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:	Time in:	Time out:	License/Permit #	CPFM	Food handlers	Page 1 of 2
12/8/25	11:55	1:15	DCO-002462	4	16	

Purpose of Inspection: ☑ 1-Routine ☐ 2-Follow Up ☐ 3-Complaint ☐ 4-Investigation ☐ 5-CO/Construction ☐ 6-Other ☐ **TOTAL/SCORE**

Establishment Name:	Contact/Owner Name:		
The Goddard School	Alexis Price	✗ Number of Repeat Violations: ___ ✓ Number of Violations COS: ___	0/100/A

Physical Address:	Pest control :	Hood	Grease trap :/ waste oil	Follow-up: Yes ☐ No ☑
710 E Ralph Hall Pkwy Rockwall, Tx	Massey 11/24/25	N/a	N/a	

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 ✗ 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	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	OUT	IN	NO	NA	COS	Employee Health	R
		✔			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) See			✔				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Employee health form posted	
		✔			3. Proper Hot Holding temperature(135°F)							**Preventing Contamination by Hands**	
		✔			4. Proper cooking time and temperature			✔				14. Hands cleaned and properly washed/ Gloves used properly	
		✔			5. Proper reheating procedure for hot holding (165°F in 2 Hours)			✔				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y_ N_) Gloves & utensils	
	✔				6. Time as a Public Health Control; procedures & records							**Highly Susceptible Populations**	
					Approved Source					✔		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required N/a	
	✔				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Kroger, Costco, Sam's							**Chemicals**	
	✔				8. Food Received at proper temperature Checking			✔				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water	
					Protection from Contamination			✔				18. Toxic substances properly identified, stored and used Stored low and separate	
	✔				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting							**Water/ Plumbing**	
	✔				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 100 ppm/temperature			✔				19. Water from approved source; Plumbing installed; proper backflow device City approved	
	✔				11. Proper disposition of returned, previously served or reconditioned Discard			✔				20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) *violations Require Corrective Action within 10 days*

OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R	OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
	✔				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 4			✔				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✔				22. Food Handler/ no unauthorized persons/ personnel 16			✔				28. Proper Date Marking and disposition Good date labels	
					Safe Water, Recordkeeping and Food Package Labeling			✔				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital thermo and strips current	
	✔				23. Hot and Cold Water available; adequate pressure, safe 120, good pressure							**Permit Requirement, Prerequisite for Operation**	
	✔				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial			✔				30. **Food Establishment Permit/Inspection** Current/ insp posted Posted and current	
					Conformance with Approved Procedures							**Utensils, Equipment, and Vending**	
	✔				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 Equipped	
					Consumer Advisory			✔				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/Buffet Plate)/ Allergen Label Allergen list in kitchen and each room			✔				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped	

Core Items (1 Point) *Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First*

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

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Alexis Price	**Print:** Alexis Price	**Title: Person In Charge/ Owner** Director
Inspected by: (signature) Richard Hill	**Print:** Richard Hill	**Business Email:**

Form EH-06 (Revised 09-2015)

Establishment Name:	Physical Address:	City/State:	License/Permit #	Page 2 of 2
The Goddard School	710 E Ralph Hall Pkwy	Rockwall, Tx	DCO-002462	

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Freezer HTT	10.7				
Refrigerator					
Whole milk	38				
Applesauce as reference	36				

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 108 throughout kitchen
	Hand sink equipped, temp 106
	3 comp sink set up, temp 120, chlorine sani 100ppm
	Using gloves and utensils to touch Rte foods
	Digital thermo by Taylor, test strips current 12/2026
	Only providing am/pm snacks
	Lunch is provided by parents and heated to proper temps
	Using disposable spoons, new using blue plastic lunch plates, allergens identified based on yellow, orange and red based on severatiy
	Dry storage looks great
	Food is delivered by Kroger, Costco and Sam's weekly, no longer ordered frozen foods, all fresh
	Allergen list in kitchen as well as each classroom

Received by: (signature) See above	**Print:** See above	**Title: Person In Charge/ Owner**
Inspected by: (signature) RS	**Print:** Richard Hill	Samples: Y N # collected

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