

Retail Food Establishment Inspection Report

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

Date: 3/25/2025	Time in: 12:40	Time out: 1:45	License/Permit # FOOD 6676	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
Establishment Name: RISD Utley Middle School			Contact/Owner Name:		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____		0/100/A
Physical Address: 1201 TL Townsend Dr Rockwall, TX			Pest control : internal	Hood not yet	Grease trap : not yet	Follow-up: Yes <input type="checkbox"/> No <input checked="" 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						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓						✓				
2. Proper Cold Holding temperature(41°F/ 45°F)						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth					
	✓					Preventing Contamination by Hands					
3. Proper Hot Holding temperature(135°F)						14. Hands cleaned and properly washed/ Gloves used properly gloves used					
		✓				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)					
4. Proper cooking time and temperature						Highly Susceptible Populations					
			✓			16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required no eggs					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						Chemicals					
				✓		17. Food additives; approved and properly stored; Washing Fruits & Vegetables					
6. Time as a Public Health Control; procedures & records						18. Toxic substances properly identified, stored and used					
Approved Source						Water/ Plumbing					
	✓					19. Water from approved source; Plumbing installed; proper backflow device					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction LaBatt/Brothers/Oak Farms						20. Approved Sewage/Wastewater Disposal System, proper disposal					
	✓										
8. Food Received at proper temperature											
Protection from Contamination											
	✓										
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting											
	✓										
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature											
	✓										
11. Proper disposition of returned, previously served or reconditioned discarded											

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/ Posted 2						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
W							✓				
22. Food Handler/ no unauthorized persons/ personnel 4						28. Proper Date Marking and disposition					
Safe Water, Recordkeeping and Food Package Labeling						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips					
	✓					Permit Requirement, Prerequisite for Operation					
23. Hot and Cold Water available; adequate pressure, safe						30. Food Establishment Permit (Current/insp report sign posted) 12/31/2025					
	✓					Utensils, Equipment, and Vending					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						31. Adequate handwashing facilities: Accessible and properly supplied, used					
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					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions											
Consumer Advisory											
	✓										
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label											

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						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					
	✓					47. Other Violations					
38. Approved thawing method											
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

Received by: (signature) <i>Sandra Tune</i>	Print: Sandra Tune	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: RISD Utley Middle School	Physical Address: 1201 TL Townsend Dr	City/State: Rockwall, TX	License/Permit # FOOD 6676	Page <u>2</u> of <u>2</u>
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
line 2 pass thru hot holding	178	line 2 cooler Milk cooler	28		
line 2 pass thru cooler	38	line 1 milk cooler	30		
line 3 pass thru hot holding	180	line 1 pass thru cooler	36		
line 3 pass thru cooler	37	line 1 pass thru hot holding	170		
line 4 pass thru cooler	34	WIC /cut tomatoes	40		
line 4 pass thru hot holding	177	marinara sauce	38		
line 4 Milk cooler	33	WIF ambient	-10		
line 3 milk cooler	32	beans pulled from steam table	136		

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:
	Prep hand sink 117F equipped
	Prep hand sink 108F equipped
	Line 3/4 hand sink 117F equipped
	Line 1/2 hand sink 125F equipped
	Steam tables not on/after lunch service
	Sani buckets at 200ppm quats
	3 comp sink 128F
	warewash hand sink 120F equipped
	Dishwasher sanitizing per temp strips
	Back line hand sink 122F
	Batch cooking for 4 lunches
	Allergy records on file per student
W	All employees to have food handlers license within 30 days of hire/one new employee
	HACCP records and temp logs current
	Sani buckets and dishwasher checked daily with strips and records kept
	Temp logs kept on outside of all coolers and hot holding units
	Gloves used for all prep and RTE
	Dented cans pulled for return/ to watch and monitor
	Allergen poster posted
	Hand washing posters were taken down for touch ups on wall/to re-hang
W	Some minor cleaning of floors/right after lunch service
	Calibrating dial thermos daily/also digital thermos used
	Test strips on site/some current, some expired, to go through and discard

Received by: (signature) <i>Sandra Tune</i>	Print: Sandra Tune	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

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