

# Retail Food Establishment Inspection Report

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

Date: <b>2/18/2025</b>	Time in: <b>10:05</b>	Time out: <b>10:55</b>	License/Permit # <b>FOOD6673</b>	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
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Establishment Name: <b>RISD (Nebbie Williams Elementary)</b>	Contact/Owner Name:	* Number of Repeat Violations: _____	<b>3/97/A</b>
Physical Address: <b>350 Dalton Rd Rockwall, TX</b>		✓ Number of Violations COS: _____	

Pest control : <b>internal/monthly</b>	Hood Guardian/5-2024	Grease trap : <b>district to send/refer to Teddy</b>	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>
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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	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	OUT	IN	NO	NA	COS	Employee Health	R
	✓				1. Proper cooling time and temperature			✓				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	✓				2. Proper Cold Holding temperature(41°F/ 45°F)			✓				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
	✓				3. Proper Hot Holding temperature(135°F)							<b>Preventing Contamination by Hands</b>	
	✓				4. Proper cooking time and temperature			✓				14. Hands cleaned and properly washed/ Gloves used properly <b>gloves used</b>	
	✓				5. Proper reheating procedure for hot holding (165°F in 2 Hours)			✓				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N )	
	✓				6. Time as a Public Health Control; procedures & records							<b>Highly Susceptible Populations</b>	
					<b>Approved Source</b>			✓				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required <b>liquid pasteurized eggs only</b>	
3				✓	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction							<b>Chemicals</b>	
	✓				8. Food Received at proper temperature <b>checked at receipt</b>			✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
					<b>Protection from Contamination</b>			✓				18. Toxic substances properly identified, stored and used	
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting							<b>Water/ Plumbing</b>	
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature			✓				19. Water from approved source; Plumbing installed; proper backflow device	
	✓				11. Proper disposition of returned, previously served or reconditioned <b>discarded</b>			✓				20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days													
Compliance Status					Compliance Status								
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R	OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted <b>1</b>			✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✓				22. Food Handler/ no unauthorized persons/ personnel <b>2</b>			✓				28. Proper Date Marking and disposition	
					<b>Safe Water, Recordkeeping and Food Package Labeling</b>			✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips <b>dial calibrated</b>	
	✓				23. Hot and Cold Water available; adequate pressure, safe							<b>Permit Requirement, Prerequisite for Operation</b>	
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled			✓				30. Food Establishment Permit (Current/insp report sign posted) <b>12/31/2025</b>	
					<b>Conformance with Approved Procedures</b>							<b>Utensils, Equipment, and Vending</b>	
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions <b>records kept/current</b>			✓				31. Adequate handwashing facilities: Accessible and properly supplied, used	
					<b>Consumer Advisory</b>			W				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label			✓				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	

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	Prevention of Food Contamination	R	OUT	IN	NO	NA	COS	Food Identification	R
	✓				34. No Evidence of Insect contamination, rodent/other animals			✓				41. Original container labeling (Bulk Food)	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use							<b>Physical Facilities</b>	
	✓				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	
					<b>Proper Use of Utensils</b>			✓				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	
	✓				40. Single-service & single-use articles; properly stored and used			✓				47. Other Violations	

## Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

<b>Establishment Name:</b> RISD (Nebbie Williams Elementary)	<b>Physical Address:</b> 350 Dalton Rd	<b>City/State:</b> Rockwall, TX	<b>License/Permit #</b> FOOD6673	Page 2 of 2
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
chicken from oven	203	WIC/chicken	32		
chicken	195	WIF	-6		
Milk cooler	30				
steam wells/chile	205				
steam wells/beans	185				
reach in cooler/shredded cheese	41				
white shredded cheese	41				
reach in hot holding ambient	165				

### OBSERVATIONS AND CORRECTIVE ACTIONS

<b>Item Number</b>	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	Line hand sink 113+F equipped
	Sani buckets at 200ppm quats
W	To change sani buckets every 2 to 3 hours or as necessary to required ppm
	Cooking logs, start temps records kept and current/HACCP
	Temp logs kept on outside of each cooling and hot holding unit
	Sanitizer logs kept daily with strips
	Allergy records on file per student
	Menus posted and on website
	Dishwasher sanitizing per Temp strips
	warewash hand sink 113F equipped
	Receiving records and temps on file/current
	3 comp sink 118F
	Calibration logs kept for dial thermos
	No raw meat or raw shelled eggs
	Liquid pasteurized eggs only
	warewash sink 110+F equipped
W	Watch for any chipped or rusty grates (in milk cooler)
	Ice machine clean/scoop stored correctly
	Disposable utensils and washable trays used
	Self serve water with disposable cups
W	Test strips on site but need the paper showing expiration and parameters
7	2 dented cans/removed
	WiF had a leak or sprinkler leak/work order in and facility on site at inspection to repair
	Anything under/contaminated was removed and discarded per district
	LaBatt food supplier

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<b>Inspected by:</b> <small>(signature)</small> <i>Christy Cortez, RS</i>	<b>Print:</b> Christy Cortez, RS	<b>Samples:</b> Y    N    # collected

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