Followup Fee of																			
\$50.00 after Retail Food Establishment Inspection Report Image: First aid kit First Followup Image: Alleray policy																			
r inst r ollowup															 Allergy policy Vomit clean up 				
City of Rockwall																			
	ate: /1(0/:	25	5	Time in: 9:45	Time out: 10:45	License/Po								CPFM)	Food handlers	Page <u>1</u> of _	2	
					tion: 1-Routine	2-Follow Up	3-Complai			4-In	vestig	atio	n	5-CO/Constru	iction	6-Other	TOTAL/SCO	RE	
Establishment Name: Contact/Owner N RISD Gene Burton Cafeteria RISD					Vame	e:					XNumber of F ✓ Number of V	Repeat Viola Violations CO	tions: DS:		~				
Physical Address: Pest control : 2301 S John King Rockwall, TX School contract								Hood Jardiar	n 5/2024		Greas	e trap :/ waste oil]	Follow-up: Yes	5/95//	4			
Compliance Status: Out = not in compliance IN = in compliance NO = 1									ot ob:	servec	ł N	A = 1	not ap	oplicable $COS = c$	orrected on s	ite \mathbf{R} = repeat via		ch	
М	ark tl	he ap	prop	riate	points in the OUT box for Prio	each numbered item rity Items (3 Points								ox for IN, NO, NA, C tive Action not to ex		k an 🗙 in appropriat s	e box for R		
0	Compliance Status Time and Tomporature for Food Sofety 0 I N N C							R	_	0 1	iplianc	Ν	С					R	
U T	N	0	A	0 S	(E. doorson Enhandrait)				_	U I T	N O	A	O S	Employee Health 12. Management, food employees and conditional employees;					
		~			No leftovers					V				knowledge, responsibilities, and reporting					
	~				2. Proper Cold Holding temperature(41°F/ 45°F)					L				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth					
	· •				3. Proper Hot Holding temperature(135°F)								<u> </u>	Employee health form posted Preventing Contamination by Hands					
	•	~			4. Proper cooking time	and temperature								14. Hands cleaned and properly washed/ Gloves used properly					
					5. Proper reheating proc	cedure for hot holding (1	65°F in 2		_					15. No bare hand contact with ready to eat foods or approved					
		~			Hours)					•				alternate method properly followed (APPROVED Y N. Gloves and utensils					
	~				6. Time as a Public Health Control; procedures & records							1		H 16. Pasteurized foo					
			Approved Source						v				Pasteurized eggs us	lereu					
		7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite																	
	~				destruction Labat, Brothers										Ch	emicals			
	~				8. Food Received at pro	oper temperature				L				& Vegetables	; approved a	nd properly stored;	Washing Fruits		
						from Contamination				-				18. Toxic substanc	es properly	identified, stored an	d used	-	
-					9. Food Separated & protected, prevented during food					-				Stored separa					
	~				preparation, storage, display, and tasting 10. Food contact surfaces and Returnables ; Cleaned and				_					10 Water from an		/ Plumbing ce; Plumbing install	ed: proper		
3					Sanitized at 200					V				backflow device		c, i funionig instan	ea, proper		
	~				11. Proper disposition of reconditioned	of returned, previously s	erved or									ater Disposal Syste	m, proper		
Priority Foundation I tems (2 Poi						ints) vio	latio	ns Red	mir	e Cor	rrective Action with	nin 10 davs			-			
				0						0 1 U 1		N A	C O			e Control/ Identific	ation	R	
Т	. /			S	21. Person in charge pre and perform duties/ Cer					Т			S	27. Proper cooling	method use	d; Equipment Ade	quate to		
					2 22. Food Handler/ no un	Ç (_	V				Maintain Product 7 28. Proper Date Ma					
	~				2	× ×				2			~	Food date lab	els older		ed; Chemical/		
					Safe Water, Recordkeeping and Food Package Labeling					V			Thermal test strips Yellow digital thermos & strips current						
	~				23. Hot and Cold Water 144, good press	sure								Permit Re	quirement,	Prerequisite for O	peration		
	~				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled					v				30. Food Establishment Permit/Inspection Current/ insp post Posted and current					
	ш —					with Approved Procedu						L		Ute	nsils, Equip	oment, and Vendin			
					25. Compliance with Va HACCP plan; Variance	obtained for specialized				L				supplied, used	washing fac	ilities: Accessible a	nd properly		
	ľ					anufacturer instructions OS recorded 4x c sumer Advisory	laily						Ц	Equipped	food Contra	et surfaces cleanable	property		
					Colls	Sumer Auvisory				V				designed, construct			, property		
	~				26. Posting of Consume foods (Disclosure/Remi Noted on computer									Service sink or cur	b cleaning f	stalled, maintained, acility provided		1	
-	Ľ					at checkout (t) Violations Require		Acti	ion N	lot to	Exce	ed 9	00 Da	Equipped a	<u>and co</u> l	nfirmed 160)st	_	
O U	I N	N O	N A	C O	``````````````````````````````````````	of Food Contamination		R		0 I U 1		N A	C O			dentification		R	
Т	~			S	34. No Evidence of Inse animals See	ect contamination, roder	nt/other			T	/		S	41.Original contair	ner labeling	(Bulk Food)		1	
	~				35. Personal Cleanlines	s/eating, drinking or tob	acco use	\square				<u>ا</u>			Physic	al Facilities			
	~				36. Wiping Cloths; prop Using spray bott	perly used and stored les and stored in	buckets			V	/			42. Non-Food Con	tact surfaces	s clean			
	~				37. Environmental cont	amination				V			Π	43. Adequate venti	lation and li	ghting; designated	areas used	1	
	~				38. Approved thawing a Refrigerator, WI	nethod C				L	/			e	1 1	rly disposed; faciliti			
					Ргоре	er Use of Utensils				L	/			2		, maintained, and cl			
	~	39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used						L				46. Toilet Facilities Equipped	s; properly c	constructed, supplied	d, and clean				
					40. Single-service & sir	ngle-use articles; proper	y stored	\square				-	H	47. Other Violation	ns			╀	
	V				and used									N/a					

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Wendoyn Howell	^{Print:} Wendoyn Howell	Title: Person In Charge/ Owner
Inspected by: (signature) Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: RISD Gene Burton Cafeteria	5		City/State: Rockwal	l, Tx	License/Permit # FS-9438	Page <u>2</u> of <u>2</u>						
Item/Location	Тетр	TEMPERATURE OBSERVAT Item/Location	Temp	Item/Location		Temp						
WIF amb HTT	-18.1	Line 2			Line 3							
WIC amb	35	Bev cooler	34	E	34							
Whole tomato	36	Cold plate	30	(31							
Shredded cheese	38	Hot wells	193		Hot wells	190						
Butter/Lettuce	36/39		156		Hot hold	16						
Pizza oven	357	Mash/chicken	148/141	Stk	′ y ^{137/1∠}							
Pizza cooler/proofer		Rice	175	Chix/rice		142/13						
Sauce/beef crumble		v		Cold hold/salad		3 40						
OBSERVATIONS AND CORRECTIVE ACTIONS Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND												
Number NOTED BELOW: all temperatures are taken in F												
	Restrooms equipped temp greater than 106 Hand sinks equipped greater than 107 throughout kitchen											
3comp sink set up, 14	•	× ·										
Great practice to hang	Dishwasher confirmed 160st Great practice to hang mop heads to drip dry over mop sink Chemicals stored low and organized in laundry room											
Chemicals stored low	Chemicals stored low and organized in laundry room Air curtain on rear service door confirm operational											
	Using yellow digital thermo, sani buckets with cloth stored in solution, also using spray bottles 200ppm											
	28 Observed sliced cheddar and pepperjack cheeses dated 2/27 & 2/13 respectively. Discard during insp.											
	Remember date prepped or date open plus 6 days to discard date.											
	Reviewed daily, receiving and production logs, all look great											
	Employee food stored on lowest shelf in wic Snack bar set up for breakfast only, all pre packaged foods from manufacturer with label											
	for breakfast only, all pre packaged foods from manufacturer with labels on back not holding 177, milk cooler 36											
10 Observed mold in top of	of ice ma	chine, burn ice w/r/s hopper	and ceilir	ng, allow	to dry before ice ac	cumulate						
Observed dented can	Observed dented can designated area under prep table											
Deceived by:		Print:		T	Title: Person In Charge/ O	whor						
(signature) See abov	/e	See abo	ove		The Terson in Charge/ U							
(signature)	N R	S Richard	Hill		Samples: V N #-	ollected						
Form EH-06 (Revised 09-2015)	\ \				Samples: Y N # c	ollected						