Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Personal Institution Scientific Scient	Englishment Nature Fig. Children Communication Commun	8	Date: 8/26/2024 1:00 Time out: License/Permit # FOOD5168 Est. Type Risk Category Page 1 of 2												
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Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

	nent Name: (Hartman Elementary)	Physical Ad 1325	^{ldress:} Petaluma	City/State: Rockw	all, TX	License/Permit # FOOD5168	Page <u>2</u> of <u>2</u>
			TEMPERATURE C			·	
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp F
WIF a	mbient	-10					
WIC/sliced cheese		40					
shre	edded cheese	41					
pass t	hrough cooler ambient	36					
pass th	rough hot holding ambient	158					
Milk	cooler ambient	32					
		ОВ	SERVATIONS AND CO	ORRECTIVE ACTIO	ONS		
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YO	UR ATTENTION IS DIR	ECTED TO T	HE CONDITIONS OBSER	EVED AND
	Warewash hand sir	ık 125 F	equipped				
10/33	Dishwasher not sanitizing	per Temp s	strips/tried twice and h	ad been running/ha	d been was	shing dishes at inspe	ction
	Figured out booster	was sw	ritched off/COS t	o sanitizing pe	er Temp	strips	
	Prep hand sink 129			<u> </u>		•	
	Prep hand sink 123		•				
	3 comp sink 131F						
	Sani buckets test lo	as with	strips kept daily				
	Sani bucket dumped a		•	ecking at 2 to 3 l	hours to n	naintain required i	 mac
	Watch for dented ca						- P
	Disposable utensils		shable travs				
	Menus posted and		chable days				
	Allergy records kep		dent				
	HACCP records kep	-		nkina temps			
	No raw meat or she		•	oking temps			
	Gloves used for pre						
	No food on serving li	•	*	Il foods sarvad	within 2	hours/ batch co	okina
	Receiving records l		•	ii ioods served	WILLIIII Z	nours/ batch co	JKIIIG
	Receiving records r	кері/оп і	iie				
			Τ =				
Received (signature)			Rac	hel Grov	ves	Title: Person In Charge Manager	
Inspected (signature)	Rachel Groves Thy: Christy Cov	ton i	Print: Chris	sty Cortez	RS		