	Retail Food Establishment Inspection Report																
Date:     Time in:     Time out:     License/Permit #       2/18/2025     12:05     1:00     FOOD 6680     Est. Type     Risk Category																	
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain										atio	n	5-CO/Construction 6-Other TOTAL/SCOR	E				
Es	tabli	shm	ent	Nan	e: Contact/C		_			0			* Number of Repeat Violations:				
RISD (Williams Middle School)         Physical Address:         625 FM 552 Rockwall, TX								Hoc		0004			se trap : Follow-up: Yes 0/100/	4			
62					IN – in compliance		Į	Guardi bserv			-		t to send/ refer to Teddy No	1			
M	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 ' $\checkmark$ ' a checkmark in appropriate box for IN, NO, NA, COS       Mark an $\checkmark$ in appropriate box for R         Priority Items (3 Points)       violations Require Immediate Corrective Action not to exceed 3 days																
Compliance Status         Compliance Status           0         I         N         N         C           Time and Temperature for Food Safety         R         O         I         N         N         C											R						
U T	N	0	A	0 S	(F = degrees Fahrenheit) 1. Proper cooling time and temperature			U T	N	0	A	O S					
	~				1. Proper cooling time and temperature				~				knowledge, responsibilities, and reporting				
	~				2. Proper Cold Holding temperature( $41^{\circ}F/45^{\circ}F$ )				~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				
	~				3. Proper Hot Holding temperature(135°F)								Preventing Contamination by Hands				
	~	4. Proper cooking time and temperature						✓     ✓									
	~				5. Proper reheating procedure for hot holding (165°F Hours)	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 Health Control; procedures & re	cords							Highly Susceptible Populations				
	•										16. Pasteurized foods used; prohibited food not offered						
					Approved Source	lin			~				Pasteurized eggs used when required liquid pasteurized only				
	~	destruction				1 111			Chemicals								
	~				8. Food Received at proper temperature checked at receipt				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
					Protection from Contamination				~				18. Toxic substances properly identified, stored and used				
	~	<ul> <li>9. Food Separated &amp; protected, prevented during food preparation, storage, display, and tasting</li> </ul>				d				Water/ Plumbing							
	~				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 reconditioned <b>discarded</b>	or		20. Approved Sewage/Wastewater Disposal System     disposal									
0	Ι	N	N	С	Priority Foundation Items	(2 Poin	nts) vi	olati 0	ons I	Req N	uire N	Cor	rrective Action within 10 days	R			
U T	N	0	A	O       Demonstration of Knowledge/ Personnel       U       N       O       A       O       Food Temperature Control/ Identification         S       T       V       N       S       S       S					Food Temperature Control/ Identification								
	~	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted						~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	~	22. Food Handler/ no unauthorized persons/ personnel			el			~				28. Proper Date Marking and disposition					
	Safe Water, Recordkeeping and Food Package Labeling			e			~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital and dial calibrated						
	23. Hot and Cold Water available; adequate pressure, safe			, safe							Permit Requirement, Prerequisite for Operation						
	~				24. Required records available (shellstock tags; paras destruction); Packaged Food labeled	ite			~				30. Food Establishment Permit (Current/insp report sign posted)	_			
					Conformance with Approved Procedures				•				12/31/2025 Utensils, Equipment, and Vending	_			
	~				25. Compliance with Variance, Specialized Process, HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions records kept/current	and			~				31. Adequate handwashing facilities: Accessible and properly supplied, used				
					Consumer Advisory				~				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used				
	~				26. Posting of Consumer Advisories; raw or under co foods (Disclosure/Reminder/Buffet Plate)/ Allergen I				~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided				
0	Ι	N	N	С	Core Items (1 Point) Violations Require Cor	rective A	Action R	Not	to E.	xcee N	ed 90 N	0 Da C	tys or Next Inspection , Whichever Comes First	R			
U T	N	0	A	o s	Prevention of Food Contamination			U T	N	0	A	o s	Food Identification				
	~				<ul><li>34. No Evidence of Insect contamination, rodent/othe animals</li><li>35. Personal Cleanliness/eating, drinking or tobacco</li></ul>				~				41.Original container labeling (Bulk Food)				
	~				<ul><li>36. Wiping Cloths; properly used and stored</li></ul>								Physical Facilities 42. Non-Food Contact surfaces clean				
	<b>v</b> v				37. Environmental contamination	-+		$\vdash$	~ ~				43. Adequate ventilation and lighting; designated areas used				
╞	v v	38 Approved thawing method			$\rightarrow$		$\vdash$	v v				44. Garbage and Refuse properly disposed; facilities maintained					
			Proper Use of Utensils			$\vdash$	~				45. Physical facilities installed, maintained, and clean						
			39. Utensils, equipment, & linens; properly used, stor dried, & handled/ In use utensils; properly used	red,		$\vdash$	-			<u> </u>	46. Toilet Facilities; properly constructed, supplied, and clean						
╞	~				40. Single-service & single-use articles; properly used	red		$\square$	~				47. Other Violations				
	~				and used				~								

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Received by: (signature) Karen Siedloczek	Print: Karen Siedloczek	Title: Person In Charge/ Owner Manager
Inspected by: (signature) Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: RISD (Williams Middle School)	Physical A 625 F	M 552	City/State: Rockwa	III, TX	License/Permit # FOOD 6680	Page <u>2</u> of <u>2</u>					
Item/Location	Temp F	TEMPERATURE OBSERVA Item/Location	TIONS Temp F	Item/Locat	ion	Temp F					
serving line 1/steam tablechile	178	WIF ambient	<b>-2</b>	Ticily Locat	1011						
steam table/pinto beans	151	WIC/tomatoes	38								
line 1 pass thru hot holding/chicken	145	line 1 milk coole	r 36								
line 1 pass thru cooler/cut tomatoes	41	line 2 milk coole									
line 2 pass thru hot holding/chicken		ice cream freeze	r -21								
line 2 steam wells/chile	180										
pinto beans	178										
line 1 pass thru cooler/ambient	33										
Item AN INSPECTION OF YOUR ES		SERVATIONS AND CORRECT									
Number NOTED BELOW:		NT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	CTED TO TH	IE CONDITIONS OBSERV	ED AND					
	Warewash hand sink 111F equipped										
	Dishwasher sanitizing per Temp strips										
Prep hand sink 103		•									
	Watch for dented cans/looked good at inspection										
	Prep hand sink by WIF 108+F equipped										
	Back hand sink 110+F equipped										
	Receiving logs current										
	Temp logs on outside of cooling units posted HACCP records on file/start temps and cooking temps										
			npo								
	Dial and digital thermos used Gloves used for all prep and ready to eat										
Sani bucket records		÷									
	•										
	Dial thermo calibration logs kept/weekly Allergy records per student										
	Menus posted and on district website										
LaBatt food source											
3 comp sink 125+F											
No raw meat or raw	No raw meat or raw shelled eggs										
Batch cooking for 3	Batch cooking for 3 lunches, cooked food discarded at end of day										
Hot sandwiches out und	Hot sandwiches out under slider heat lamps for duration of lunch only then discarded, maximum of 2 hours										
	Chile from commercially sealed bags heated to manufacturer's instructions										
	Remodel coming in March/next Routine inspection will be in new kitchen										
-	Test strips on site/current										
W Sani buckets at 200	Sani buckets at 200 ppm quats/reminder to change every 2 hours to keep at required ppm										
Received by:		Print:			Title: Person In Charge/	Owner					
	k	Karen Si	edlocz	zek	Manager						
(signature) Karen Siedloczen Inspected by: (signature) Christy Cor	tez, 1	RS Christy C	ortez,	RS	Samples: Y N #	collected					
Form EH-06 (Revised 09-2015)											