

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: <b>3/10/25</b>	Time in: <b>10:55</b>	Time out: <b>11:55</b>	License/Permit # <b>FS-9440</b>	CPFM <b>78</b>	Food handlers <b>0</b>	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine	<input type="checkbox"/> 2-Follow Up	<input type="checkbox"/> 3-Complaint	<input type="checkbox"/> 4-Investigation	<input type="checkbox"/> 5-CO/Construction	<input type="checkbox"/> 6-Other	TOTAL/SCORE
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Establishment Name: <b>RISD Crave @ Burton</b>	Contact/Owner Name: <b>RISD</b>	Number of Repeat Violations: <b>X</b>	Number of Violations COS: <b>0</b>	<b>2/98/A</b>
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Physical Address: 2301 S John King Rockwall, TX	Pest control : School contract	Hood Blastmatters 7/2024	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
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
		<input checked="" type="checkbox"/>				<input checked="" type="checkbox"/>					
1. Proper cooling time and temperature						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					
2. Proper Cold Holding temperature(41°F/ 45°F) <b>See</b>						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth <b>Employee Health form posted</b>					
		<input checked="" type="checkbox"/>				<b>Preventing Contamination by Hands</b>					
3. Proper Hot Holding temperature(135°F)						14. Hands cleaned and properly washed/ Gloves used properly					
		<input checked="" type="checkbox"/>				<input checked="" type="checkbox"/>					
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. ) <b>Gloves &amp; Utensils</b>					
		<input checked="" type="checkbox"/>				<b>Highly Susceptible Populations</b>					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						<input checked="" type="checkbox"/>					
	<input checked="" type="checkbox"/>					16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required <b>N/a</b>					
6. Time as a Public Health Control; procedures & records						<b>Chemicals</b>					
<b>Approved Source</b>						<input checked="" type="checkbox"/>					
	<input checked="" type="checkbox"/>					17. Food additives; approved and properly stored; Washing Fruits & Vegetables <b>Water</b>					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction <b>BEK, local grocery</b>						<input checked="" type="checkbox"/>					
	<input checked="" type="checkbox"/>					18. Toxic substances properly identified, stored and used					
8. Food Received at proper temperature <b>Checking</b>						<b>Water/ Plumbing</b>					
<b>Protection from Contamination</b>						<input checked="" type="checkbox"/>					
	<input checked="" type="checkbox"/>					19. Water from approved source; Plumbing installed; proper backflow device <b>City approved</b>					
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						<input checked="" type="checkbox"/>					
	<input checked="" type="checkbox"/>					20. Approved Sewage/Wastewater Disposal System, proper disposal					
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature											
	<input checked="" type="checkbox"/>										
11. Proper disposition of returned, previously served or reconditioned <b>Discard</b>											

**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
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) <b>78</b>						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	<input checked="" type="checkbox"/>					<b>W</b>					
22. Food Handler/ no unauthorized persons/ personnel <b>0</b>						28. Proper Date Marking and disposition <b>See</b>					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						<input checked="" type="checkbox"/>					
	<input checked="" type="checkbox"/>					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips <b>Digital thermos, strips current</b>					
23. Hot and Cold Water available; adequate pressure, safe <b>143, good pressure</b>						<b>Permit Requirement, Prerequisite for Operation</b>					
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						30. Food Establishment Permit/Inspection Current/ insp posted <b>Posted and current</b>					
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions						31. Adequate handwashing facilities: Accessible and properly supplied, used <b>Equipped</b>					
<b>Consumer Advisory</b>						<input checked="" type="checkbox"/>					
	<input checked="" type="checkbox"/>					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 On menu						<input checked="" type="checkbox"/>					
	<input checked="" type="checkbox"/>					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided <b>Confirmed at 160st</b>					

**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
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					
34. No Evidence of Insect contamination, rodent/other animals						41. Original container labeling (Bulk Food)					
	<input checked="" type="checkbox"/>					<b>Physical Facilities</b>					
35. Personal Cleanliness/eating, drinking or tobacco use						<b>1</b>					
	<input checked="" type="checkbox"/>					42. Non-Food Contact surfaces clean					
36. Wiping Cloths; properly used and stored <b>Stored in solution</b>						<input checked="" type="checkbox"/>					
	<input checked="" type="checkbox"/>					43. Adequate ventilation and lighting; designated areas used					
37. Environmental contamination						<input checked="" type="checkbox"/>					
	<input checked="" type="checkbox"/>					44. Garbage and Refuse properly disposed; facilities maintained					
38. Approved thawing method <b>Refrigerator</b>						<b>1</b>					
<b>Proper Use of Utensils</b>						45. Physical facilities installed, maintained, and clean					
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used						46. Toilet Facilities; properly constructed, supplied, and clean <b>Equipped</b>					
	<input checked="" type="checkbox"/>										
40. Single-service & single-use articles; properly stored and used						<input checked="" type="checkbox"/>					
	<input checked="" type="checkbox"/>					47. Other Violations <b>N/a</b>					

# Retail Food Establishment Inspection Report

## City of Rockwall

Received by: (signature) <b>Chris Rivera</b>	Print: <b>Chris Rivera</b>	Title: <b>Person In Charge/ Owner Head Chef</b>
Inspected by: (signature) <i>Richard Hill</i>	Print: <b>Richard Hill</b>	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>RISD Crave @ Burton</b>	Physical Address: <b>2301 S John King</b>	City/State: <b>Rockwall, Tx</b>	License/Permit # <b>FS-9440</b>	Page <b>2</b> of <b>2</b>
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TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
WIC amb	36	Crave cooler	37/36	Crave service line	
Milk	37	Competition WIC	38	UC cooler	37
WIF amb htt	-2	Competition WIF htt	-10	Prep cooler	37/37
Teaching line		Competition Fridge	37		
		HWC	38		

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 105
	Hand sinks equipped greater than 106 throughout kitchen
	3comp setup, 143, quat sani 200ppm
	Dishwasher confirmed 160st
	Great practice storing mop heads hanging over mop sink
	3comp in classroom set up, 115 & 114 / quat 200ppm as well
	Hand sink in classrooms equipped, greater than 103
	All cutting boards look great!
	All sani buckets filled at 3 comp sink
	Hand sink in Crave equipped greater than 104
42/45	Observed dirty microwave and general detail cleaning u day shelves in both WIF
W	Rear door air curtain non operational, pending work order again
	fridges on Crave service line and lobby temping at 37/36
	No tcs foods stored in Crave service coolers or lobby until routinely open
	Teaching line, refrigeration drawers various temps between 38-40
W	Observed a small package of greater cheese with label but no date listed, discarded during inspection

Received by: (signature) <b>See above</b>	Print: <b>See above</b>	Title: <b>Person In Charge/ Owner</b>
Inspected by: (signature) <i>M Hill RS</i>	Print: <b>Richard Hill</b>	Business Email:

Samples: Y N # collected

Form EH-06 (Revised 09-2015)