

Followup Fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 2/25/25	Time in: 9:45	Time out: 10:26	License/Permit # Food-6679	CPFM 2	Food handlers 2	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: 1-Routine 2-Follow Up 3-Complaint 4-Investigation 5-CO/Construction 6-Other **TOTAL/SCORE**

Establishment Name: Springer Elementary	Contact/Owner Name: RISD	<input checked="" type="checkbox"/> Number of Repeat Violations: _____ <input checked="" type="checkbox"/> Number of Violations COS: _____	2/98/A
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Physical Address: 3025 Limestone Hill Ln, Rockwall, TX 75032	Pest control : School contract	Hood Guardian 5/2024	Grease trap / waste oil Summer	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>
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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
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓				✓					
1. Proper cooling time and temperature No leftovers, batch cooking						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓					✓					
2. Proper Cold Holding temperature(41°F/ 45°F) See						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Employee health form posted					
	✓					Preventing Contamination by Hands					
3. Proper Hot Holding temperature(135°F) See						14. Hands cleaned and properly washed/ Gloves used properly					
		✓				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Gloves & utensils					
		✓				Highly Susceptible Populations					
4. Proper cooking time and temperature						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required N/a					
		✓				Chemicals					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water					
	✓					18. Toxic substances properly identified, stored and used Stored separate and low					
6. Time as a Public Health Control; procedures & records						Water/ Plumbing					
Approved Source						19. Water from approved source; Plumbing installed; proper backflow device City approved					
	✓					20. Approved Sewage/Wastewater Disposal System, proper disposal					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Labbatt											
8. Food Received at proper temperature Checking, logs											
Protection from Contamination											
	✓										
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting											
	✓										
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature											
	✓										
11. Proper disposition of returned, previously served or reconditioned Discard											

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
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓					✓					
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 2						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	✓					2					
22. Food Handler/ no unauthorized persons/ personnel 2						28. Proper Date Marking and disposition See					
Safe Water, Recordkeeping and Food Package Labeling						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital thermo and strips current					
	✓					Permit Requirement, Prerequisite for Operation					
23. Hot and Cold Water available; adequate pressure, safe 133, good pressure						30. Food Establishment Permit/Inspection Current/ insp posted Posted and current					
	✓					Utensils, Equipment, and Vending					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial						31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped					
Conformance with Approved Procedures						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used					
	✓					2					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Food logs, temps recorded 4x daily						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Confirmed 160st					
Consumer Advisory											
	✓										
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Noted on computer at checkout											

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
Prevention of Food Contamination						Food Identification					
	✓					✓					
34. No Evidence of Insect contamination, rodent/other animals						41. Original container labeling (Bulk Food)					
	✓					Physical Facilities					
35. Personal Cleanliness/eating, drinking or tobacco use						42. Non-Food Contact surfaces clean					
	✓					✓					
36. Wiping Cloths; properly used and stored Using spray bottles and stored in buckets						43. Adequate ventilation and lighting; designated areas used					
W						✓					
37. Environmental contamination See						44. Garbage and Refuse properly disposed; facilities maintained					
	✓					✓					
38. Approved thawing method Refrigerator, WIC						45. Physical facilities installed, maintained, and clean					
Proper Use of Utensils						46. Toilet Facilities; properly constructed, supplied, and clean Equipped					
	✓					✓					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used						47. Other Violations N/a					
	✓						✓				
40. Single-service & single-use articles; properly stored and used											

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Gwen Humphries	Print: Gwen Humphrey	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Richard Hill</i>	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Springer Elementary	Physical Address: 3025 Limestone Hill Ln	City/State: Rockwall, Tx	License/Permit # Food-6679	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
WIF amb	-8.8	Lettuce/dice tom	38	Milk cart	37
WIC amb	36	Pizza kit Mozz chz	38	Icecream freezer	1.3
Whole tomato	38				
Slice cheese	39	Line 1			
Graded cheese	40	Steam wells			
Hot holding		Taco meat	185		
Steak finger basket	138	Refried beans	166		
Cold holding		Cold plate	24		

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: all temperatures are taken in F
	Restrooms equipped temp greater than 104
	Hand sinks equipped greater than 105 throughout kitchen
	3comp sink set up, 133, quat sani 200ppm
	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 200ppm, strips current
W	Frozen condensation on pipe in WIF, keep an eye on it, protected food with sheet pan
28	Observed slice cheese opened/dated 2/11, discarded, more than 6 days from open/prep date
	Staff food stored on lowest shelf in WIC
	Reviewed daily, receiving and production logs. All look great!
	Using disposable cutlery individually wrapped
	Using 2 sets of thermometers!!
W	Observed cutting boards starting to show wear, code requires smooth, keep an eye and replace as needed
	Sample trays stored weekly

Received by: (signature) See above	Print: See above	Title: Person In Charge/ Owner
Inspected by: (signature) <i>RJ Hill</i>	Print: Richard Hill	Samples: Y N # collected

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