	Followup Fee of																
	\$50.00 after       Retail Food Establishment Inspection Report       Image: Constraint of the second																
	51	10		vvc	ip I										Allergy		
							(	City	of	Ro	ck	W	all	Ľ	Employe	ee health	
Date:         Time in:         Time out:         License/Pe           8/27/24         9:00         9:44         FS-86												CPFM	Food handlers	Page 1 of	2		
					9:00	9:44	FS-8 3-Compla		-5				5-CO/Cons	2	3 6-Other	TOTAL/SCO	
Establishment Name: Contact/Owner N							4-11	ivestig	auo		Number o	of Repeat Viola	itions:	IUIAL/SCU	KE		
	Shannon Elementary     RISD       Physical Address:     Pest control :								Ноос	1	0	freas	e trap :/ waste oi	of Violations C	Follow-up: Yes	0/100/	/Α
	3130 Fontanna Blvd, Rockwall, TX 75032 School contract								Guardia	an 6/2024	4 Si	umm	er		No 🖌		
Compliance Status:Out = not in complianceIN = in complianceNO = not observedNA = not applicableCOS = corrected on siteR = repeat violationW= WatchMark the appropriate points in the OUT box for each numbered itemMark $\checkmark$ a checkmark in appropriate box for IN, NO, NA, COSMark and in appropriate box for R											ch						
С	ompli	ance	e Sta	tus	Pri	ority Items (3 Poir	nts) violations	s Requir	-	<i>nediate</i> nplianc			tive Action not to	o exceed 3 day	vs		_
O U T	U N O A O				R	O U T	I N N O			Employee Health			R				
		I. Proper cooling time and temperature     No leftovers								12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting							
	2. Proper Cold Holding temperature(41°F/ 45°F)							_	-			nd exclusion; No dis	scharge from	_			
	~	See									eyes, nose, and						
	~	3. Proper Hot Holding temperature(135°F)     See										Preventing Contamination by Hands					
	~				4. Proper cooking time and temperature								14. Hands clear	ned and proper	'ly washed/ Gloves	used properly	
	5. Proper reheating procedure for hot holding (165°F in 2 Hours)									alternate method	d properly foll	ready to eat foods of owed (APPROVED					
	6. Time as a Public Health Control; procedures & records							<u> </u>	<u> </u>	Gloves for		ontible Dopulations					
	•										ГТ		Highly Susceptible Populations           16. Pasteurized foods used; prohibited food not offered			-	
						pproved Source							Pasteurized egg N/a	s used when re	equired		
	~				good condition, safe, a	ned from approved sour and unadulterated; para								C	hemicals		
	•				destruction Labbat						1	T	17 Food addition			Washing Emits	
	~				8. Food Received at pr Checking, log								& Vegetables Water	ves; approved a	and properly stored;	wasning Fruits	
					Protectio	on from Contaminatio	n				T		18. Toxic substa Stored sepa		identified, stored an	nd used	1
	~				9. Food Separated & p preparation, storage, d	protected, prevented dur display, and tasting	ring food				<u> </u>				r/ Plumbing		
					10. Food contact surfa Sanitized at <b>200</b>	aces and Returnables ; C	Cleaned and					1	19. Water from backflow device		ce; Plumbing instal	led; proper	1
_					11 Proper disposition	of returned previously	served or					H	City appr 20. Approved S	roved	vater Disposal Syste	em, proper	-
reconditioned Discard								<u> </u>	L	disposal							
0	Priority Foundation Items (2 Poil           0         I         N         C				nts) vi	0	I N	N	С					R			
U T	N	0	A	0 S		on of Knowledge/ Pers			U T	N O	A	O S		•	e Control/ Identifi		_
	~					ertified Food Manager							Maintain Produ	ct Temperature		equate to	
	~				22. Food Handler/ no unauthorized persons/ personn 3								Good date	Marking and disposition labels			
Safe Water, Recordkeeping and Food Package Labeling										29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital thermo and strips current							
	~				23. Hot and Cold Wat	ter available; adequate pressure, sa						<u> </u>	-		Prerequisite for O		
	-				145, good pressure 24. Required records available (shellstock tags; p destruction); Packaged Food labeled		gs; parasite				Г	Γ			mit/Inspection Cur	rent/ insp posted	
	•				Commercial		- dermon						Posted a				
					25. Compliance with	with Approved Proce Variance, Specialized P ce obtained for specialized	rocess, and						31. Adequate ha		pment, and Vendir cilities: Accessible a		
	~				processing methods; n	nanufacturer instruction	ıs						supplied, used Equipped	d			
	1			<u> </u>	Con	nsumer Advisory	duny					T	32. Food and No designed, constr		ct surfaces cleanable	e, properly	1
-						ner Advisories; raw or u ninder/Buffet Plate)/ A									stalled, maintained, facility provided	, used/	+
						ninder/Buffet Plate)/ A					10		Confirme	<u>ed 160st</u>			
O U	I N	N O	N A	C O	· · · · · ·	int) <i>Violations Requ</i> n of Food Contaminati		R R	0	I N N O	N	С	iys or Next Inspe	<i>.</i>	dentification		R
Ť		-		Š		sect contamination, roc			Т			Š	41.Original con				+
╞	• •				animals 35. Personal Cleanline	ess/eating, drinking or t	obacco use	+						Physic	cal Facilities		
⊢	~				36. Wiping Cloths; pr	operly used and stored		$\left  \right $					42. Non-Food C	<u> </u>			+
١٨					37. Environmental con	ttles and stored	IN DUCKETS					H	43. Adequate ve	entilation and l	ighting; designated	areas used	+
- V					See 38. Approved thawing Refrigerator, W	method		$\left  - \right $				H	44. Garbage and	d Refuse prope	rly disposed; facilit	ies maintained	+
-	-		_			per Use of Utensils						$\vdash$	45. Physical fac	cilities installed	l, maintained, and c	lean	+
F					39. Utensils, equipment	nt, & linens; properly u						F			constructed, supplie	d, and clean	+
			_			use utensils; properly us						_	Equipped 47. Other Viola				$\perp$
	~				and used	single-use articles; prop	ony stored			~			A/. Other Violat	uUIIS			
ــــــ	1			I				<u> </u>	<u> </u>		1	1	1				_ <b>_</b>

## **Retail Food Establishment Inspection Report**

## City of Rockwall

(signature) Karla Wiemokly	<sup>Print:</sup> Karla Wiemokly	Title: Person In Charge/ Owner Manager
Inspected by: (signature) Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Shannon Elementary	Physical A 3130	Fontanna Blvd	City/State: Rockwal		2 of 2						
Item/Location	Temp	TEMPERATURE OBSERVA	ATIONS Temp	Item/Location	Temp						
WIF amb	7.8	Big Cafe		Small Cafe							
WIC amb	37	Hot wells	187	Hot wells	194						
Lettuce/graded cheese			31	Cold plate	36						
Slice cheese	38	Hot hold	155	Hot hold	158						
Cooking		Steak fingers	147	Steak fingers	148						
Refried beans	126	Taco meat	150	Cold hold	36						
		Cold hold	35	Turkey/chz sandwich	37						
		Milk cart	37	Milk cart	39						
	OB	SERVATIONS AND CORRECT									
Item AN INSPECTION OF YOUR ES Number NOTED BELOW: all temperature			NTION IS DIRE	CTED TO THE CONDITIONS OBSERVED A	ND						
Restrooms equipped t	emp grea	ater than 102									
Hand sinks equipped	greater th	nan 108 throughout kitchei	n								
3comp sink not set up	, 145, qu	at sani 200ppm									
Dishwasher confirmed	l 160st										
•	Good practice to hand mop heads to drip dry over mop sink										
	Chemicals stored low and organized in laundry room										
	Air curtain on rear service confirmed operational										
	Using yellow digital thermo, sani buckets 200ppm, strips current										
Countertop can opene											
Sample trays stored weekly											
Snacks are all prepackaged from manufacturer with labels on back Observed no dented cans in dry storage											
									Using disposable cutlery individually wrapped		
	Staff food stored lowest shelf in wic										
(signature) See abov	'e	See ab	ove	Title: Person In Charge/ Owner							
Inspected by:	$\Box \tau$	<sup>Print:</sup> Richar	d Hill								