Other	1	TOTA	L/SCOI	RE			
Establishment Name: Contact/Owner I Rochelle Elementary RISD							~8-		_	Number of Number of	f Repeat Vio	lations:								
Physical Address: Pest control: 401 E Ralph Hall Prkwy School contract						Hood Grease		e trap :/ waste oil	rap :/ waste oil Follow-up: Yes No			_]		Α						
	Com	pliar	ice S	Status: Out = not in co	$\frac{1}{\text{ompliance}} = \frac{1}{\text{ompliance}} = \frac{1}{$	complianc	e NO		t obser	ved	NA.	$\lambda = nc$	ot ap	plicable COS =	corrected or	n site	nt viol	ation V	V= Wato	ch
Mark t	he ap	prop	riate	points in the OUT box for Prio										ox for IN, NO, NA, ive Action not to		ark an 🗙 in appro ays	priate	box for	R	
Compl O I U N	iance N O	Stat N A	c C O	Time and Ten	nperature for Fo	ood Safet	y	R	0		iance N O	Stat N A	C O		E	alamaa Waalth				R
T S (F = degrees Panrenneit) 1. Proper cooling time and temperature					T		U		s	12. Management		ployee Health oyees and condition	onal e	employee	es;					
	\			No lettovers,	batch coo	•				~				knowledge, respo				. r .y		
/				2. Proper Cold Holding See	g temperature(41°	°F/ 45°F)				/				eyes, nose, and 1	mouth	and exclusion; No	o disc	harge fro	m	
~				3. Proper Hot Holding See	temperature(135°	°F)				<u> </u>				Émployee h		ontamination by	Han	ds		
	/			4. Proper cooking time	and temperature					1				14. Hands clean	ed and prop	erly washed/ Glov	ves us	sed prope	erly	
	/			5. Proper reheating pro Hours)	cedure for hot ho	olding (16	5°F in 2			~				alternate method	properly fo	th ready to eat foo llowed (APPROV				
_				6. Time as a Public Hea	alth Control; proc	cedures &	t records							Gloves and		ceptible Populati	ions			
				Approved Source					/				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required							
		-		7. Food and ice obtaine		l source: F	Good in							T disteurized eggs	used when	required				
•				good condition, safe, and destruction Labatt,	nd unadulterated; Brothers	; parasite	oou m							Chemicals						
~				8. Food Received at proper temperature Checking						/				17. Food additive & Vegetables Water	es; approved	and properly sto	red; \	Washing	Fruits	
				Protection	n from Contamir	nation				~					nces proper	y identified, store	ed and	l used		
/				9. Food Separated & pr preparation, storage, di	splay, and tasting	g									Wat	ter/ Plumbing				
~				10. Food contact surfact Sanitized at 200			ned and Ost			/				19. Water from a backflow device City appro		urce; Plumbing in	stalle	d; prope	r	
				11. Proper disposition of returned, previously served or reconditioned No returns/discard					. /				20. Approved Se	wage/Waste	ewater Disposal S	ysten	n, proper			
/				IND r	aturne/dic	ecard				V				disposal						
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Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Fetablichn	ment Name:	Physical A	ddress: C	ity/State:		License/Permit #	Page 2 of 2			
	elle Elementary			Rockwal	l, Tx	Food-6340	rage Z or Z			
			TEMPERATURE OBSERVATI							
Item/Loca		Temp	Item/Location	Temp	Item/Loca	tion	Temp			
WIC a	IIID	33	Line 1							
Shre	edded Cheddar	38	Steam table water	128plus						
Shi	redded Mozz	38	Hot holding	146/161						
Gr	ape tomatoe	36	Cold Holding / box	37/34						
W	IF amb HTT	-7.8	Milk cooler	35						
	Cooking		Icecream freezer	6.1						
Ma	ash potatoes	168								
Item	AN INCRECTION OF YOUR PO		SERVATIONS AND CORRECTIV			HE CONDITIONS OPERA	ZED AND			
Number	AN INSPECTION OF YOUR ES' NOTED BELOW: all temperature		NT HAS BEEN MADE. YOUR ATTENTI F	UN IS DIRE	CIED TO T	HE CONDITIONS OBSER	/ED AND			
	Restrooms equipped to	emp grea	ater than 104							
	Hand sinks equipped g	reater th	an 105 throughout kitchen, ex	cept sin	ks back	to back on service	line/kitcher			
	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 spacks are prepackaged by manufacturer with labels on back									
	All snacks are prepackaged by manufacturer with labels on back Employee food stored on lowest shelf in wic									
	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 cu	rrently heating up							
							-			
Received (signature)			See abo)VE		Title: Person In Charge/	Owner			
Inspected	I Jy:		Print:							
(signature)		SI	Richard	Hill		Samples: Y N #	collected			