Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

	25				Time in: 12:40	Time out: 1:40		need		ırr	en Inve				OST Est. Type Risk Category Page 1				
Est R H	Purpose of Inspection:						Но		suga			* Number of Repeat Violations: Vumber of Violations COS: Se trap: Follow-up: Yes 0/10							
285	52 F	FM ²	114	1 F	Rockwall, TX	inte	ernal		_	not	due	<u> </u>	not	due y	yet/district to send/refer to Teddy No V				
Mai					tatus: Out = not in conpoints in the OUT box for e	each numbered it	tem	Mark '		eckm	ark in	appr	opria	te bo	pplicable COS = corrected on site R = repeat violation W - ox for IN, NO, NA, COS Mark an in appropriate box for R	Watch			
Cor	npli	ance S	Statı	ıs	Prior	rity Items (3	Points)) violations	Requi		nmed Compl				tive Action not to exceed 3 days				
O U T	I N		A	C O S	Time and Tem (F = de	perature for Fogrees Fahrenhe		ty	R	O U T	N	N O	N A	C O S	Employee Health	R			
	,				1. Proper cooling time a	nd temperature				_	7			Ü	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting				
				_	2. Proper Cold Holding t	temperature(41°	°F/ 45°F))			Ě				13. Proper use of restriction and exclusion; No discharge from	ı			
	~				1 2		ĺ				~				eyes, nose, and mouth				
	~				3. Proper Hot Holding to	emperature(135	°F)								Preventing Contamination by Hands				
		~			4. Proper cooking time a						~				14. Hands cleaned and properly washed/ Gloves used properl gloves used	у			
	~				5. Proper reheating proce Hours)	edure for hot ho	olding (10	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; pro	cedures	& records							Highly Susceptible Populations				
	<u> </u>					1.0									16. Pasteurized foods used; prohibited food not offered				
						oroved Source		Tood in							Pasteurized eggs used when required Commercially precooked eggs only				
	,				7. Food and ice obtained good condition, safe, and destruction	d unadulterated	; parasite								Chemicals				
					8. Food Received at prop	Brothers/		Farms					1		17. Food additives; approved and properly stored; Washing Fi	nits			
	'				checked at re-						~				& Vegetables Water only				
						from Contami	nation				~				18. Toxic substances properly identified, stored and used				
	~				9. Food Separated & propreparation, storage, disp			g food							Water/ Plumbing				
	,				10. Food contact surface Sanitized at 200 p	s and Returnab opm/temperatur	les ; Clea e	aned and			~			-	19. Water from approved source; Plumbing installed; proper backflow device	\top			
	,				11. Proper disposition of reconditioned disca	f returned, previ	iously se	rved or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	+			
								ems (2 Po	ints) ı	violat	tions	Req	uire	Cor	rrective Action within 10 days				
O U T	I N		A	C O S	Demonstration	of Knowledge/	Personi	nel	R	O U T	N	N O	N A	C O S	Food Temperature Control/ Identification	R			
	~				21. Person in charge pre and perform duties/ Cert 2						~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature				
	~				22. Food Handler/ no un	authorized pers	ons/ pers	sonnel			~				28. Proper Date Marking and disposition				
					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														
					23. Hot and Cold Water	- U	uate pres	sure, safe							Permit Requirement, Prerequisite for Operation				
	~				23. Hot and Cold Water 24. Required records avadestruction); Packaged F	available; adeq				W					Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign po	osted)			
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Retail Food Establishment Inspection Report

Received by: (signature) Be thany Guillory	Print: Bethany Guillory	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: Oth Grade Center North	Physical A	ddress: FM 1141	City/State:	all TX	License/Permit # need current/to po		e <u>2</u> of <u>2</u>				
11100	THE CHARGE CONTROL TROTTER	2002	TEMPERATURE OBSERV		411, 17	110000000000000000000000000000000000000						
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Loca	tion		Temp				
sandwich line/cold well/cut melon		41	homestyle steam table/wa	ter 187	be	verage WIC		31				
slider ho	ot holding/ chicken sandwich	136	reach in coole	s 31/35								
hot ho	olding/chicken nuggets	135	reach in cooler/cut melo	n 41								
reach	in cooler/cut melon	41	reach in cooler/cut tomatoe	es 41								
hot holding/grilled cheese reach in hot holding/pizza		135	hot holding reach in ambie	nt 169								
		136	WIF ambient	-9								
reach in cooler		31	WIC/turkey	40								
ine 3	3 reach in coolers		shredded chees									
Item	AN INCRECTION OF YOUR PO		SERVATIONS AND CORRECT NATIONS AND CORRECT NATIONS AND COURS ATTIC			THE CONDITIONS OF ST	EDVED 4	NID				
Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:											
	Homestyle hand sin	k 100F	equipped									
	Line 3&4 hand sink											
	Sani buckets at 200	ppm qu	ats									
	Line 3 not being used today											
W	Line 3 reach in cooler/ condensation/to address and protect foods under/not being used today/work order in											
W												
	There are a couple of coolers with work orders in with doors not latching correctly/not sealing correctly Front prep hand sink 106F equipped											
	Gloves used throughout for all prep and RTE											
	Middle prep hand sink 108F equipped											
	Prep hand sink 100+F equipped											
	Quat test strips on site											
	Temp logs posted on all coolers, hot holding units and WICs and WIF											
			nd Brothers and milk	Jana VVIC	o ana i	VII						
	Cooking temp logs											
	Batch cooking per li	•										
	No leftovers for coo											
	Menus posted on the											
	•											
	Allergy records on file per student											
	Employee hand posters at hand sinks											
	Allergen poster posted											
	warewash hand sink 100F equipped											
	3 comp sink 114F											
	Dishwasher sanitizing per Temp strips											
	hand sink near chemical storage room 100F equipped											
Received (signature)	Bethany Guillory Bethany Guillory Obvisty Cort	y	Bethany	/ Guille	ory	Title: Person In Char Manage	_	•				
Inspected	1 bv:	•	Print:		-							