

Retail Food Establishment Inspection Report

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

Date: 2/18/2025	Time in: 1:10	Time out: 1:45	License/Permit # FS-8771	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
Establishment Name: RISD (Celia Hays Elementary)			Contact/Owner Name:		* Number of Repeat Violations: _____		0/100/A
Physical Address: 1880 Tannerson Dr Rockwall, TX			Pest control : internal/monthly	Hood Guardian/ 5-2024	Grease trap : district to send/refer to Teddy	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					
	✓						✓				
	✓						✓				
	✓					Preventing Contamination by Hands					
	✓						✓				
	✓						✓				
	✓					Highly Susceptible Populations					
	✓						✓				
	✓					Chemicals					
	✓						✓				
	✓						✓				
	✓					Water/ Plumbing					
	✓						✓				
	✓						✓				

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					
	✓						✓				
	✓						✓				
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓						✓				
	✓					Utensils, Equipment, and Vending					
	✓						✓				
Consumer Advisory							✓				
	✓						✓				

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					
	✓						✓				
	✓					Physical Facilities					
	✓						✓				
	✓						✓				
	✓						✓				
Proper Use of Utensils							✓				
	✓						✓				
	✓						✓				

Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

Establishment Name: RISD (Celia Hays Elementary)	Physical Address: 1880 Tannerson Dr	City/State: Rockwall, TX	License/Permit # FS-8771	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Big side serving line		WIF ambient	-16		
pass thru cooler ambient	35				
pass thru hot holding	145				
milk cooler	44				
baby side pass thru cooler	38				
baby side pass thru hot holding/off					
baby side milk cooler	35				
WIC/apple for reference	40				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	Big side hand sink 131F equipped
	Disposable utensils and washable trays
	hot holding and cold holding logs posted on outside of units
	Sani bucket being used for sanitizing after service big kid line at 200ppm quats
	Test strips and logs kept/discussed changing every 2 hours or so as needed to keep required ppm
	Prep hand sink 130+F equipped
	Prep hand sink 110+F equipped
	Menus are posted and on district website
	Allergy records on file per student
	No raw meat, no raw shelled eggs, mostly heating and serving
	Gloves used for all prep and RTE
	Digital thermos used
	After service so no temps taken of steam tables, etc but logs kept and current
	3 comp sink 131F
	Dishwasher sanitizing per Temp strips
	warewash hand sink 130+F equipped
	Baby side serving line hand sink 101+F equipped
	Only thing self serve is water in disposable cups from a water dispenser
	Receiving logs current
	HACCP temp logs on file/current
W	Big kid milk cooler empty/to watch as at 44F, but after service and had been open/end of inspection ambient 36F
	Baby side steam tables and pass thru hot holding off as after service, temp logs taken daily and posted on outside of coolers
	Commercially bagged chile heated per manufacturer's instructions
	2 bags of heated chile placed in WIF, to be used first at next service when using chile, will be heated from frozen, not opened, still sealed
	Otherwise no leftovers of cooked food
	Batch cooking

Received by: (signature) <i>Elizabeth Estrada</i>	Print: Elizabeth Estrada	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

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