

Followup Fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 9/19/24	Time in: 9:00	Time out: 10:05	License/Permit # FS-9438	CPFM 1	Food handlers 3	Page <u>1</u> of <u>2</u>
-------------------------	-------------------------	---------------------------	------------------------------------	------------------	---------------------------	---------------------------

Purpose of Inspection: 1-Routine 2-Follow Up 3-Complaint 4-Investigation 5-CO/Construction 6-Other **TOTAL/SCORE**

Establishment Name: RISD Gene Burton Cafeteria	Contact/Owner Name: RISD	Number of Repeat Violations: X _____ Number of Violations COS: _____	1/99/A
--	------------------------------------	--	---------------

Physical Address: 2301 S John King Rockwall, TX	Pest control : School contract	Hood Guardian 5/2024	Grease trap / waste oil Summer	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					
		✓				✓					
1. Proper cooling time and temperature No leftovers						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓					✓					
2. Proper Cold Holding temperature(41°F/ 45°F) See						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Employee health form posted					
	✓					Preventing Contamination by Hands					
3. Proper Hot Holding temperature(135°F) See						14. Hands cleaned and properly washed/ Gloves used properly					
		✓				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Gloves for Rte foods					
		✓				Highly Susceptible Populations					
4. Proper cooking time and temperature						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required N/a					
		✓				Chemicals					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water					
	✓					18. Toxic substances properly identified, stored and used Stored separate and low					
6. Time as a Public Health Control; procedures & records						Water/ Plumbing					
Approved Source						19. Water from approved source; Plumbing installed; proper backflow device City approved					
	✓					20. Approved Sewage/Wastewater Disposal System, proper disposal					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Labat											
	✓										
8. Food Received at proper temperature Checking											
Protection from Contamination											
	✓										
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting											
	✓										
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature											
	✓										
11. Proper disposition of returned, previously served or reconditioned Discard											

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					
	✓					✓					
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 1						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	✓					✓					
22. Food Handler/ no unauthorized persons/ personnel 3						28. Proper Date Marking and disposition Good date labels					
Safe Water, Recordkeeping and Food Package Labeling						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips					
	✓					Permit Requirement, Prerequisite for Operation					
23. Hot and Cold Water available; adequate pressure, safe 135, good pressure						30. Food Establishment Permit/Inspection Current/ insp posted Posted and current					
	✓					Utensils, Equipment, and Vending					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial						31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped					
Conformance with Approved Procedures						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 Equipped.					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Food logs, temps recorded 4x daily											
Consumer Advisory											
	✓										
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Noted on computer at checkout											

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					
	✓					✓					
34. No Evidence of Insect contamination, rodent/other animals See						41. Original container labeling (Bulk Food)					
	✓					Physical Facilities					
35. Personal Cleanliness/eating, drinking or tobacco use						42. Non-Food Contact surfaces clean					
	✓					43. Adequate ventilation and lighting; designated areas used					
	✓					44. Garbage and Refuse properly disposed; facilities maintained					
1						45. Physical facilities installed, maintained, and clean					
36. Wiping Cloths; properly used and stored Using spray bottles and stored in buckets						46. Toilet Facilities; properly constructed, supplied, and clean Equipped					
	✓					47. Other Violations N/a					
37. Environmental contamination See											
	✓										
38. Approved thawing method Refrigerator, WIC											
Proper Use of Utensils											
	✓										
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used											
	✓										
40. Single-service & single-use articles; properly stored and used											

