

Retail Food Establishment Inspection Report

- First aid kit
- Allergy policy
- Vomit clean up
- Employee health

Date: 8/28/2024	Time in: 9:35	Time out: 10:25	License/Permit # FOOD6672	Est. Type	Risk Category	Page <u>1</u> of <u>3</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine	<input type="checkbox"/> 2-Follow Up	<input type="checkbox"/> 3-Complaint	<input type="checkbox"/> 4-Investigation	<input type="checkbox"/> 5-CO/Construction	<input type="checkbox"/> 6-Other	TOTAL/SCORE
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Establishment Name: RISD (DOBBS)	Contact/Owner Name:	* Number of Repeat Violations: _____	1/99/A
Physical Address: 901 Interurban Rockwall, TX	Pest control : internal/monthly	Grease trap : district to send	

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch
 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					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
	✓						✓				
	✓						✓				
	✓					Preventing Contamination by Hands					
	✓						✓				
	✓						✓				
	✓					Highly Susceptible Populations					
	✓						✓				
	✓					Chemicals					
	✓						✓				
	✓						✓				
	✓					Water/ Plumbing					
	✓						✓				
	✓						✓				

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓						✓				
	✓						✓				
	✓						✓				
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓						✓				
	✓					Utensils, Equipment, and Vending					
	✓						✓				
Consumer Advisory							✓				
	✓						✓				

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
	✓						✓				
	✓					Physical Facilities					
	✓						✓				
	✓						✓				
	✓						✓				
	✓						✓				
Proper Use of Utensils							1				
	✓						✓				
	✓						✓				

Retail Food Establishment Inspection Report

Received by: (signature) <i>LaJoy Priest</i>	Print: LaJoy Priest	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: RISD (DOBBS)	Physical Address: 901 Interurban	City/State: Rockwall, TX	License/Permit # FOOD6672	Page <u>2</u> of <u>2</u>
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
big kid pass through cooler/cut melon	39	Almond milk	40		
steam wells/water	128-133	WIF ambient	2.4		
pass through/hot holding/nuggets	137-144				
Milk cooler ambient	36				
baby line steam well/water	201				
pass through hot holding	144				
pass through cooler/cut melon	41				
WIC/nuggets	32				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	Big Kid Line hand sink 100+F equipped
	To watch, hot water pressure very low
	Sani bucket at 200ppm quats
	Reminder to change bucket every 2 or 3 hours or as need to maintain required ppm
W	Steam wells on/uncovered, will turn up and have pans over/end of inspection after covering 176F
W	Manager turned up hot holding pass through/nuggets came out of oven at 175F/still above required hot holding over 135F
	Prep sink by pass through cooler at 100F equipped
	Prep sink by pass through hot holding 107F/very low hot pressure
	HACCP cooking logs curent/on file
	Baby line hand sink 111F equipped
	Back prep hand sink 100F equipped
	Watch for dented cans
45	To clean floors in WIF/some food on floor/truck delivery was today
	Sani bucket daily logs kept
W	Discussed receiving temp logs/new manager
	Temp logs on outside of all coolers and hot holding units
	Gloves used for all prep and ready to eat
	Menus posted and on district website
	Employee health per district policy
	Allergy records on file per student
	3 comp sink 127F
	Dishwasher sanitizing per Temp strips
	Warewash hand sink 107F equipped

Received by: (signature) <i>LaJoy Priest</i>	Print: LaJoy Priest	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

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