

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: 8:15	Time out: 9:07	License/Permit # FOOD-6672	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 **TOTAL/SCORE**

Establishment Name: Dobbs Elementary	Contact/Owner Name: RISD	Number of Repeat Violations: X _____ Number of Violations COS: _____	3/97/A
--	------------------------------------	--	---------------

Physical Address: 901 E Interurban St, Rockwall, TX 75087	Pest control : School contract	Hood Guardian June 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					
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						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					
4. Proper cooking time and temperature						Highly Susceptible Populations					
	✓					16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required N/a					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						Chemicals					
	✓					17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water					
6. Time as a Public Health Control; procedures & records						18. Toxic substances properly identified, stored and used Stored separate and low					
Approved Source						Water/ Plumbing					
	✓					19. Water from approved source; Plumbing installed; proper backflow device City approved					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Labbatt						20. Approved Sewage/Wastewater Disposal System, proper disposal					
	✓										
8. Food Received at proper temperature Checking, logs											
Protection from Contamination											
	✓										
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											
	✓										
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) 1						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	✓					W					
22. Food Handler/ no unauthorized persons/ personnel 3						28. Proper Date Marking and disposition See					
Safe Water, Recordkeeping and Food Package Labeling						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Yellow 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					
	✓					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					
	✓					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Confirmed 160st					
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											
	✓										
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					
	✓					43. Adequate ventilation and lighting; designated areas used					
36. Wiping Cloths; properly used and stored Using spray bottles and stored in buckets						44. Garbage and Refuse properly disposed; facilities maintained					
	✓					45. Physical facilities installed, maintained, and clean					
37. Environmental contamination						46. Toilet Facilities; properly constructed, supplied, and clean Equipped					
	✓					47. Other Violations N/a					
38. Approved thawing method Refrigerator, WIC											
Proper Use of Utensils											
	✓										
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used											
	✓										
40. Single-service & single-use articles; properly stored and used											

Retail Food Establishment Inspection Report

City of Rockwall

Received by: <small>(signature)</small> Lajoy Priest	Print: Lajoy Priest	Title: Person In Charge/ Owner
Inspected by: <small>(signature)</small> <i>Richard Hill</i>	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Dobbs Elementary	Physical Address: 901 E Interurban St	City/State: Rockwall, Tx	License/Permit # FOOD-6672	Page 2 of 2
--	---	------------------------------------	--------------------------------------	-------------

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
WIF amb	7.6	Line A		Line B	
WIC		Hot wells	99+	Hot wells 157	164
Whole tomatoe	34	Cold plate	34	Cold plate	34
Cheddar cheese	36	Milk cart	34	Milk cart	37
Mozzarella cheese	36	Hot hold	162	Hot hold	159
		Chicken	166	Chicken	167
		Cold hold	38	Cold hold	39

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 106
	Hand sinks equipped greater than 105 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 door confirmed operational, no gaps observed around door
	Using yellow digital thermo, sani buckets 200ppm
W	Observed mozzarella and cheddar graded cheese bags open, no date labels
10	Observed red slime in ice machine, burn ice w/r/s entire hopper including ceiling before allowing ice to accumulate
	1 prep sink, work order in process, not hot water
	Sample trays are kept weekly
	Using disposable cutlery individually wrapped
	Staff food stored lowest shelf in wic
	Reviewed production logs and receiving logs
	Bug lights operational in kitchen

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

Form EH-06 (Revised 09-2015)