	Retail Food Establishment Inspection Report          Image: Constraint of the sector of the																			
Date: Time in: Time out: License/Peression 10 State: 50 State 10 S													Est. Type Risk Category Page <u>1</u> of <u>2</u>	2						
Pu	irpo	se o	f In	spec	tion: 🗸 1-Routine	2-Follow U	р 🔲	3-Compla		_	<b>4-I</b>	nves	tiga	tion	1	5-CO/Construction 6-Other TOTAL/SCOR	₹E			
Establishment Name: Contact/Owner N RISD (Celia Hays Elementary)							Name	:						* Number of Repeat Violations:      ✓ Number of Violations COS:	~					
Physical Address: 1880 Tannerson Dr Rockwall, TX internal/monthly									Hoo		024			se trap : to send/refer to Teddy No[v] No[v]	A					
IN – in compliance							<b>O</b> = nc	Guardian/ 5-2024district to send/refer to TeddyNonot observed $NA = not$ applicable $COS = corrected on site$ $R = repeat of the second second$							h					
Ma	urk tl	he ap	prop	oriate	points in the OUT box for e	each numbered it	em	Mark '						-		box for IN, NO, NA, COS Mark an X in appropriate box for R ctive Action not to exceed 3 days				
Co	Compliance Status           0         I         N         N         C         Time and Temperature for Eood Safety							R	-			liance				R				
U T	N	0	Α	O S	Time and Temperature for Food Safety (F = degrees Fahrenheit)						U     N     O     A     O     Employee Health       T     S     12. Management, food employees and conditional employees						<u> </u>			
	~				1. Proper cooling time and temperature							~	knowledge, responsibilities, and reporting							
	~				2. Proper Cold Holding temperature(41°F/ 45°F)					_		~	1			13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				
	-			-	3. Proper Hot Holding temperature(135°F)							•								
	~				i c	¥ `	·									Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly				
	~	<ul> <li>4. Proper cooking time and temperature</li> <li>5. Proper reheating procedure for hot holding (165°F in 2</li> </ul>					65°F in 2		-	_	~	+		-	<b>GIOVES USED</b> 15. No bare hand contact with ready to eat foods or approved					
	~		5. Proper reneating procedure for not notating (165°F in 2 Hours)									~				alternate method properly followed (APPROVED Y. N. )				
	~				6. Time as a Public Heal	lth Control; pro	cedures	& records								Highly Susceptible Populations				
					Арр	proved Source						~	16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required							
	~	7. Food and ice obtained from approved source; Food in good condition safe, and unadulterated parasite												no raw shelled egga						
	· ·	destruction         LaBatt           8. Food Received at proper temperature							~				17. Food additives; approved and properly stored; Washing Fruit & Vegetables							
	•	Checked at receipt						_		-	_			18. Toxic substances properly identified, stored and used						
_	Protection from Contamination     9. Food Separated & protected, prevented during food							~				To Toke substances property identified, sored and acce								
	~				<ul> <li>preparation, storage, display, and tasting</li> <li>10. Food contact surfaces and Returnables ; Cleaned and</li> </ul>											Water/ Plumbing           19. Water from approved source; Plumbing installed; proper				
	~				Sanitized at <u>200</u> p	ppm/temperatur	e					~				backflow device				
	~				11. Proper disposition of reconditioned disca	arded						~				20. Approved Sewage/Wastewater Disposal System, proper disposal				
0	I	N	N	С					nts) R	vio	0	Ι	Ν	Ν	С		R			
U T	N	0	A	O S	Demonstration						U T	N	0	A	0 S					
	~				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 2						~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	~	22 Food Handler/ no unauthorized persons/ personnel						~				28. Proper Date Marking and disposition								
	Safe Water, Recordkeeping and Food Package Labeling							~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital								
	~				23. Hot and Cold Water	available; adeq	uate pre	ssure, safe								Permit Requirement, Prerequisite for Operation				
	~				24. Required records ava destruction); Packaged F		ck tags;	parasite				~				30. Food Establishment Permit (Current/insp report sign posted)				
					Conformance w	vith Approved 1	Procedu	ires								12/31/2024 Utensils, Equipment, and Vending	-			
	~		25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions records on file/current				ſ		~				31. Adequate handwashing facilities: Accessible and properly supplied, used							
	· ]		·			sumer Advisory				1	W				~	32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used				
	~				26. Posting of Consumer foods (Disclosure/Remin							~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided				
		3.7			Core Items (1 Point	t) Violations	Require	e Corrective		on N						ays or Next Inspection , Whichever Comes First	P			
U U T	I N	N O	N A	C O S		of Food Contan			R		O U T	I N	N O	N A	C O S	Food Identification	R			
	~				34. No Evidence of Inse animals							~				41.Original container labeling (Bulk Food)				
	~				35. Personal Cleanliness			acco use	Ш							Physical Facilities				
	~				36. Wiping Cloths; prop	-	ored		Ш			~				42. Non-Food Contact surfaces clean				
	~				37. Environmental conta				Ш			~				43. Adequate ventilation and lighting; designated areas used	 			
	38. Approved thawing method				Ш	ļ		~	$\downarrow$			44. Garbage and Refuse properly disposed; facilities maintained	 							
						r Use of Utensi		1				~				45. Physical facilities installed, maintained, and clean	 			
	~				39. Utensils, equipment, dried, & handled/ In use							~				46. Toilet Facilities; properly constructed, supplied, and clean				
	~				40. Single-service & sing and used	gle-use articles;	properl	y stored		_		r				47. Other Violations				

Received by: (signature) Elizabeth Estrada	Print: Elizabeth Estrada	Title: Person In Charge/ Owner Manager
Inspected by: (signature) Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: RISD (Celia Hays Elementary)	Physical A 1880	ddress: Tannerson Dr	City/State: Rockwa	II, TX	License/Permit # FS-8771	Page <u>2</u> of					
	- I	TEMPERATURE OBSERVA	TIONS	-							
Item/Location	Temp F	Item/Location	Temp F	Item/Locat	ion	Temp F					
Big side serving line		shredded cheese	e 40								
steam well water	171-196	WIF ambient	-12								
pass through cooler/peaches	40	baby side steam wells	156-178								
pass through hot holding for TCS food	179	baby side milk coole	r 35								
pass through hot holding for biscuits only	135	pass through cooler/peache	₃ 39								
Milk cooler	34	pass through hot holding /steak finger	<sup>3</sup> 169								
WIC/steak fingers	32										
chicken strips	34										
OBSERVATIONS AND CORRECTIVE ACTIONS											
Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:											
Big side hand sink	126F eq	uipped									
Disposable utensils	and wa	shable trays									
hot holding and col	hot holding and cold holding logs posted on outside of unit										
Line sani buckets a	Line sani buckets at 200ppm quats										
Test strips and logs ke	pt/discus	sed changing every 3 hours	s or so as	needed t	o keep required	ppm					
Prep hand sink 120	+F equi	pped									
Prep hand sink 120	Prep hand sink 120+F equipped										
Menus are posted a	Menus are posted and on district website										
Allergy records on t	ile per s	tudent									
No raw meat, no ra	w shelle	d eggs, mostly heating	and serv	/ing							
Gloves used for all	Gloves used for all prep and RTE										
Digital thermos use	d										
W Removed badly sco	ored and	discolored cutting boa	rds/ have	e new o	nes to replace						
3 comp sink 134+F											
Dishwasher sanitizi	Dishwasher sanitizing per Temp strips										
warewash hand sin	warewash hand sink 110+F equipped										
Baby side serving I	Baby side serving line hand sink 105+F equipped										
Only thing self serv	Only thing self serve is water in disposable cups from a										
Receiving logs curr	Receiving logs current										
HACCP temp logs	HACCP temp logs on file/current										
Received by:		Print:			Title: Person In Charg						
(signature) Elizabeth Estrat	da	Elizabeth	Estra	ada	Manage	r					
Inspected by: (signature) Christy Cor	tez. 1	RS Christy C	ortez.	RS							
Form EH-06 (Revised 09-2015)	0,		,		Samples: Y N	# collected					