

Retail Food Establishment Inspection Report

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

Date: 9/30/2024	Time in: 12:50	Time out: 2:00	License/Permit # to post	Est. Type	Risk Category	Page <u>1</u> of <u>2</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
Establishment Name: Utley Middle School			Contact/Owner Name:		* Number of Repeat Violations: _____		0/100/A
Physical Address: 1201 L Townsend			Pest control : internal	Hood n/a	Grease trap : w/district	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>	

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					
	✓						✓				
Conformance with Approved Procedures						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							W				
	✓						✓				
	✓						✓				

Retail Food Establishment Inspection Report

Received by: (signature) <i>Sandra Tune</i>	Print: Sandra Tune	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: Utley Middle School	Physical Address: 1201 L Townsend	City/State: Rockwall, TX	License/Permit # to post	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
WIC inside mobile kitchen/milk	42	line 2 reach in cooler	32		
produce WIC/tomatoes	42	line 2 reach in cooler	33		
cucumber for refernce	42	line 2 milk cooler	38		
WIF ambient	-8				
WIF ambient	-11				
line 1 milk cooler ambient	37				
line 1 reach in cooler	37				
line 1 reach in cooler	36				

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:
	In office portable, employee RR with sink at 100F equipped
	Paper goods and some dry storage
	Limited menu due to limited space
	Cooking in trailer, transporting to service line inside school via cambros, covered speed racks, covered with cleanable, zippered speed rack vinyl covers
	From mobile kitchen to inside school, covered by walkways and temporary covered awnings
	Stand alone WICs and WIF/not covered by walkways but everything removed or placed in is covered or in boxes
	Some sealed fruits or fresh fruit can be used next day, otherwise no leftovers
	Batch cooking for 4 lunches
	No hot leftovers, discarded daily
	Watch temps inside WIC (inside Mobile)/condenser has been replaced already
	One hand sink at 104F equipped with soap and paper towels
W	Some caulking to be replaced between prep tables
	Vent hood filters clean at inspection
	Sani bucket setup to 200ppm quats
	Using SFS17 sanitizer packets/also used in 3 comp for warewashing
	3 comp sink 116F
	Using dial thermos calibrated daily/log kept
	No hot holding in Mobile kitchen as food is cooked then transported immediately to service line
	Temp logs kept daily outside WICs and WIF
W	To clean floor in produce WIC/ spilled milk
W	Far right WIF lots of condensation/ protect foods under
	Area surrounding mobile food kitchen and coolers, freezers gated and locked to protect from students and others
	All units locked nightly
	Also cooking for headstart/using cambros and covered speed racks for transport
	Cooking logs current/kept daily
	All foods commercially precooked/heating and serving and prepping fresh fruits and vegetables/a few canned items such as baked beans
	All plumbing approved by city
	Serving line hand sink 108F equipped with soap and paper towels/cold line and steam wells off at inspection

Received by: (signature) <i>Sandra Tune</i>	Print: Sandra Tune	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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