	Followup Fee of																	
	\$50.00 after Retail Food Establishment Inspection Report Image: Constraint of the second																	
	Solution Retail Food Establishment Inspection Report Image: First aid kit First Followup Image: Allergy policy City of Rockwall Image: Allergy policy																	
City of Rockwall																		
Date: Time in: Time out: License/Period 12/30/24 10:10 10:50 DCO													CPFM	Food handlers	Page $\underline{1}$ of	2		
12/30/24 10.10 10.50 DCO Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain						-002462				5-CO/Cons	•	6-Other	TOTAL/SCO					
Establishment Name: Contact/Owner N						Name:				.1011	XNumber of	Number of Repeat Violations: Number of Violations COS:						
	The Goddard School Amanda Clarke Physical Address: Pest control :								Ноо	d		Grea	se trap :/ waste oi		Follow-up: Yes	0/100/	/A	
71		<u> </u>			wy Rockwall, Tx	Massey 1			N/a	ad		N/a	maliashla COS		No 🔽	lation W/ W/	1.	
М	Compliance Status:Out = not in complianceIN = in complianceNO = not observedNA = not applicableCOS = corrected on site R = repeat violation W = WatchMark the appropriate points in the OUT box for each numbered itemMark ' \checkmark ' a checkmark in appropriate box for IN, NO, NA, COSMark and X in appropriate box for R																	
	ompli				Prio	rity Items (3 Poin	ts) violation	Ĺ	Co	mplia	nce	Status		exceed 3 da	iys		_	
O U T	I N	N O	N A				R	O U T		N O	N C A O S	1	Emp	loyee Health		R		
		~		~	1. Proper cooling time and temperature					~					yees and conditional and reporting	l employees;		
		•			2. Proper Cold Holding temperature(41°F/45°F)					-			13. Proper use of restriction and exclusion; No discharge from					
	~	See						~			eyes, nose, and mouth Employee health form posted							
		3. Proper Hot Holding temperature(135°F)											ntamination by Ha	nds				
		4. Proper cooking time and temperature						~			14. Hands clea	ned and prope	erly washed/ Gloves	used properly				
		~			5. Proper reheating proc Hours)	cedure for hot holding	(165°F in 2			~			alternate metho	d properly fol	h ready to eat foods of lowed (APPROVEI			
	./	-			6. Time as a Public Hea	alth Control; procedure	es & records						Gloves & utensils Highly Susceptible Populations				-	
													16. Pasteurized foods used; prohibited food not offered				-	
					Арј						Pasteurized eggs used when required N/a							
	~				7. Food and ice obtained good condition, safe, an destruction Kroger						Chemicals							
	~				8. Food Received at pro	oper temperature				~			17. Food additi & Vegetables Water	ves; approved	and properly stored;	Washing Fruits	Γ	
					Protection	from Contamination	ı			~					y identified, stored an	nd used		
	~				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting									Water/ Plumbing				
	~				10. Food contact surface Sanitized at 100		leaned and			~			backflow devic	e .	rce; Plumbing instal	led; proper		
	~				11. Proper disposition or reconditioned Disca	of returned, previously	served or			~			City appr 20. Approved S disposal		water Disposal Syste	em, proper	_	
						ority Foundation	Items (2 Po	oints) vi	iolati	ons R	lequ	ire Co	orrective Action w	vithin 10 day	S			
O U T	I N	N O	N A	C O S	Demonstration	n of Knowledge/ Perso	onnel	R	O U T	I N		N C A O S	Food	l Temperatu	re Control/ Identifi	cation	R	
	~			3	21. Person in charge pre and perform duties/ Cer 1					~		5		ing method us ct Temperatur	sed; Equipment Ade	equate to	Τ	
	~				22. Food Handler/ no un	nauthorized persons/ p	ersonnel			~	T		28. Proper Date Good date	labels	-		_	
					Safe Water, Reco			~			Thermal test st	rips	accurate, and calibra					
					23. Hot and Cold Water 114, good press								, Prerequisite for C					
			24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled								30. Food Establishment Permit/Inspection Current/ insp Posted and current							
					Commercial	with Approved Proce	dunnes								ƏNT ipment, and Vendir	20	_	
					25. Compliance with Va HACCP plan; Variance	ariance, Specialized Pr	ocess, and								acilities: Accessible a		1	
	~				processing methods; ma								Equippe	d				
	<u> </u>				Cons	sumer Advisory				~			32. Food and N designed, const		act surfaces cleanabl ed	e, properly	-	
	~				26. Posting of Consume foods (Disclosure/Remi Allergen list					~				curb cleaning	nstalled, maintained facility provided	, used/		
0	I	N	N	С	Core Items (1 Poin	nt) Violations Requi	re Corrective	e Action	Not i			190D	ays or Next Insp		chever Comes First		R	
U T	N N	0	A	o s		of Food Contamination			U T			A O S			Identification		K	
	~				34. No Evidence of Inse animals					~			41.Original con	tainer labeling	g (Bulk Food)			
	~				35. Personal Cleanlines		bacco use			,				•	ical Facilities			
	~				36. Wiping Cloths; prop Stored in soluti	ion				~			42. Non-Food C					
	~				37. Environmental conta					~			*		lighting; designated			
	~				38. Approved thawing r	method			Щ	~			0		erly disposed; facilit		_	
					-	er Use of Utensils			Щ	~			3		d, maintained, and c		_	
	~				39. Utensils, equipment dried, & handled/ In us	a, & linens; properly us se utensils; properly us	ea, stored, ed			~			46. Toilet Facil		constructed, supplie	and clean		
⊢					40. Single-service & sin	ngle-use articles; prope	erly stored		$\left \right $	+	1		47. Other Viola				+	
	V				and used								N/A					

Retail Food Establishment Inspection Report

City of Rockwall

(signature) Amanda Clarke	Print: Amanda Clarke	Title: Person In Charge/ Owner Director
Inspected by: (signature) Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: The Goddard School	Physical A 710 E	Ralph Hall Pkwy	City/State: Rockwall, Tx		License/Permit # Page 2 of 2 DCO-002462						
Item/Location	Тетр	TEMPERATURE OBSERV	ATIONS Temp	Item/Loca	ation	Temp					
Freezer HTT	-		Temp	Item/Loca		Temp					
	10.1										
Refrigerator	35										
Whole milk	36										
Butter	36										
	OB	SERVATIONS AND CORRECT	TIVE ACTIO	NS							
	Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND										
	Restrooms equipped, temp 108 throughout kitchen										
	Hand sink equipped, temp 106										
	3 comp sink set up, temp 114, chlorine sani 100ppm										
	Using gloves and utensils to touch Rte foods										
	Digital thermo by Taylor, test strips current										
	Only providing an/pm snacks Lunch is provided by parents and heated to proper temps										
Using disposable plate			5								
Dry storage looks grea		lilery									
		okly									
	Food is delivered by Kroger weeklyAllergen list in kitchen as well as each classroom										
Dessived by		Duint			Titles Devector In Character (A)						
(signature) See abov	/e	See at	ove		Title: Person In Charge/ Owner						
(signature)	St	T Richar	ч нш								
Form EH-06 (Revised 09-2015)					Samples: Y N # collected	ed					