	Retail Food Establishment Inspection Report															
	Date: Time in: Time out: License/Permit # Est. Type Risk Category															
2/18/2025 11:20 11:55 FS-0000 Purpose of Inspection: 1-Routine 2-Follow Up 3-Complaint											tior		5-CO/Construction 6-Other TOTAL/SCOR			
Establishment Name: Contact/Owner Name:									uga	1101		* Number of Violations COS:	AL.			
Rockwall ISD Hamm Elementary Physical Address: Pest control :							I	Ноо	d		G	reas	e trap : Follow-up: Yes 0/100//	Α		
2911 Greenway Dr Rockwall, TX internal/ monthly							Gu	uardia	an/5-2	-	dis	trict	t to send/refer to Teddy No			
Ma						$\mathbf{O} = \mathbf{n}\mathbf{O}$ $\mathbf{O}' = \mathbf{n}\mathbf{O}$							pplicable $COS = corrected on site R = repeat violation W-Watcox for IN, NO, NA, COS Mark an in appropriate box for R$	h		
Co	mnli	ance	Stat	115	Priority Items (3 Points) violation	s Requ	uire		<i>medi</i> mplia				ive Action not to exceed 3 days	r		
O U	I N	N O	N A	C O	Time and Temperature for Food Safety	R		O U	I	N N O A	Ν	C O	Employee Health	R		
Т				S	(F = degrees Fahrenheit) 1. Proper cooling time and temperature			Т			-	S	12. Management, food employees and conditional employees;			
	~								~			\square	knowledge, responsibilities, and reporting			
	~				2. Proper Cold Holding 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°F)				_				Preventing Contamination by Hands			
	~	-		4. Proper cooking time and temperature				Т	~	14. Hands cleaned and properly washed/ Gloves used properly						
	•			5. Proper reheating procedure for hot holding (165°F in 2				_		GIOVES USED 15. No bare hand contact with ready to eat foods or approved						
	~				Hours)				~				alternate method properly followed (APPROVED Y_ N_)			
	~				6. Time as a Public Health Control; procedures & records								Highly Susceptible Populations			
					Approved Source				~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required			
					7. Food and ice obtained from approved source; Food in		-						liquid pasteurized only			
	~	good condition, safe, and unadulterated; parasite destruction LaBatt					Chemicals									
	~				8. Food Received at proper temperature				~				 Food additives; approved and properly stored; Washing Fruits Vegetables 			
					checked at receipt Protection from Contamination		-		~	_			18. Toxic substances properly identified, stored and used			
-	-		-		9. Food Separated & protected, prevented during food											
	~				preparation, storage, display, and tasting 10. Food contact surfaces and Returnables ; Cleaned and			19. Water from app					Water/ Plumbing 19. Water from approved source; Plumbing installed; proper			
	~				Sanitized at 200 ppm/temperature			1	~			_	backflow device			
	~				11. Proper disposition of returned, previously served or reconditioned				~				20. Approved Sewage/Wastewater Disposal System, proper disposal			
0	I	N	N	С	Priority Foundation Items (2 Po	oints)	vio	olatio 0	_	Req1	uire N	Cor C	rective Action within 10 days	R		
U T	N	0	N A	o s	Demonstration of Knowledge/ Personnel	ĸ		U T		0	A	o s	Food Temperature Control/ Identification	ĸ		
	~				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted $1 \\$			1	~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature			
	~				22. Food Handler/ no unauthorized persons/ personnel				~				28. Proper Date Marking and disposition			
	Safe Water, Recordkeeping and Food Package Labeling				Ī		~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital					
	23. Hot and Cold Water available; adequate pressure, s			23. Hot and Cold Water available; adequate pressure, safe								Permit Requirement, Prerequisite for Operation				
	~				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled				~				30. Food Establishment Permit (Current/insp report sign posted)			
_	<u> </u>				Conformance with Approved Procedures				<u> </u>				12/31/2025 Utensils, Equipment, and Vending			
	~				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions		ľ		~				31. Adequate handwashing facilities: Accessible and properly supplied, used			
					On file Consumer Advisory		F	,	~				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used			
	~				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label	Γ	F		~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided			
<u> </u>				-	Core Items (1 Point) Violations Require Corrective		on N						ys or Next Inspection , Whichever Comes First	-		
O U T	I N	N O	N A	C O S	Prevention of Food Contamination	R		O U T		N O	N A	C O S	Food Identification	R		
	~				34. No Evidence of Insect contamination, rodent/other animals		ľ		~				41.Original container labeling (Bulk Food)			
	~				35. Personal Cleanliness/eating, drinking or tobacco use	\square							Physical Facilities			
	~				36. Wiping Cloths; properly used and stored	\top	ľ		~				42. Non-Food Contact surfaces clean			
	~				37. Environmental contamination	\square	ľ		~				43. Adequate ventilation and lighting; designated areas used			
	~				38. Approved thawing method			\uparrow	~				44. Garbage and Refuse properly disposed; facilities maintained			
		<u> </u>			Proper Use of Utensils				~				45. Physical facilities installed, maintained, and clean			
~			39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used		F	-	~				46. Toilet Facilities; properly constructed, supplied, and clean	<u> </u>				
╞					40. Single-service & single-use articles; properly stored and used	+	╞		~	+			47. Other Violations			
	~				and used	11			-							

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

Form EH-06 (Revised 09-2015)

Establishment Name: Rockwall ISD Hamm Elementary	Physical A 2911		City/State:	II, TX	TX FS-0000114 Page 2 of 2						
Thema II a continue	Town F	TEMPERATURE OBSERVAT Item/Location		T4/T	·	T F					
Item/Location	Temp F		Temp F	Item/Locat	10n	Temp F					
Big Kids line steam table/chile	162	pinto beans	151								
pinto beans	146	hot holding reach in/chicken									
hot holding reach in/chicken	142/148	baby line milk cooler	39								
Milk cooler ambient	36	baby line freezer	7								
reach in cooler/shredded cheese	41	baby line reach in cooler/cucumber	41								
WIC/shredded cheese	41	chicken from oven	180								
WIF ambient	-14										
baby line steam well/chile	147										
Thom		SERVATIONS AND CORRECTIV									
Item AN INSPECTION OF YOUR ES Number NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTENT	ION IS DIRE	CTED TO TH	IE CONDITIONS OBSERV	'ED AND					
Big side Line hand	sink 110)+F equipped									
Prep hand sink 109											
Prep hand sink 104											
•		washable trays used									
Cooking temps on f											
		on outside of each coolin	g and h	ot holdi	ng unit						
Sani buckets logs k	•										
	Dishwasher sanitizing per Temp strips										
3 comp sink 120F		-1-									
Sani buckets at 200		ats sink 107F equipped									
Allergy records on f	-										
Digital thermos and											
Baby line sani buck		•									
warewash hand sin		· · · ·									
Menus posted and		1 1 1									
Receiving logs kept											
	Commercially bagged chile heated per manufacturer's instructions										
Cans look good											
Date marking looks good											
Received by:		Print:			Title: Person In Charge/	Owner					
(signature) Celina Castillo		Celina C	Casti	illo	Manager						
Inspected by: (signature) Christy Cor	tez, 1	RS Christy Co	ortez,	RS	Samples: Y N #	aallaatad					
Form EH-06 (Revised 09-2015)	Ŭ				5411p105.1 IN #	collected					