

# Retail Food Establishment Inspection Report

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

|                           |                         |                          |                                     |           |               |                           |
|---------------------------|-------------------------|--------------------------|-------------------------------------|-----------|---------------|---------------------------|
| Date:<br><b>2/18/2025</b> | Time in:<br><b>9:15</b> | Time out:<br><b>9:55</b> | License/Permit #<br><b>FOOD5168</b> | Est. Type | Risk Category | Page <u>1</u> of <u>2</u> |
|---------------------------|-------------------------|--------------------------|-------------------------------------|-----------|---------------|---------------------------|

|  |                                      |                                      |  |  |                                  |             |
|--|--------------------------------------|--------------------------------------|--|--|----------------------------------|-------------|
| 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:<br><b>RISD (Hartman Elementary)</b> | Contact/Owner Name:                        | * Number of Repeat Violations: _____                    | <b>1/99/A</b> |
| Physical Address:<br><b>1325 Petaluma Rockwall, TX</b>  | Pest control :<br><b>internal/ monthly</b> | Grease trap :<br><b>district to send/refer to Teddy</b> |               |

**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 |
| <b>Time and Temperature for Food Safety</b><br>(F = degrees Fahrenheit) |    |    |    |     |   | <b>Employee Health</b>                   |    |    |    |     |   |
|   | ✓  |    |    |     |   |  | ✓  |    |    |     |   |
|   | ✓  |    |    |     |   |  | ✓  |    |    |     |   |
|   | ✓  |    |    |     |   | <b>Preventing Contamination by Hands</b> |    |    |    |     |   |
|   | ✓  |    |    |     |   |  | ✓  |    |    |     |   |
|   | ✓  |    |    |     |   |  | ✓  |    |    |     |   |
|   | ✓  |    |    |     |   | <b>Highly Susceptible Populations</b>    |    |    |    |     |   |
|   | ✓  |    |    |     |   |  | ✓  |    |    |     |   |
|   | ✓  |    |    |     |   | <b>Chemicals</b>                         |    |    |    |     |   |
|   | ✓  |    |    |     |   |  | ✓  |    |    |     |   |
|   | ✓  |    |    |     |   |  | ✓  |    |    |     |   |
|   | ✓  |    |    |     |   | <b>Water/ Plumbing</b>                   |    |    |    |     |   |
| 3   |    |    |    | ✓   |   |  | ✓  |    |    |     |   |
|   | ✓  |    |    |     |   |  | ✓  |    |    |     |   |

### 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 |
| <b>Demonstration of Knowledge/ Personnel</b>               |    |    |    |     |   | <b>Food Temperature Control/ Identification</b>       |    |    |    |     |   |
|  | ✓  |    |    |     |   |   | ✓  |    |    |     |   |
|  | ✓  |    |    |     |   |   | ✓  |    |    |     |   |
| <b>Safe Water, Recordkeeping and Food Package Labeling</b> |    |    |    |     |   | <b>Permit Requirement, Prerequisite for Operation</b> |    |    |    |     |   |
|  | ✓  |    |    |     |   |   | ✓  |    |    |     |   |
|  | ✓  |    |    |     |   | <b>Utensils, Equipment, and Vending</b>               |    |    |    |     |   |
|  | ✓  |    |    |     |   |   | ✓  |    |    |     |   |
| <b>Conformance with Approved Procedures</b>                |    |    |    |     |   | <b>Consumer Advisory</b>                              |    |    |    |     |   |
|  | ✓  |    |    |     |   |   | ✓  |    |    |     |   |
|  | ✓  |    |    |     |   |   | ✓  |    |    |     |   |

### 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 |
| <b>Prevention of Food Contamination</b> |    |    |    |     |   | <b>Food Identification</b> |    |    |    |     |   |
|   | ✓  |    |    |     |   |                            | ✓  |    |    |     |   |
| 1                                       |    |    |    | ✓   |   | <b>Physical Facilities</b> |    |    |    |     |   |
|   | ✓  |    |    |     |   |                            | ✓  |    |    |     |   |
|   | ✓  |    |    |     |   |                            | ✓  |    |    |     |   |
|   | ✓  |    |    |     |   |                            | ✓  |    |    |     |   |
| <b>Proper Use of Utensils</b>           |    |    |    |     |   |                            | ✓  |    |    |     |   |
|   | ✓  |    |    |     |   |                            | ✓  |    |    |     |   |
|   | ✓  |    |    |     |   |                            | ✓  |    |    |     |   |

## Retail Food Establishment Inspection Report

|  |                                  |  |
|--|----------------------------------|--|
| Received by:<br>(signature) <i>Rachel Groves</i>       | Print: <b>Rachel Groves</b>      | Title: Person In Charge/ Owner<br><b>Manager</b> |
| Inspected by:<br>(signature) <i>Christy Cortez, RS</i> | Print: <b>Christy Cortez, RS</b> | Business Email:                                  |

Form EH-06 (Revised 09-2015)

|   |   |                                    |                                     |                           |
|---|---|------------------------------------|-------------------------------------|---------------------------|
| Establishment Name:<br><b>RISD (Hartman Elementary)</b> | Physical Address:<br><b>1325 Petaluma</b> | City/State:<br><b>Rockwall, TX</b> | License/Permit #<br><b>FOOD5168</b> | Page <u>2</u> of <u>2</u> |
|---|---|------------------------------------|-------------------------------------|---------------------------|

### TEMPERATURE OBSERVATIONS

| Item/Location                        | Temp F     | Item/Location | Temp F | Item/Location | Temp F |
|--------------------------------------|------------|---------------|--------|---------------|--------|
| hot holding reach in bagged chile    | <b>154</b> |               |        |               |        |
| fried chicken panned                 | <b>28</b>  |               |        |               |        |
| reach in cold holding/fruit from can | <b>43</b>  |               |        |               |        |
| steam well/pinto beans               | <b>177</b> |               |        |               |        |
| <b>pinto beans</b>                   | <b>180</b> |               |        |               |        |
| Milk cooler ambient                  | <b>27</b>  |               |        |               |        |
| WIC/shredded cheese                  | <b>40</b>  |               |        |               |        |
| <b>WIF</b>                           | <b>-14</b> |               |        |               |        |

### 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 122F equipped  |
|             | Dishwasher sanitizing per temp strips   |
|             | Dishwasher checked with strips weekly, records kept   |
|             | Prep hand sink 119 F equipped   |
|             | Prep hand sink 123F equipped  |
|             | 3 comp sink 130F  |
| W           | Sani bucket less than 150ppm/COS/in between breakfast and lunch and hadn't switched buckets yet                           |
| 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 kept/starting temps and cooking temps   |
|             | No raw meat or shelled eggs   |
|             | Gloves used for prep and ready to eat   |
|             | Batch cooking, minimal leftovers kept   |
|             | Receiving records kept/on file  |
|             | 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 by:<br>(signature) <i>Rachel Groves</i>       | Print: <b>Rachel Groves</b>      | Title: Person In Charge/ Owner<br><b>Manager</b> |
| Inspected by:<br>(signature) <i>Christy Cortez, RS</i> | Print: <b>Christy Cortez, RS</b> | Samples: Y    N    # collected                   |

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