Followup Fee of																		
•	\$50.00 after Retail Food Establishment Inspection Report Image: First aid kit First Followurp First aid kit Image: First aid kit																	
1 11 1	First Followup																	
	City of Rockwall																	
Date: Time in: Time out: License/P												CPFM Food handlers 1 2 Page <u>1</u> of <u>2</u>			2			
8/27/24					7:55	8:42	FOOC 3-Compla					5-CO/Cons	I	3 6-Other	TOTAL/SCO			
Establishment Name: Contact/Owner I						1		-1110	esuga	auo	п	XNumber of	of Repeat Vio	lations:	IUIAL/SCO	KE		
	Jones Elementary RISD Physical Address: Pest control :								Но	od		G	ireas	e trap :/ waste oi	of Violations	COS: Follow-up: Yes	0/100/	/A
	2051 Trl Gln Dr, Rockwall, TX 75032 School contract								Gua	rdian {	5/2024	Su	umme	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 to the appropriate box for IN, NO, NA, COSMark and X in appropriate box for R											tch							
Cor	nplia	nce	Stat	tus	Prio	ority Items (3 Poin	nts) violations	s Requ			<i>diate</i> liance			tive Action not to	o exceed 3 d	ays		
O U T	I N N C J N O A O Time and Temperature for Food Safety				R	U U T	J N	N O	N A	C O S		Emj	ployee Health		R			
Ť				5	1. Proper cooling time and temperature No leftovers				_	~	,		5	 Management, food employees and conditional employees; knowledge, responsibilities, and reporting 				
\vdash	-				2. Proper Cold Holding temperature(41°F/ 45°F)				13. Proper use of restriction and exclusion; No discharge fr						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	used properly			
		/			5. Proper reheating pro- Hours)	cedure for hot holding	g (165°F in 2			~	•			15. No bare han alternate metho				
\vdash					6. Time as a Public Hea	alth Control; procedur	res & records			<u> </u>				Gloves for			2	
													<u> </u>	Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered				
						proved Source				~				Pasteurized egg N/a	s used when	required		
	~				7. Food and ice obtaine good condition, safe, an destruction Labbatt								Chemicals					
	8. Food Received at proper temperature Checking, logs							~	,			& Vegetables	ves; approved	d and properly stored	; Washing Fruits			
	_					n from Contaminatio	n			~	,			<u> </u>		ly identified, stored a	nd used	
					9. Food Separated & protected, prevented during food					•				Stored sepa		IOW ter/ Plumbing		
\square	preparation, storage, display, and tasting 10. Food contact surfaces and Returnables ; Cleaned and				+		-			_	19 Water from		urce; Plumbing instal	led: proper	-			
				Sanitized at 200 ppm/temperature						~				backflow device	oved	ewater Disposal Syste		
11. Proper disposition of returned, previously served or reconditioned Discard							~	·			disposal	ewage/wasu	ewater Disposar Syste	em, proper				
0	I	N	N	С	Pri	iority Foundation	Items (2 Po	nts)	viola 0		s Req	uire N	e Cor	rrective Action within 10 days				
U T		0	A	0 S		n of Knowledge/ Pers			U T	J N	0	A	O S	Food	d Temperatu	ıre Control/ Identifi	cation	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 Temperature28. Proper Date Marking and disposition				
22. Food Handler				22. Food Handler/ no u 3	/ no unauthorized persons/ personnel				~	·			Good date	labels	-			
Safe Water, Recordkeeping and Food Package Labeling								~	•			29. Thermomet Thermal test st		accurate, and calibra	ted; Chemical/			
					23. Hot and Cold Wate 145, good press							Permit	Requiremen	nt, Prerequisite for (Operation			
				24. Required records av destruction); Packaged		gs; parasite			~	,			30. Food Estab Posted a		rmit/Inspection Cur	rent/ insp posted		
Commercial Conformance with Approved Procedures								ľ						uipment, and Vendi	ng			
					25. Compliance with V HACCP plan; Variance processing methods; ma	ariance, Specialized F obtained for specialized anufacturer instruction	Process, and zed ns			~	•				andwashing f	acilities: Accessible		
				Food logs, tem Con			~	,				on-food Con	tact surfaces cleanabl sed	e, properly				
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Noted on computer at checkout						~	,				curb cleaning	installed, maintained g facility provided	, used/					
					Core Items (1 Poin				_								<u>.</u>	-
		N O	N A	C O S	Prevention	of Food Contaminat	ion	R	U U T	J N	N O	N A	C O S		Food	Identification		R
					34. No Evidence of Ins animals					~	'			41.Original con	tainer labelin	ng (Bulk Food)		
					35. Personal Cleanlines		obacco use									sical Facilities		
					36. Wiping Cloths; pro Using spray bott	tles and stored	in buckets			~	'			42. Non-Food C				
W					37. Environmental cont See					~	'					l lighting; designated		
	/				38. Approved thawing Refrigerator, WI	method C				~	'			0		perly disposed; facilit		
					Prop	er Use of Utensils			V	N				-		ed, maintained, and c		
					39. Utensils, equipment dried, & handled/ In us	se utensils; properly u	sed			~	'			Equippe	d	y constructed, supplie	ed, and clean	
	40. Single-service & single-use articles; properly stored and used							~			47. Other Viola N/a	tions						

Retail Food Establishment Inspection Report

City of Rockwall

(signature) Christie McGuire	^{Print:} Christie McGuire	Title: Person In Charge/ Owner Manager
Inspected by: (signature) Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Jones Elementary		Physical A 2051	Frl Gln Dr	City/State: Rockwal	l, Tx	License/Permit # Food5167	Page <u>2</u> of <u>2</u>					
Item/Location		TEMPERATURE OBSI Temp Item/Location		ATIONS Temp	Item/Location		Temp					
WIF amb		-2.1	Line 1									
	WIC amb	34	Hot wells	176/181								
	Lettuce	39	Cold plate	37								
S	lice cheese	38	Milk cart	39								
	Cooking		Hot hold	154								
	Queso	181	Cold hold	39								
Item	OBSERVATIONS AND CORRECTIVE ACTIONS Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND											
Number	Number NOTED BELOW: all temperatures are taken in F											
	Restrooms equipped temp greater than 102											
	Hand sinks equipped greater than 115 throughout kitchen											
	3comp sink not set up, 145, quat sani 200ppm Disbwasher confirmed 160st											
	Dishwasher confirmed 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											
W	Small accumulation of frozen condensation on ceiling and pipe in WIF, keep eye on it											
W	Counter top can opene	er, clean	once every four hours									
W	,	U /	emove tape from wall, und	,	epair wa	all properly						
		•	ulled dented cans for retur	'n								
	Using disposable cutle	-										
	Staff food stored lower		1 WIC									
	Sample trays are kept	weekiy										
	+											
Received (signature)	See abov	'e	See ab	ove		Title: Person In Charge/	' Owner					
Inspected (signature)	_	$\nabla \tau$	Print: Richard									
Form EH-06	(Revised 09-2015)	<u>ما کے </u>				Samples: Y N #	# collected					