## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

| Date: 8/26/2024 |   |                      |                    |                     |  | FOOD 6680  3-Complaint 4-Investigation   |  |   |                |               |   |        | Est. Type Risk Category Page 1 o |               |  |      |
|-----------------|---|----------------------|--------------------|---------------------|--|--|--|---|----------------|---------------|---|--------|----------------------------------|---------------|--|------|
| Pu<br>Es        | <b>rpo</b><br>tabli                     | <b>se of</b><br>ishm | f Ins              | s <b>pec</b><br>Nan | tion: 1-Routine  | 2-Follow U   |  | 3-Compla<br>act/Owner l   |                | 4-I           | nves                                    | tiga   | tion                             |               | 5-CO/Construction 6-Other TOTAL/SC  * Number of Repeat Violations:   | ORE  |
| RI              | SE                                      | ) (                  | Wi                 | llia                | ms Middle Scho   |  |  |   |                |               |   |        |                                  |               | ✓ Number of Violations COS:  | )/A  |
| Ph<br>62        | ysic<br>5 F                             | al A<br>M 5          | ddre<br><b>552</b> | ss:<br>Ro           | ockwall, TX  | inte   | st contro<br>ernal/n   | nonthly   |                | Hoo<br>Guardi |   | 2024   | Gr<br>dist                       | ease<br>trict | e trap : Follow-up: Yes Volume to Send/ refer to Teddy No Volume   | ,,,, |
| M:              |   |                      |                    |                     | Status: Out = not in compoints in the OUT box for e  | npliance IN = in   | complian   | ice No  | <b>0</b> = not |               |   |        |                                  |               | plicable $COS = corrected on site R = repeat violation W-Ways for IN, NO, NA, COS Mark an in appropriate box for R$  | atch |
| 1016            | uk u                                    | ис ар                | ргор               | Tiate               | •  |  |  |   |                |               |   |        |                                  |               | ive Action not to exceed 3 days  |      |
| О               | Î                                       | iance<br>N           | N                  | С                   | Time and Temp  | perature for Fo  | ood Safe   | etv   | R              | О             | mpli<br>I                               | N      | N                                | С             |  | R    |
| U<br>T          | N                                       | О                    | A                  | o<br>S              | (F = de)   | grees Fahrenhe   |  |   |                | T T           | N                                       | 0      | A                                | o<br>S        | Employee Health  |      |
|                 | ~                                       |                      |                    |                     | Proper cooling time ar   | nd temperature   |  |   |                |               | ~                                       |        |                                  |               | 12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting   |      |
|                 |   |                      |                    |                     | 2. Proper Cold Holding t   | temperature(41°  | °F/ 45°F)  | )   | $\mathbf{H}$   | $\vdash$      |   |        |                                  |               | 13. Proper use of restriction and exclusion; No discharge from   |      |
|                 | •                                       |                      |                    |                     |  |  |  |   |                |               | ~                                       |        |                                  |               | eyes, nose, and mouth  |      |
|                 | •                                       |                      |                    |                     | 3. Proper Hot Holding te   | emperature(135)  | °F)  |   |                |               |   |        |                                  |               | <b>Preventing Contamination by Hands</b>   |      |
|                 | ~                                       |                      |                    |                     | 4. Proper cooking time a   | nd temperature   | ;  |   |                |               | ~                                       |        |                                  |               | 14. Hands cleaned and properly washed/ Gloves used properly <b>Qloves used</b>   |      |
|                 | ~                                       |                      |                    |                     | 5. Proper reheating proce<br>Hours)  | edure for hot ho   | olding (1  | 65°F in 2   |                |               | ~                                       |        |                                  |               | 15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N )  |      |
|                 |   |                      |                    |                     | 6. Time as a Public Heal   | th Control: prod   | cedures  | & records   |                |               |   |        |                                  |               | *  |      |
|                 | ~                                       |                      |                    |                     | o. Time as a rubile frear  | ur control, prov   |  | ac records  |                |               | 1                                       |        |                                  |               | Highly Susceptible Populations  16. Pasteurized foods used; prohibited food not offered  |      |
|                 |   |                      |                    |                     | Арр  | roved Source   |  |   |                |               | ~                                       |        |                                  |               | Pasteurized eggs used when required liquid pasteurized only  |      |
|                 |   |                      |                    |                     | 7. Food and ice obtained   |  |  |   |                |               |   |        |                                  |               | ilquiu pasteurizeu oriiy   |      |
| W               |   |                      |                    |                     | good condition, safe, and destruction  | cans/on  | _  |   |                |               |   |        |                                  |               | Chemicals  |      |
|                 |   |                      |                    |                     | 8. Food Received at prop   |  |  | loveu   |                |               |   |        | Ī                                |               | 17. Food additives; approved and properly stored; Washing Fruits   | š    |
|                 | •                                       |                      |                    |                     | checked at red   | ceipt  |  |   |                |               | ~                                       |        |                                  |               | & Vegetables   |      |
|                 |   |                      |                    |                     |  | from Contami   |  |   |                |               | ~                                       |        |                                  |               | 18. Toxic substances properly identified, stored and used  |      |
|                 | ~                                       |                      |                    |                     | 9. Food Separated & pro<br>preparation, storage, disp  |  |  | g food  |                |               |   |        |                                  |               | Water/ Plumbing  |      |
|                 | ~                                       |                      |                    |                     | 10. Food contact surface Sanitized at 200 p  | s and Returnable ppm/temperature   | les ; Clea<br>e  | aned and  |                |               | ~                                       |        |                                  | 1             | 19. Water from approved source; Plumbing installed; proper backflow device   |      |
|                 | ~                                       |                      |                    |                     | 11. Proper disposition of reconditioned disca  | returned, previ  | iously se  | rved or   |                |               | ~                                       |        |                                  |               | 20. Approved Sewage/Wastewater Disposal System, proper disposal  |      |
|                 |   |                      |                    |                     |  |  |  | oma (2 Da   |                |               | ons                                     | Pog    | uina                             | <u> </u>      | rective Action within 10 days  |      |
|                 |   |                      |                    |                     | 1110   | nity rounda  | աօո ու   | ems (z Po   | ints) v        | iolati        | ons I                                   | negi   | шие                              | Cor           | recuve Action within 10 days   |      |
| O<br>U          | I<br>N                                  | N<br>O               | N<br>A             | C<br>0              | Demonstration  |  |  |   | R R            | O<br>U        | I<br>N                                  | N<br>O | N<br>A                           | C<br>O        | Food Temperature Control/ Identification   | R    |
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| OU              | N V V V V V V V V V V V V V V V V V V V | O                    | A                  | O S                 | 21. Person in charge preand perform duties/ Cert 3  22. Food Handler/ no un 2  23. Hot and Cold Water 24. Required records avadestruction); Packaged F  Conformance w 25. Compliance with Var HACCP plan; Variance oprocessing methods; mar records (Disclosure/Remin of 26. Posting of Consumer foods (Disclosure/Remin of 34. No Evidence of Insecanimals 35. Personal Cleanliness 36. Wiping Cloths; proper 37. Environmental conta 38. Approved thawing mand 21. Approved thawing mand 22. Personal Cleanliness 36. Wiping Cloths; proper 37. Environmental conta 38. Approved thawing mand 22. Personal Cleanliness 38. Approved thawing mand 23. Personal Cleanliness 38. Approved thawing mand 24. Personal Cleanliness 38. Approved thawing mand 25. Personal Cleanliness 38. Approved thawing mand 26. Personal Cleanliness 38. Approved thawing mand 27. Personal Cleanliness 38. Approved thawing mand 28. Personal Cleanliness 38. Approved thawing mand 29. Personal Cleanliness 39. Pers | sent, demonstratified Food Mariauthorized personal authorized pers | dition of knager/ Postons/ persons/ per | ckage sure, safe parasite res res res res res res res res res re                      | R Action       | Not t         | I N V V V V V V V V V V V V V V V V V V | N O    | N A                              | C O S         | 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips digital and dial calibrated  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign poste 12/31/2024  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/Service sink or curb cleaning facility provided  ys or Next Inspection, Whichever Comes First  Food Identification  41.Original container labeling (Bulk Food)  Physical Facilities  42. Non-Food Contact surfaces clean  43. Adequate ventilation and lighting; designated areas used  | ed)  |
| OU              | N V V V V V V V V V V V V V V V V V V V | O                    | A                  | O S                 | 21. Person in charge preand perform duties/ Cert 3  22. Food Handler/ no un 2  23. Hot and Cold Water 24. Required records avadestruction); Packaged F  Conformance w 25. Compliance with Var HACCP plan; Variance oprocessing methods; mar records (Disclosure/Remin of 26. Posting of Consumer foods (Disclosure/Remin of 34. No Evidence of Insecanimals 35. Personal Cleanliness 36. Wiping Cloths; proper 37. Environmental conta 38. Approved thawing mand 21. Approved thawing mand 22. Personal Cleanliness 36. Wiping Cloths; proper 37. Environmental conta 38. Approved thawing mand 22. Personal Cleanliness 38. Approved thawing mand 23. Personal Cleanliness 38. Approved thawing mand 24. Personal Cleanliness 38. Approved thawing mand 25. Personal Cleanliness 38. Approved thawing mand 26. Personal Cleanliness 38. Approved thawing mand 27. Personal Cleanliness 38. Approved thawing mand 28. Personal Cleanliness 38. Approved thawing mand 29. Personal Cleanliness 39. Pers | sent, demonstratified Food Mariauthorized personal description of Labeling available; adequilable (shellstore) available (shellstore) ava | resonation of knager/ Pcosons/ personation of knager/ Pcosons/ personation of knager/ Pcosons/ personation in the procedure of the procedure o | ckage sonnel ckage ssure, safe parasite res ress, and ler cooked gen Label Corrective | R Action       | Not t         | I N V V V V V V V V V V V V V V V V V V | N O    | N A                              | C O S         | 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips digital and dial calibrated  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign poste 12/31/2024  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/Service sink or curb cleaning facility provided  ys or Next Inspection, Whichever Comes First  Food Identification  41.Original container labeling (Bulk Food)  Physical Facilities  42. Non-Food Contact surfaces clean  43. Adequate ventilation and lighting; designated areas used  44. Garbage and Refuse properly disposed; facilities maintained | ed)  |
| OU              | N V V V V V V V V V V V V V V V V V V V | O                    | A                  | O S                 | 21. Person in charge preand perform duties/ Cert 3 22. Food Handler/ no un 2 23. Hot and Cold Water 24. Required records avadestruction); Packaged F  Conformance with Variance of processing methods; mar records kept/c Construction (Disclosure/Remin Core Items (1 Point Prevention of 34. No Evidence of Insectanimals 35. Personal Cleanliness 36. Wiping Cloths; proper 37. Environmental conta 38. Approved thawing mercords (1 Proper proper)   | sent, demonstratified Food Marauthorized personal deeping and I Labeling available; adequilable (shellsto-Food labeled ith Approved I riance, Speciali obtained for spenufacturer instructurent umer Advisory Advisories; rander/Buffet Plate I Violations I Food Contament of Food Contament of Current umer Advisory I Violations I Violations I Violations I Use of Utensi & linens; proper utensils; proper utensils; proper utensils; proper  | disconsisted with the procedure of the p | ckage source, safe parasite res res ress, and coked gen Label Corrective              | R Action       | Not t         | I N V V V V V V V V V V V V V V V V V V | N O    | N A                              | C O S         | 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips digital and dial calibrated  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign poste 12/31/2024  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/Service sink or curb cleaning facility provided  43. Warewashing Facilities (Bulk Food)  Physical Facilities  42. Non-Food Contact surfaces clean  43. Adequate ventilation and lighting; designated areas used  44. Garbage and Refuse properly disposed; facilities maintained  45. Physical facilities installed, maintained, and clean              | ed)  |

## **Retail Food Establishment Inspection Report**

| Received by: (signature) Karen Siedloczek    | Print: Karen Siedloczek   | Title: Person In Charge/ Owner Manager |
|--|---------------------------|--|
| Inspected by: Christy Cortez, RS (signature) | Print: Christy Cortez, RS | Business Email:                        |

Form EH-06 (Revised 09-2015)

| TEMPERATURE OBSERVATIONS   |           | ment Name:   | Physical A |                          | City/State:  | >.        | License/Permit #        | Page <u>2</u> of <u>2</u> |  |  |  |  |  |
|--|-----------|--|------------|--------------------------|--------------|-----------|-------------------------|---------------------------|--|--|--|--|--|
| Temp F   T   | RISD (    | (Williams Middle School)   | 625 F      |                          |              | all, TX   | FOOD 6680               |                           |  |  |  |  |  |
| serving line 1/steam well wate 169-195 Milk cooler line 2 side 32  pass through cooler/cut tomatoes 40 Milk cooler line 1 side 40  pass through hot holding/isteak fingers 167 WIF ambient -4  pass through tod holding/isteak fingers 158 WIC/tomatoes 36  Line 2 hot holding/rice 196 Asian Chicken 32  hot holding/mashed potatoes 194  pass through cooler/cut tomatoes 40  pass through cooler/cut tomatoes 40  steam tables line 2 just turned on 133-148  OISSERVATIONS AND CORRECTIVE ACTIONS  Warewash hand sink 108F equipped  Dishwasher sanitizing per Temp strips  Prep hand sink 102 F equipped  W Watch for dented cans/one found, removed  Prep hand sink 100+F equipped  Back hand sink 100+F equipped  Receiving logs current  Temp logs on outside of cooling units posted  HACCP records on file/start temps and cooking temps  Dial and digital thermos used  Gloves used for all prep and ready to eat  Sani bucket records kept daily  Dial thermo calibration logs kept/weekly  Allergy records per student  Menus posted and on district website  LaBatt food source  3 comp sink 120F  No raw meat or raw shelled eggs  Print Karen Siedloczek  Manager  Title: Person in Chargo' Obraco  Manager  Karen Siedloczek  Manager   | Item/Loc  | ation  | Temp F     |                          |              | Item/Loca | tion                    | Temp 1                    |  |  |  |  |  |
| pass through hot holding/steak fingers   167   WIF ambient   -4    Line 2 hot holding/rice   196   Asian Chicken   32    hot holding/mashed potatoes   194    pass through cooler/cut tomatoes   40    steam tables line 2 just turned on   133-148    OBSERVATIONS AND CORRECTIVE ACTIONS  Routh   An INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND Dishwasher sanitizing per Temp strips    Prep hand sink 108F equipped    Dishwasher sanitizing per Temp strips    Prep hand sink by WIF 100+F equipped    Back hand sink 100+F equipped    Back hand sink 100+F equipped    Receiving logs current    Temp logs on outside of cooling units posted    HACCP records on file/start temps and cooking temps    Dial and digital thermos used    Gloves used for all prep and ready to eat    Sani bucket records kept daily    Dial thermo calibration logs kept/weekly    Allergy records per student    Menus posted and on district website    LaBatt food source    3 comp sink 120F    No raw meat or raw shelled eggs    Print    Received by:  Caputa    Print    Frint    Karen Siedloczek    Tittle Person in Chauge/ Owner    Manager    Manager    Print    Karen Siedloczek    Manager     |           |  |            |                          | <del>-</del> |           |                         |                           |  |  |  |  |  |
| Line 2 hot holding/rice 196 Asian Chicken 32  hot holding/mashed potatoes 194  pass through cooler/cut tomatoes 40  steam tables line 2 just turned on 133-148  Tobservations and corrective actions  Warewash hand sink 108F equipped  Dishwasher sanitizing per Temp strips  Prep hand sink 102F equipped  Watch for dented cans/one found, removed  Prep hand sink by WiF 100+F equipped  Back hand sink 1010+F equipped  Back hand sink 100+F  | pass th   | rough cooler/cut tomatoes  | 40         | Milk cooler line 1 side  | 40           |           |                         |                           |  |  |  |  |  |
| Line 2 hot holding/rice   hot holding/mashed potatoes   194   pass through cooler/cut tomatoes   steam tables line 2 just turned on   133-148    **TOTAL STATE   Sted Blooze &    **Total Steam   | pass thro | ough hot holding/steak fingers   | 167        | WIF ambient              | -4           |           |                         |                           |  |  |  |  |  |
| hot holding/mashed potatoes pass through cooler/cut tomatoes steam tables line 2 just turned on 133-148    Market   Mark | pass thro | ough hot holding/mashed potatoes   | 158        | WIC/tomatoes             | 36           |           |                         |                           |  |  |  |  |  |
| pass through cooler/cut tomatoes steam tables line 2 just turned on 133-148    Committee   | Line      | 2 hot holding/rice   | 196        | Asian Chicken            | 32           |           |                         |                           |  |  |  |  |  |
| Steam tables line 2 just turned on 133-148    Tittle: Person In Charge/ Owner Manager   Warewash    | hot hol   | lding/mashed potatoes  | 194        |                          |              |           |                         |                           |  |  |  |  |  |
| OBSERVATIONS AND CORRECTIVE ACTIONS  Item Number    Markey    Mark | pass th   | rough cooler/cut tomatoes  | 40         |                          |              |           |                         |                           |  |  |  |  |  |
| Number   Norted Bellow:   Warewash hand sink 108F equipped   | steam t   | tables line 2 just turned on   | 133-148    |                          |              |           |                         |                           |  |  |  |  |  |
| Warewash hand sink 108F equipped  Dishwasher sanitizing per Temp strips  Prep hand sink 102 F equipped  Watch for dented cans/one found, removed  Prep hand sink by WIF 100+F equipped  Back hand sink 100+F equipped  Receiving logs current  Temp logs on outside of cooling units posted  HACCP records on file/start temps and cooking temps  Dial and digital thermos used  Gloves used for all prep and ready to eat  Sani bucket records kept daily  Dial thermo calibration logs kept/weekly  Allergy records per student  Menus posted and on district website  LaBatt food source  3 comp sink 120F  No raw meat or raw shelled eggs  Received by:  Karen Sedlaczek  Frint: Karen Siedloczek  Title: Person In Charge/ Owner Manager   |           |  | OB         | SERVATIONS AND CORRECTIV | VE ACTION    | NS        |                         | <u> </u>                  |  |  |  |  |  |
| Dishwasher sanitizing per Temp strips Prep hand sink 102 F equipped  W Watch for dented cans/one found, removed Prep hand sink by WIF 100+F equipped Back hand sink 100+F equipped Receiving logs current Temp logs on outside of cooling units posted HACCP records on file/start temps and cooking temps Dial and digital thermos used Gloves used for all prep and ready to eat Sani bucket records kept daily Dial thermo calibration logs kept/weekly Allergy records per student Menus posted and on district website LaBatt food source 3 comp sink 120F No raw meat or raw shelled eggs  Received by:  Received by:  Karen Siedloczek  Title: Person In Charge/ Owner Manager  |           | AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND |            |                          |              |           |                         |                           |  |  |  |  |  |
| Prep hand sink 102 F equipped  W Watch for dented cans/one found, removed Prep hand sink by WIF 100+F equipped Back hand sink 100+F equipped Receiving logs current Temp logs on outside of cooling units posted HACCP records on file/start temps and cooking temps Dial and digital thermos used Gloves used for all prep and ready to eat Sani bucket records kept daily Dial thermo calibration logs kept/weekly Allergy records per student Menus posted and on district website LaBatt food source 3 comp sink 120F No raw meat or raw shelled eggs  Received by:  **Received by:**  **Received by:**  **Received by:**  **Received by:**  **Received by:**  **Karen Siedloczek**  **Title: Person In Charge/ Owner Manager**  **Manager**   |           | Warewash hand sir  | k 108F     | equipped                 |              |           |                         |                           |  |  |  |  |  |
| Prep hand sink 102 F equipped  W Watch for dented cans/one found, removed  Prep hand sink by WIF 100+F equipped  Back hand sink 100+F equipped  Receiving logs current  Temp logs on outside of cooling units posted  HACCP records on file/start temps and cooking temps  Dial and digital thermos used  Gloves used for all prep and ready to eat  Sani bucket records kept daily  Dial thermo calibration logs kept/weekly  Allergy records per student  Menus posted and on district website  LaBatt food source  3 comp sink 120F  No raw meat or raw shelled eggs  Received by:  Karen Siedloczek  Title: Person In Charge/ Owner  Manager   |           | Dishwasher sanitizi  | ng per 1   | emp strips               |              |           |                         |                           |  |  |  |  |  |
| W Watch for dented cans/one found, removed Prep hand sink by WIF 100+F equipped Back hand sink 100+F equipped Receiving logs current Temp logs on outside of cooling units posted HACCP records on file/start temps and cooking temps Dial and digital thermos used Gloves used for all prep and ready to eat Sani bucket records kept daily Dial thermo calibration logs kept/weekly Allergy records per student Menus posted and on district website LaBatt food source 3 comp sink 120F No raw meat or raw shelled eggs  Received by:  **Received by:**  **Received by:**  **Karen Siedloczek**  **Title: Person In Charge/ Owner Manager**   |           |  | • .        |                          |              |           |                         |                           |  |  |  |  |  |
| Prep hand sink by WIF 100+F equipped Back hand sink 100+F equipped Receiving logs current Temp logs on outside of cooling units posted HACCP records on file/start temps and cooking temps Dial and digital thermos used Gloves used for all prep and ready to eat Sani bucket records kept daily Dial thermo calibration logs kept/weekly Allergy records per student Menus posted and on district website LaBatt food source 3 comp sink 120F No raw meat or raw shelled eggs  Received by:  Received by:  Karen Siedloczek  Title: Person In Charge/ Owner Manager  | W         | •  |            | •                        |              |           |                         |                           |  |  |  |  |  |
| Back hand sink 100+F equipped Receiving logs current Temp logs on outside of cooling units posted HACCP records on file/start temps and cooking temps Dial and digital thermos used Gloves used for all prep and ready to eat Sani bucket records kept daily Dial thermo calibration logs kept/weekly Allergy records per student Menus posted and on district website LaBatt food source 3 comp sink 120F No raw meat or raw shelled eggs  Received by:  Received by:  Karen Siedloczek  Titte: Person In Charge/ Owner Manager   |           |  |            |                          |              |           |                         |                           |  |  |  |  |  |
| Receiving logs current Temp logs on outside of cooling units posted HACCP records on file/start temps and cooking temps Dial and digital thermos used Gloves used for all prep and ready to eat Sani bucket records kept daily Dial thermo calibration logs kept/weekly Allergy records per student Menus posted and on district website LaBatt food source 3 comp sink 120F No raw meat or raw shelled eggs  Received by:  Received b |           |  |            |                          |              |           |                         |                           |  |  |  |  |  |
| Temp logs on outside of cooling units posted  HACCP records on file/start temps and cooking temps  Dial and digital thermos used  Gloves used for all prep and ready to eat  Sani bucket records kept daily  Dial thermo calibration logs kept/weekly  Allergy records per student  Menus posted and on district website  LaBatt food source  3 comp sink 120F  No raw meat or raw shelled eggs  No raw meat or sw shelled eggs  |           |  | •          | ppcu                     |              |           |                         |                           |  |  |  |  |  |
| HACCP records on file/start temps and cooking temps  Dial and digital thermos used  Gloves used for all prep and ready to eat  Sani bucket records kept daily  Dial thermo calibration logs kept/weekly  Allergy records per student  Menus posted and on district website  LaBatt food source  3 comp sink 120F  No raw meat or raw shelled eggs  Received by:  (signature)  Received by:  (signature)  Karen Siedloczek  Title: Person In Charge/ Owner Manager  |           |  |            |                          |              |           |                         |                           |  |  |  |  |  |
| Dial and digital thermos used Gloves used for all prep and ready to eat Sani bucket records kept daily Dial thermo calibration logs kept/weekly Allergy records per student Menus posted and on district website LaBatt food source 3 comp sink 120F No raw meat or raw shelled eggs  Received by:  (signature)  Received by:  (signature)  Karen Siedloczek    Verint: Karen Siedloczek   Verson In Charge/Owner  |           |  |            |                          |              |           |                         |                           |  |  |  |  |  |
| Gloves used for all prep and ready to eat Sani bucket records kept daily Dial thermo calibration logs kept/weekly Allergy records per student Menus posted and on district website LaBatt food source 3 comp sink 120F No raw meat or raw shelled eggs  Received by: (signature)  Received by: (signature)  Karen Siedlaczek  Title: Person In Charge/ Owner Manager   |           |  |            |                          |              |           |                         |                           |  |  |  |  |  |
| Sani bucket records kept daily  Dial thermo calibration logs kept/weekly  Allergy records per student  Menus posted and on district website  LaBatt food source  3 comp sink 120F  No raw meat or raw shelled eggs  No raw meat or raw shelled eggs  Received by:  (signature)  Karen Siedlaczek  Title: Person In Charge/ Owner Manager   |           |  |            |                          |              |           |                         |                           |  |  |  |  |  |
| Dial thermo calibration logs kept/weekly Allergy records per student Menus posted and on district website LaBatt food source 3 comp sink 120F No raw meat or raw shelled eggs  Received by: (signature)  **Raren Siedloczek**    Print:   Karen Siedloczek   Title: Person In Charge/ Owner   Manager    |           |  |            |                          |              |           |                         |                           |  |  |  |  |  |
| Allergy records per student  Menus posted and on district website  LaBatt food source 3 comp sink 120F  No raw meat or raw shelled eggs  Received by: (signature)  Karen Siedloczek  Print:  Karen Siedloczek  Title: Person In Charge/ Owner Manager  |           |  | -          |                          |              |           |                         |                           |  |  |  |  |  |
| Menus posted and on district website  LaBatt food source  3 comp sink 120F  No raw meat or raw shelled eggs  Received by: (signature)  Karen Siedloczek  Print: Karen Siedloczek  Titte: Person In Charge/ Owner Manager   |           |  |            |                          |              |           |                         |                           |  |  |  |  |  |
| LaBatt food source  3 comp sink 120F  No raw meat or raw shelled eggs  Received by: (signature)  Received by: (signature)  Karen Siedloczek  Print: Karen Siedloczek  Manager  |           | Allergy records per  | student    |                          |              |           |                         |                           |  |  |  |  |  |
| 3 comp sink 120F  No raw meat or raw shelled eggs  Received by: (signature)  Karen Siedloczek  Print: Karen Siedloczek  Title: Person In Charge/ Owner Manager   |           |  |            |                          |              |           |                         |                           |  |  |  |  |  |
| No raw meat or raw shelled eggs  Received by: (signature)  Received by: (Signature)  Karen Siedloczek  Karen Siedloczek  Karen Siedloczek  |           |  |            |                          |              |           |                         |                           |  |  |  |  |  |
| Received by:  (signature)  Karen Siedlaczek  Raren Siedlaczek  Karen Siedloczek  Karen Siedlaczek  |           | 3 comp sink 120F   |            |                          |              |           |                         |                           |  |  |  |  |  |
| (signature) Karen Siedloczek Karen Siedloczek Manager  |           |  |            |                          |              |           |                         |                           |  |  |  |  |  |
| (signature) Karen Siedloczek Karen Siedloczek Manager  |           |  |            |                          |              |           |                         |                           |  |  |  |  |  |
| Karen Siedloczek Karen Siedloczek Manager  |           |  |            |                          |              |           |                         |                           |  |  |  |  |  |
| (signature) Karen Siedloczek Karen Siedloczek Manager  |           |  |            |                          |              |           |                         |                           |  |  |  |  |  |
| Karen Siedloczek Karen Siedloczek Manager  |           |  |            |                          |              |           |                         |                           |  |  |  |  |  |
| Karen Siedloczek Karen Siedloczek Manager  |           |  |            |                          |              |           |                         |                           |  |  |  |  |  |
| (signature) Karen Siedlaczek Karen Siedloczek Manager  |           |  |            |                          |              |           |                         |                           |  |  |  |  |  |
| Karen Siedloczek Karen Siedloczek Manager  |           |  |            |                          |              |           |                         |                           |  |  |  |  |  |
| (signature) Karen Siedloczek Karen Siedloczek Manager  |           |  |            |                          |              |           |                         |                           |  |  |  |  |  |
| (signature) Karen Siedloczek Karen Siedloczek Manager  |           |  |            |                          |              |           |                         |                           |  |  |  |  |  |
| (signature) Karen Siedloczek Karen Siedloczek Manager  |           |  |            |                          |              |           |                         |                           |  |  |  |  |  |
| Karen Siedloczek Karen Siedloczek Manager  | Received  | by:  |            | Print:                   |              | 1         | Title: Person In Charge | Owner                     |  |  |  |  |  |
| Inspected by:  (signature) Chariata Contagn DC Christy Cortoz DC   |           | Karen Siedloczen   | $\ell$     | Karen Sie                | edlocz       | zek       |                         | O WILLI                   |  |  |  |  |  |
|  |           | hby:   | ton 1      | Print: Christy Co        | ortez        |           |                         |                           |  |  |  |  |  |