Followup Fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

City of Rockwall

Date:			<u> </u>		Time in: Time out: License/Pe											CPFM Food handlers	Page 1 of	2		
2/25/25					10:34	11:16		Food5167 3-Complaint 4-Investigation					i ann	tion	—r	1 4	TOTAL/SCO			
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner Name: Jones Elementary RISD												uon		5-CO/Construction 6-Other Number of Repeat Violations: Number of Violations COS:						
Physical Address: Pest control: 2051 Trl Gln Dr, Rockwall, TX 75032 School contract									Hood Grease Summer					e trap :/ waste oil Follow-up: Yes No	1/99/	1/99/A				
Ma					points in the OUT box for		tem	Mark '	√' a		marl	k in aj	pro	priat	e bo	plicable COS = corrected on site R = repeat viox for IN, NO, NA, COS Mark an in appropria	plation W= Wa	ıtch		
Priority Items (3 Points) violations of Compliance Status							uire .	Con	nplia	nce	Stati	us	ive Action not to exceed 3 days		R					
O U T	I N	N O	N A	C O S	(F = d)	egrees Fahrenhe	eit)	y	R					N C A O S		Employee Health				
		/			1. Proper cooling time a No leftovers	and temperature					•					12. Management, food employees and conditional knowledge, responsibilities, and reporting	employees;			
	~				2. Proper Cold Holding See	temperature(41	°F/ 45°F)				•	/				13. Proper use of restriction and exclusion; No die eyes, nose, and mouth	charge from			
	~				3. Proper Hot Holding t See	temperature(135	°F)									Preventing Contamination by Hands				
	/				4. Proper cooking time						•	/				14. Hands cleaned and properly washed/ Gloves				
	1	~			5. Proper reheating prod Hours)	cedure for hot ho	olding (16	5°F in 2			•	/				15. No bare hand contact with ready to eat foods alternate method properly followed (APPROVEI Gloves for Rte foods				
	6. Time as a Public Health Control; procedures & records					records								Highly Susceptible Populations						
					Approved Source						•	/				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required N/a				
	•				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Labbatt, Brothers Chemicals						Chemicals									
	~				8. Food Received at pro Checking, logs	oper temperature	2									17. Food additives; approved and properly stored & Vegetables	Washing Fruits			
		[3. 3	ı from Contami	ination				•	/				Water 18. Toxic substances properly identified, stored as Stored separate and low	nd used			
	~				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Water/ Plumbing															
	~				10. Food contact surfaces and Returnables; Cleaned and Sanitized at 200 ppm/temperature						•	/			1	19. Water from approved source; Plumbing instal backflow device City approved	ed; proper			
	~				11. Proper disposition of returned, previously served or reconditioned Discard					_	•	/				20. Approved Sewage/Wastewater Disposal Systedisposal	m, proper			
	_						ation Ite	ms (2 Po	- 1) viol			-			rective Action within 10 days				
O U T	I N	N O	N A	C O S	Demonstration of Knowledge/ Personnel				R					A	C O S	Food Temperature Control/ Identific	cation	R		
	~				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)						27. Proper cooling method used; Equipment Ade Maintain Product Temperature	quate to								
	22. Food Handler/ no unauthorized persons/ personnel						•	/				28. Proper Date Marking and disposition Good date labels								
					Safe Water, Recordkeeping and Food Package Labeling						•	/				29. Thermometers provided, accurate, and calibra Thermal test strips	ed; Chemical/			
	~				23. Hot and Cold Water available; adequate pressure, safe 137, good pressure							Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit/Inspection Current/ insp posted								
	~				24. Required records av destruction); Packaged Commercial		ock tags; pa	arasite			•	/				Posted and current				
			Ī		25. Compliance with V HACCP plan; Variance	ariance, Speciali	ized Proce			_						Utensils, Equipment, and Vendin 31. Adequate handwashing facilities: Accessible a supplied, used				
					processing methods; ma	anufacturer instr	ructions d 4x da	ily		_	•					Equipped 32. Food and Non-food Contact surfaces cleanable	n neonarly	_		
						·					•	/				designed, constructed, and used				
	~				26. Posting of Consume foods (Disclosure/Remi Noted on computer	inder/Buffet Plat at checkout	te)/ Allerge	en Label			•			_		33. Warewashing Facilities; installed, maintained Service sink or curb cleaning facility provided Confirmed 160st				
0	I	N	N	C	· ·		•	<u>Corrective</u>	Acti R	on N	O	I I	N	N	С	ys or Next Inspection , Whichever Comes First		R		
U T	N	0	A	o s	34. No Evidence of Inse	of Food Contan		other			T		0	A	o s	Food Identification 41.Original container labeling (Bulk Food)				
	'				animals 35. Personal Cleanlines	s/eating, drinkin	ng or tobac	co use		H						Physical Facilities				
			_		İ					-						42. Non-Food Contact surfaces clean				
	<u> </u>				36. Wiping Cloths; pro	perly used and st	tored	nuckete							ļ	42. Non-1 ood Contact surfaces clean				
1	/				Using spray bott 37. Environmental cont	les and sto	red in b	ouckets		-	- -	/				43. Adequate ventilation and lighting; designated	areas used			
1	ン ソ ソ				Using spray bott	eles and sto	tored red in b	ouckets		-	•									
1	ン ソ ソ				Using spray bott 37. Environmental cont See 38. Approved thawing, Refrigerator, Wil	method C er Use of Utensi	red in b			-	•	/				43. Adequate ventilation and lighting; designated44. Garbage and Refuse properly disposed; facilit45. Physical facilities installed, maintained, and c	ean			
1	ノノ				Using spray bott 37. Environmental cont See 38. Approved thawing Refrigerator, WI	method C er Use of Utensi t, & linens; prop	ils erly used,			-	W	/				43. Adequate ventilation and lighting; designated44. Garbage and Refuse properly disposed; facilit	ean			

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Christie McGuire	Print: Christie McGuire	Title: Person In Charge/ Owner Manager
Inspected by: Richard Hill (signature)	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: S Elementary	Physical A		ity/State: Rockwal	l. Tx	License/Permit # Food5167	Page <u>2</u> of <u>2</u>						
			TEMPERATURE OBSERVAT										
Item/Loca		Temp	Item/Location	Temp	Item/Loca		Temp						
WIF amb HTT 0.9 WIC amb 38			Line 1		Icecream freezer Milk Cart		er -7.9						
			Steam wells				37						
Gra	ape tomatoes	39	Taco meat	148									
	Butter	38	Refried beans	167									
H	lot holding		Cold plate	33									
Taco r	meat / refried beans	145/158	Pizza kits Mozz chz	40									
С	old holding												
Lettu	ce/ dice tomatoes	39/38											
T. 1			SERVATIONS AND CORRECTIV										
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temperatures are taken in F												
	Restrooms equipped temp greater than 104												
	Hand sinks equipped (greater th	an 107 throughout kitchen										
	3comp sink not set up, 137, quat sani 200ppm, test strips current												
	Dishwasher confirmed 160st												
	Good practice to hand mop heads to drip dry over mop sink												
	Chemicals stored low and organized in laundry room												
	Air curtain on rear service confirmed operational, no gaps observed around door												
	Using yellow digital thermo, sani buckets and spray bottles 200ppm												
37	Observed frozen condensation on ceiling and pipe in WIF, to address and repair. Food is protected Sample trays are kept weekly in wic												
	Staff food stored lowest shelf in wic												
	Staff food stored lowest shelf in wic Wall has been repaired in front dry storage room												
	Using disposable cutlery individually wrapped												
	Using disposable cutlery individually wrapped Reviewed daily, receiving and production logs, all look good!												
	Tioriorioa daily, 1000.1	ing and j	oroadonom rogo, am room goo	<u> </u>									
Received (signature)	See abov	<u> </u>	See abo)\ <u>\</u>		Title: Person In Charge/ ()wner						
Inspected	_	<u> </u>	Print:										
(signature)	1) ,7 ~	\sim	Richard	1 1 1 1 1 1		Ī							