

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: 2/18/25	Time in: 9:40	Time out: 10:30	License/Permit # FOOD-6631	CPFM 1	Food handlers 3	Page <u>1</u> of <u>2</u>
-------------------------	-------------------------	---------------------------	--------------------------------------	------------------	---------------------------	---------------------------

Purpose of Inspection: 1-Routine 2-Follow Up 3-Complaint 4-Investigation 5-CO/Construction 6-Other

Establishment Name: Reinhardt Elementary	Contact/Owner Name: RISD	Number of Repeat Violations: 0 Number of Violations COS: 0	3/97/A
--	------------------------------------	---	---------------

Physical Address: 615 Highland Dr. Rockwall, TX 75032	Pest control : School contract	Hood Guardian 7/2024	Grease trap / waste oil Summer	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
--	-----------------------------------	-------------------------	-----------------------------------	---

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					
O U T	I N	N O	N A	C O S	R	O U T	I N	N O	N A	C O S	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
				✓			✓				
1. Proper cooling time and temperature No leftovers						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					
				✓			✓				
4. Proper cooking time and temperature						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Gloves & utensils					
				✓		Highly Susceptible Populations					
							✓				
Approved Source						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required N/a					
				✓		Chemicals					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Labbatt							✓				
				✓		17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water					
8. Food Received at proper temperature Checking, logs							✓				
Protection from Contamination						18. Toxic substances properly identified, stored and used Stored separate and low					
				✓		Water/ Plumbing					
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting							✓				
					3		✓				
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature						19. Water from approved source; Plumbing installed; proper backflow device City approved					
				✓			✓				
11. Proper disposition of returned, previously served or reconditioned Discard						20. Approved Sewage/Wastewater Disposal System, proper disposal					

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days											
Compliance Status						Compliance Status					
O U T	I N	N O	N A	C O S	R	O U T	I N	N O	N A	C O S	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					
				✓			✓				
22. Food Handler/ no unauthorized persons/ personnel 3						28. Proper Date Marking and disposition Good date labels					
Safe Water, Recordkeeping and Food Package Labeling						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital thermo, strips current					
				✓		Permit Requirement, Prerequisite for Operation					
23. Hot and Cold Water available; adequate pressure, safe 135, good pressure							✓				
				✓		30. Food Establishment Permit/Inspection Current/ insp posted Posted and current					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial						Utensils, Equipment, and Vending					
Conformance with Approved Procedures							✓				
				✓		31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Food logs, temps recorded 4x daily							✓				
Consumer Advisory						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/Buffer Plate)/ Allergen Label Noted on computer at checkout						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Confirmed 160st					

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First											
Compliance Status						Compliance Status					
O U T	I N	N O	N A	C O S	R	O U T	I N	N O	N A	C O S	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					
				✓			✓				
37. Environmental contamination						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) Tiraundra Crosby	Print: Tiraundra Crosby	Title: Person In Charge/ Owner Kitchen Manager
Inspected by: (signature) <i>Richard Hill</i>	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Reinhardt Elementary	Physical Address: 615 Highland Dr	City/State: Rockwall, Tx	License/Permit # FOOD-6631	Page 2 of 2
--	---	------------------------------------	--------------------------------------	-------------

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
WIF amb	3.4	Line 1		Cold holding	
WIC		Hot wells		Cucumber	37
Lettuce	36	Chicken/Chili	162/186		
Graded cheddar	36	Beans	184		
Whole tomato	34	Cold well	24		
		Milk cart	38		
		Hot holding			
		Chicken	158		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
	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 102
	Hand sinks equipped greater than 115 throughout kitchen
	3comp sink not set up, 135, quat sani 200ppm
	Dishwasher confirmed 160st
	Good practice to hang 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
	Using yellow digitally thermo and strips current
10	Observed mold on ceiling of ice machine, burn ice w/r/s hopper and ceiling, allow to dry bed ice accumulate
	Sample trays kept weekly in wic
	Reviewed receiving logs and daily logs
	Using disposable cutlery individually wrapped
	Staff food stored lowest shelf in wic

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

Form EH-06 (Revised 09-2015)