Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

	e: 18	/20)2	5	Time in: 1:10	Time out: 1:45	FS-8							Est. Type	Risk Category	Page 1	of <u>2</u>
					tion: 1-Routine	2-Follow Up	3-Compl		4-	Inve	stiga	ation		5-CO/Construction	6-Other	TOTAL/S	CORE
		shmer (C			_{e:} Hays Elementa		Contact/Owner	Name:						★ Number of Repeat Violation ✓ Number of Violations COS		0/40	O / A
Phy	sica	ıl Ado	dres	s:	n Dr Rockwall, TX	Pest o	control :		Ho	od dian/ 5-	2024				ollow-up: Yes	0/10	U/A
100					tatus: Out = not in cor	$\frac{\mathbf{IN} = \mathbf{in cor}}{\mathbf{npliance}}$	mpliance	NO = not	_			_		plicable COS = corrected on site	_	lation W-V	Watch
Marl	k th	e appı	opr	iate j	points in the OUT box for	each numbered item	n Mark								an X in appropriat		
		ance S					,	R		ompl	iance	Stat		ve Action not to exceed 5 days			R
	I N		N A	C O S		perature for Food egrees Fahrenheit)	l Safety	K	U	N	N O	N A	o s	Employ	ee Health		K
	/				1. Proper cooling time a	nd temperature				~				12. Management, food employee knowledge, responsibilities, and		employees;	
١,	/				2. Proper Cold Holding	temperature(41°F/	45°F)			~				13. Proper use of restriction and eyes, nose, and mouth	exclusion; No dise	charge from	
H.	/				3. Proper Hot Holding to	emperature(135°F)	l							Preventing Conta	mination by Han	ds	
	/				4. Proper cooking time a	and temperature				~				14. Hands cleaned and properly Qloves used			
,	/				5. Proper reheating proc Hours)	edure for hot holdi	ing (165°F in 2			~				15. No bare hand contact with re alternate method properly follow)
Η,	/				6. Time as a Public Hea	lth Control; proced	lures & records							Highly Suscept	tible Populations		
					Арр	proved Source				~				16. Pasteurized foods used; proh Pasteurized eggs used when requ	uired	ered	
Т	<u> </u>				7. Food and ice obtained	1 from approved so	ource; Food in							no raw shelled egg	<u>js</u>		
ŀ					good condition, safe, an destruction LaBatt		arasite							Cher	micals		
	/				8. Food Received at pro	•				~				17. Food additives; approved and & Vegetables	d properly stored;	Washing Frui	its
	L					from Contaminat	tion			~				18. Toxic substances properly id	lentified, stored an	d used	
Π,					9. Food Separated & propreparation, storage, dis		during food							Water/	Plumbing		
١,					10. Food contact surface Sanitized at 200		; Cleaned and			_				19. Water from approved source backflow device	; Plumbing install	ed; proper	
Η.					11. Proper disposition o	f returned, previous	sly served or			~				20. Approved Sewage/Wastewat disposal	ter Disposal System	n, proper	
				_	reconditioned disca		on Itams (2 D	22-42)	.: - I		Dog		~				
					111/	JIIIV T VUHUAUU								maatina Aation within 10 dans			
	I N	N I	N A	C O S	Demonstration	of Knowledge/ Pe	ersonnel	R	O U T	I N	N O	N A	Cor C O S	Food Temperature (Control/ Identific	ation	R
U T		N I	N A	S	Demonstration 21. Person in charge pre and perform duties/ Cer 2	of Knowledge/ Persent, demonstration tified Food Manag	ersonnel on of knowledge ger/ Posted	R	O U	I N	N	N	C O				R
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Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

Establish.	ment Name:	Physical A	ddwara	City/State:		License/Permit #	Dogg 2 of 2				
	Celia Hays Elementary)		Tannerson Dr	Rockwal	I, TX	FS-8771	Page <u>2</u> of <u>2</u>				
			TEMPERATURE OBSERV	ATIONS	,						
Item/Loc	eation	Temp F	Item/Location	· F	Item/Loca	ntion	Temp				
Big side serving line			WIF ambient	-16							
pass thru cooler ambient		35									
pass thru hot holding milk cooler		145									
		44									
baby side pass thru cooler		38									
baby si	de pass thru hot holding/off										
baby	side milk cooler	35									
WIC/	apple for reference	40									
		OE	SERVATIONS AND CORREC	TIVE ACTIONS	5						
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:										
	Big side hand sink	131F eq	uipped								
	Disposable utensils and washable trays										
	hot holding and cold	d holdin	g logs posted on outsi	de of units							
	Sani bucket being u	ised for	sanitizing after servic	e big kid lir	ne at 2	00ppm quats					
	Test strips and logs ke	pt/discus	sed changing every 2 hou	irs or so as n	eeded	to keep required	ppm				
	Prep hand sink 130+F equipped										
	Prep hand sink 110	+F equi	pped								
	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 t	aken of steam tables,	etc but logs	s kept	and current					
	3 comp sink 131F										
	Dishwasher sanitizi	ng per $\bar{\ }$	Temp strips								
	warewash hand sink 130+F equipped										
	Baby side serving li	ne hand	d sink 101+F equipped	<u> </u>							
	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			Print:			Title: Person In Charge	e/ Owner				
(signature)		la	Elizabet	h Estra	da	Managei					
Inspected (signature)		tez, 1	RS Christy C	Cortez, I	RS	Samples: Y N	# collected				