

Retail Food Establishment Inspection Report

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

Date: 3/24/2025	Time in: 8:20	Time out: 9:37	License/Permit # need current/to post	Est. Type	Risk Category	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: RHS 9th Grade Center North Cafeteria	Contact/Owner Name:	* Number of Repeat Violations: _____	2/98/A
Physical Address: 2852 FM 1141 Rockwall, TX	Pest control : internal	Grease trap : not due yet/district to send/refer to Teddy	

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					
	✓						✓				
	✓						✓				
	✓					Preventing Contamination by Hands					
		✓					✓				
	✓						✓				
	✓					Highly Susceptible Populations					
Approved Source							✓				
	✓					Chemicals					
	✓						✓				
Protection from Contamination							✓				
	✓					Water/ Plumbing					
	✓						✓				
	✓						✓				

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					
	✓						✓				
	✓						✓				
Safe Water, Recordkeeping and Food Package Labeling							✓				
	✓					Permit Requirement, Prerequisite for Operation					
	✓					W					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					2					
Consumer Advisory							✓				
	✓						✓				

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					
	✓						✓				
	✓					Physical Facilities					
	✓						✓				
	✓						✓				
	✓						✓				
Proper Use of Utensils							✓				
	✓						✓				
	✓						✓				

Retail Food Establishment Inspection Report

Received by: (signature) <i>Bethany Guillory</i>	Print: Bethany Guillory	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: RHS 9th Grade Center North	Physical Address: 2852 FM 1141	City/State: Rockwall, TX	License/Permit # need current/to post	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
WIC ambient	30	line 2 pass thru hot/empty	183		
WIF ambient	-17	line 2 pass thru cooler empty	38		
Milk ambient	31	line 2 pass thru cooler/salad	42		
pizza prep reach in cooler ambient	30	line 2 milk cooler	35		
line 4 pass thru hot/rice	170	line 1 milk cooler	31		
line 4 pass thru/salad	41	line 1 pass thru hot/empty	180		
line 4 pass thru cooler/ambient	30	line 1 pass thru cooler/salad	41		
line 4 milk cooler	30	line 1 pass thru cooler/empty	35		

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:
31	Sink adjacent to 3 comp sink at 84F then drops, needs to be 100F/to use hand sink by dishwasher
	Dishwasher sanitizing per temp strips
	3 comp sink 115F
	Dishwasher hand sink 103F equipped
31	Prep hand sinks both under 100F/needs to be 100F
	Hand sink by reach in coolers 99-103F/temp fluctuates while running
	One insta hot water heater is only on standby at 89F/will put in a work order
	2 hand sinks in kitchen at 100+F
	Sani buckets at 200ppm quats
	Test strips on site/current
	Sani buckets logs kept daily
	Digital thermos and dial (calibrated daily and records kept)
	Receiving logs for LaBatt and Brothers and milk
	Cooking temp logs kept/current
	Batch cooking per lunches/2 lunches
	No leftovers for cooked foods
	Menus posted on the website
	Allergy records on file per student
	Employee hand posters at hand sinks
	Allergen poster posted
	Dented cans separated
	Line 4 steam wells just filled for lunch
	Line 3/4 hand sink 100F equipped
	Line 3 not being used
	Line 2 steam wells just filled
	Line 1/2 hand sink 100F equipped
	Line 1 steam wells just filled

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Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

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