Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 8/19/2025		25	Time in: 12:25	Time out: 1:15		License/Permit # FOOD5168						Est. Type	Risk Category	Page 1	$\mathrm{of}\underline{2}$			
Es	stabl	ishm	nent	Nan		2-Follow U	Jp 3-C Contact/C	omplaint Owner Na		4-I	Inves	tigat	tion	* Numb	onstruction er of Repeat Vio		TOTAL/	SCORE
RISD Hartman Elementary Physical Address: Pest control:								Ноо	Hood Grease trap :			COS: Follow-up: Yes	- 6/94/A					
13	<u>25</u>	Pet	alu	ma	Rockwall, TX	inte	ernal/mon			Guardi	ian/5-2		distric	t to send to T	, ,	No	1 377	3377 . 1
	ark t	he ap	prop	riate	Status: Out = not in co- points in the OUT box for Prio	прпансе	tem	Mark '✓'		ckmaı e Im	rk in a medi	appro ate (priate l C orrec	oox for IN, NO,	NA, COS M	n site $\mathbf{R} = \text{repeat vio}$ ark an \mathbf{X} in appropriat ays	e box for R	Watch
O U	ompl I N	iance N O	N A	C O		perature for Fo	•		R	O U	mpli: I N	N	Status N C A O		Em	plovee Health		R
Т	_			S	1. Proper cooling time a	egrees Fahrenhe and temperature	-			Т	_		S			oyees and conditional	employees;	
	~				2 Dronor Cold Holding		OE/ 450E)				-				responsibilities,		-h	
	~				2. Proper Cold Holding	temperature(41	F/ 45 F)				~			eyes, nose, a		and exclusion; No dis	charge from	
	V			3. Proper Hot Holding temperature(135°F)							Preventing Contamination by Hands							
		~			4. Proper cooking time	and temperature	,				~			gloves	used	erly washed/ Gloves u		у
		~			5. Proper reheating procedure for hot holding (165°F in 2 Hours)						15. No bare hand contact with ready to eat foor alternate method properly followed (APPROV						.)	
	6. Time as a Public Hea			6. Time as a Public Hea	ealth Control; procedures & records		cords					Highly Susceptible Populations						
					An	proved Source					~		Τ		zed foods used; p	prohibited food not of	fered	
					•		1 source: Food	d in						no raw	<u>shelled e</u>	ggs		
3			7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction several dented cans removed								Chemicals							
					8. Food Received at pro			/eu	-		_		T	17. Food add	ditives; approved	l and properly stored;	Washing Fr	ruits
	_				checked at re	ceipt					_			& Vegetable				
	1					from Contami		1			~			18. Toxic su	bstances properl	ly identified, stored an	d used	
	~				Food Separated & preparation, storage, dis			a							Wat	er/ Plumbing		
3				~	10. Food contact surfact Sanitized at			and			~			19. Water fro backflow de		urce; Plumbing install	ed; proper	
	~				11. Proper disposition of reconditioned disc		iously served	or			~			20. Approve disposal	d Sewage/Waste	ewater Disposal System	m, proper	
						arueu												
	_				Pri	ority Founda	ation Items	(2 Poin	its) vi	iolati	ons l	Requ	ire Co	rrective Actio	n within 10 day	ys		
O U T	I N	N O	N A	COS		ority Founda of Knowledge/			nts) vi	O U	ons I	N	N C A O			ys nre Control/ Identific	ation	R
O U T		N O				of Knowledge/	/ Personnel	rledge,	_	0	I	N	N C	F 27. Proper co	ood Temperatu	re Control/ Identific		R
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Received by: (signature) Dawn Roberts	Print: Dawn Roberts	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: Hartman Elementary	Physical Add	ress: etaluma	City/State: Rockwa	II TY	License/Permit # FOOD5168	Page <u>2</u> of <u>2</u>			
KIOD	Transman Liementary	1323 F	TEMPERATURE OBS		III, IA	T COD3100				
Item/Loc	cation	Temp F	tem/Location	Temp F	Item/Loca	tion	Temp F			
steam wells/chile		169								
chicken		168								
reach	in hot holding /chicken	145								
reach	n in cooler/ambient	30								
milk	cooler ambient	32								
WIC	/shredded cheese	41								
W	WIF ambient									
		OBS	ERVATIONS AND COR	RECTIVE ACTION	IS					
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED									
	Warewash hand sink 123F equipped									
	Prep hand sink 118									
	Prep hand sink 125	F equipp	ed							
	Dishwasher sanitizi	ng per te	mp strips							
	3 comp sink 130 F									
	Batch cooking									
	Allergy records on f	ile per st	udent							
	Menus posted onlin									
	Employee health per district policy									
	No raw shelled eggs or raw meat									
	HACCP records current									
	Air curtain functioning at back door									
	Digital thermos									
	Line hand sink 118F equipped									
	Gloves used for all prep and RTE									
10	Line sani bucket setup	- ' '	• • • • • • • • • • • • • • • • • • • •	nange every 2 h	ours to k	eep at required pr	om			
7	Removed several d									
	Temp logs on outside of coolers and hot holding units									
Received (signature)	•		Print: Daw	n Robe	rts	Title: Person In Charge/ Manager	Owner			
Inspected (signature)		tez. R	S Christ	y Cortez,	RS					
Form FU 0	6 (Revised 09-2015)	0,,,	=	- 1		Samples: Y N #	collected			