Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 2/18/2025		25	Time in: 9:15	Time out: 9:55		ense/Perr		5168			Est. Type Risk Category Page 1 of 2					
Establishment Nan								3-Complaint 4-Investigation act/Owner Name:					tion		5-CO/Construction 6-Other TOTAL/SCOR * Number of Repeat Violations:	E
R	SE) (F	la	rtm	ian Elementary			wher ivan							✓ Number of Violations COS: 1/99/△	1
Pł 13	19sic 25	al A Pet	ddre alu	ess: ma	Rockwall, TX	int	est control : ernal/ mor	nthly		Hoo Guardi		2024			to send/refer to Teddy Follow-up: Yes No Follow-up: Yes	`
М					Status: Out = not in copoints in the OUT box for	or each numbered i		Mark '✓'		ckma	rk in	appro	priat	e bo	plicable COS = corrected on site R = repeat violation W-Watch ox for IN, NO, NA, COS Mark an in appropriate box for R ive Action not to exceed 3 days	1
Co	mpli	iance N	Sta N	tus C		-			R	_		ance	Statu		ve Action not to exceed 3 days	R
U	N	O	A	o s	(F = c)	mperature for F degrees Fahrenhe	eit)		ix.	U T	N	o	A	o s	Employee Health	
	~				Proper cooling time	and temperature	:				/				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	~				2. Proper Cold Holdin	g 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	5°F)		-		[Preventing Contamination by Hands	
	~				4. Proper cooking time	e and temperature	e				<u></u>				14. Hands cleaned and properly washed/ Gloves used properly	
	~				5. Proper reheating pro Hours)	ocedure for hot ho	olding (165°F	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 He	ealth Control; pro	ocedures & rec	cords				_			Highly Susceptible Populations	
					.						.,				16. Pasteurized foods used; prohibited food not offered	
						pproved Source		1 in							Pasteurized eggs used when required pasteurized eggs only	
	~			7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction LaBatt											Chemicals	
	~			8. Food Received at proper temperature			е				7				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	_
	Ľ				check at rece	∋ipt on from Contami	ination				<u>'</u>				18. Toxic substances properly identified, stored and used	
	~				9. Food Separated & p preparation, storage, d		_	d							Water/ Plumbing	
3				~	10. Food contact surface Sanitized at			and			~				19. Water from approved source; Plumbing installed; proper backflow device	
	~				11. Proper disposition reconditioned		viously served	or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
					reconditioned disc	<i>a</i> rueu									•	
		-			Pr	iority Founda	ation Items	(2 Poin	ts) vi	olati	ons	Reau	uire (Cor	rective Action within 10 days	
O U T	I N	N O	N A	C O S		riority Founda on of Knowledge			ts) vi	O U	I N	N	N A	C O	Food Temperature Control/ Identification	R
		N O		О		on of Knowledge,	/ Personnel	ledge,		О	I	N	N A	C	·	R
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Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

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	ment Name: (Hartman Elementary)	Physical Add	ress: Petaluma	City/State: Rockwall, TX	License/Permit # FOOD5168	Page <u>2</u> of <u>2</u>						
14101	(Hartman Elomontary)	10201	TEMPERATURE OBSI		1 0 0 0 1 0 0							
Item/Loc	cation	Temp F	tem/Location	Temp F Item/Lo	cation	Temp F						
hot hold	ling reach in bagged chile	154										
fried	chicken panned	28										
reach i	n cold holding/fruit from can	43										
stear	m well/pinto beans	177										
р	into beans	180										
Milk	cooler ambient	27										
WIC	/shredded cheese	40										
	WIF	-14										
			ERVATIONS AND CORE	RECTIVE ACTIONS								
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND											
	Warewash hand sin	k 122F e	auipped									
	Dishwasher sanitizi		· · · ·									
	Dishwasher checke	• .	•	ds kept								
			•	<u> </u>								
	Prep hand sink 119 F equipped Prep hand sink 123F equipped											
	3 comp sink 130F											
W												
W	Sani bucket dumped after service/discussed checking at 2 to 3 hours to maintain required ppm											
	Watch for dented cans											
	Disposable utensils and washable trays											
	Menus posted and online											
	Allergy records kept per student											
	HACCP records ker	-		ng temps								
	No raw meat or she		•									
	Gloves used for pre	p and rea	ady to eat									
	Batch cooking, minimal leftovers kept											
	Receiving records k	cept/on fi	e									
	Temp logs kept on the outside of each hot holding and cooler											
	Fruit just portioned from can an hour previous and then into reach in cooler											
	Line hand sink 125F											
35	To store employee tray with drinks, etc low and separate in WIC, not over cafeteria food, COS											
	Watch ice deflector panel/scrub to clean											
	test strips current, digital thermos on site											
	Commercially bagged chile heated per manufacturer's instructions											
Received (signature)	· ·		Rach	el Groves	Title: Person In Charge/ Manager							
Inspecte (signature)		tez. R	S Christy	Cortez, RS								
Form EH O	6 (Revised 09-2015)	0,1			Samples: Y N #	collected						