	Retail Food Establishment Inspection Report First aid kit Allergy policy Vomit clean up Employee health																	
	$ \begin{array}{c c c c c c c c c c c c c c c c c c c $									2								
	Purpose of Inspection: I-Routine 2-Follow Up 3-Complaint 4-Investigation 5-CO/Construction 6-Other TOTAL/SCORE Establishment Name: Contact/Owner Name: * Number of Repeat Violations:										ε							
					D Hamm Elementary	Name	e:						* Number of Repeat Violations: * Number of Violations COS: e trap : Follow-up: Yes 0/100//	٨				
	ysic 11 (Dr Rockwall, TX Pest control : internal/ monthly			Hoo uardia		2024			e trap : Follow-up: Yes U/ IOU//	Η				
	Compliance Status: Out = not in compliance $IN = in$ compliance $NO = not$ observed $NA = not$ applicable $COS = corrected on site R = repeat violation W-Watch$										h							
M	Mark the appropriate points in the OUT box for each numbered item Mark '\' a checkmark in appropriate box for IN, NO, NA, COS Mark an X in appropriate box for R Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days																	
Compliance Status Compliance Status 0 I N N C U N O A O Time and Temperature for Food Safety R U N O A O I N N C U N O A O I N N C											R							
U T	N	0	A	o s	(F = degrees Fahrenheit)		-	U T	N	0	A	o s	Employee Health 12. Management, food employees and conditional employees;					
	~			1. Proper cooling time and temperature 2. Proper Cold Holding temperature(41°F/45°F)								knowledge, responsibilities, and reporting	I					
	~	2. Proper Cold Holding temperature(41°F/ 45°F)					13. Proper use of restriction and exclusion; No eyes, nose, and mouth						13. Proper use of restriction and exclusion; No discharge from					
	-			3. Proper Hot Holding temperature(135°F)					~									
	~				4. Proper cooking time and temperature		-	Preventing Contamination by Hands										
	~				 Proper reheating procedure for hot holding (165°F in 2 													
	~				Hours)								alternate method properly followed (APPROVED Y. N.)	1				
	~				6. Time as a Public Health Control; procedures & records		Ī						Highly Susceptible Populations					
					Approved Source				~		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required							
	7. Food and ice obtained from approved source; Food in IIquid pasteurize			liquid pasteurized only														
	~				good condition, safe, and unadulterated; parasite destruction LaBatt		_						Chemicals					
	~				8. Food Received at proper temperature checked at receipt				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	I				
_					Protection from Contamination		-		~				18. Toxic substances properly identified, stored and used					
					9. Food Separated & protected, prevented during food								Water/Damking					
	~				preparation, storage, display, and tasting 10. Food contact surfaces and Returnables ; Cleaned and								Water/ Plumbing 19. Water from approved source; Plumbing installed; proper	<u> </u>				
W					Sanitized at <u>200</u> ppm/temperature		-		~				backflow device					
	~			11. Proper disposition of returned, previously served or reconditioned discarded					~				20. Approved Sewage/Wastewater Disposal System, proper disposal					
0	I	N	N	С	Priority Foundation Items (2 Po	ints R) vio	olatio 0	ons. I	Req N	uire N	Cor	rrective Action within 10 days	R				
U T	N	0	A	0 S	Demonstration of Knowledge/ Personnel			U T	N	0	A	O S	Food Temperature Control/ Identification					
	~				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted ${\color{black} 2}$				~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	1				
	~				22. Food Handler/ no unauthorized persons/ personnel				~				28. Proper Date Marking and disposition					
5			Safe Water, Recordkeeping and Food Package Labeling				~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital							
	~	23. Hot and Cold Water available; adequate pressure, safe									Permit Requirement, Prerequisite for Operation							
					24. Required records available (shellstock tags; parasite								30. Food Establishment Permit (Current/insp report sign posted)					
	~				destruction); Packaged Food labeled				~				12/31/2024	_				
-					Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and	-	┤╎						Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly					
	~				HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions on file Consumer Advisory				~				supplied, used 32. Food and Non-food Contact surfaces cleanable, properly	·				
					Consumer Auvisory				~				designed, constructed, and used	L				
	~				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label				~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided					
0	Ι	N	N	С	Core Items (1 Point) Violations Require Corrective	Acti	ion I	Not t	to E:	xcee N	<i>d 90</i> N) Da C	tys or Next Inspection , Whichever Comes First	R				
U T	N	0	A	o s	Prevention of Food Contamination			U T	N	0	A	o s	Food Identification					
	~				34. No Evidence of Insect contamination, rodent/other animals				~				41.Original container labeling (Bulk Food)					
	~				35. Personal Cleanliness/eating, drinking or tobacco use				,				Physical Facilities					
	~				36. Wiping Cloths; properly used and stored				~				42. Non-Food Contact surfaces clean					
	~				37. Environmental contamination				~				43. Adequate ventilation and lighting; designated areas used					
	~				38. Approved thawing method				~				44. Garbage and Refuse properly disposed; facilities maintained					
					Proper Use of Utensils				~				45. Physical facilities installed, maintained, and clean					
	~				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used				~				46. Toilet Facilities; properly constructed, supplied, and clean	I				
	~				40. Single-service & single-use articles; properly stored and used		1		~				47. Other Violations					
						1	1 1											

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

Form EH-06 (Revised 09-2015)

	nent Name: all ISD Hamm Elementary	Physical A 2911	^{ddress:} Greenway Dr	City/State: License/Permit # Page 2 of 2 Rockwall, TX FS-0000114						
			TEMPERATURE OBSERVA			•				
Item/Loc		Temp F	Item/Location	Temp F	Item/Locat	ion	Temp F			
Big Kid	s line steam table/ carrots	100	baby side serving/steam wells/carro	100						
mas	shed potatoes	164	mashed potatoes	155						
st	eak fingers	143	baby side milk cooler ambien	t 36						
chi	cken fingers	158	baby side pass through coole	er 36						
hot holdir	ng pass through/mashed potatoes	178	baby side pass through hot holding/chicke	^{an} 168						
chick	en strips from oven	178-199	steak fingers	141						
Milk	cooler ambient	36	WIF ambient	-5						
pass thr	ough cooler ambient/no food	36								
		OB	SERVATIONS AND CORRECT	IVE ACTION	NS					
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:									
	Big side Line hand sink 100+F equipped									
	Prep hand sink 100									
	Prep hand sink 100									
	Disposable silverware and washable trays used									
	Cooking temps on f		n autaida af agab agab							
	Temp logs kept on record on outside of each cooling and hot holding unit									
	Sani buckets logs kept daily with strips									
	Dishwasher sanitizi	ng per i	emp strips							
W	3 comp sink 120F	, hottlag	(degreeser) low and ear	arata an	d pot ov	r 2 comp cipk/C	00			
VV	Watch to store spray bottles (degreaser) low and separate and not over 3 comp sink/COS									
	Baby side serving line hand sink 109F equippedAllergy records on file per student									
	No raw meats or ra									
W				(Shredded	chooso ar	d sliced chaese)/C(20			
W	Need to date mark TCS foods once opened/ to discard at day 7 (Shredded cheese and sliced cheese)/COS Sani buckets setup/need to change out every 2 to 3 hours or as necessary to keep at required ppm									
~ ~ ~	warewash hand sin						/pm			
			1 1 1							
	Menus posted and on website Receiving logs kept/on file									
D	•						~			
Received (signature)				a Hea	ard	Title: Person In Charge/	Jwner			
Inspected (signature)	Cameka Heard ^{Iby:} Chrísty Cov	tez, î	RS Christy C	ortez,			collected			
	-	-					- >			

Form EH-06 (Revised 09-2015)