



## Retail Food Establishment Inspection Report

<b>Received by:</b> <small>(signature)</small> <i>Karen Siedloczek</i>	<b>Print:</b> Karen Siedloczek	<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 (Williams Middle School)	<b>Physical Address:</b> 625 FM 552	<b>City/State:</b> Rockwall, TX	<b>License/Permit #</b> FOOD 6680	Page 2 of 2
---	--	------------------------------------	--------------------------------------	-------------

### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
serving line 1/steam table/chile	178	WIF ambient	-2		
steam table/pinto beans	151	WIC/tomatoes	38		
line 1 pass thru hot holding/chicken	145	line 1 milk cooler	36		
line 1 pass thru cooler/cut tomatoes	41	line 2 milk cooler	33		
line 2 pass thru hot holding/chicken	135-138	ice cream freezer	-21		
line 2 steam wells/chile	180				
pinto beans	178				
line 1 pass thru cooler/ambient	33				

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	Warewash hand sink 111F equipped
	Dishwasher sanitizing per Temp strips
	Prep hand sink 103 F equipped
	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
	Dial and digital thermos used
	Gloves used for all prep and ready to eat
	Sani bucket records kept daily
	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 shelled eggs
	Batch cooking for 3 lunches, cooked food discarded at end of day
	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 ppm quats/reminder to change every 2 hours to keep at required ppm

<b>Received by:</b> <small>(signature)</small> <i>Karen Siedloczek</i>	<b>Print:</b> Karen Siedloczek	<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>Samples:</b> Y    N    # collected

Form EH-06 (Revised 09-2015)