

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 8/26/2025	Time in: 9:52	Time out: 10:38	License/Permit # Food 6679	Food handlers 2	CFM 1	Page <u>1</u> of <u>2</u>
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 <input type="checkbox"/> TOTAL/SCORE						
Establishment Name: Springer elementary			Contact/Owner Name: Risid		<div><div><input checked="" type="checkbox"/> Number of Repeat Violations: _____</div><div><input checked="" type="checkbox"/> Number of Violations COS: _____</div></div> <div>0/100/A</div>	
Physical Address: Fieldstone		Pest control : School Dept		Hood Guardian 5/25	Grease trap : School summer contract	
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 <input checked="" type="checkbox"/> a checkmark in appropriate box for IN, NO, NA, COS    Mark an <input checked="" type="checkbox"/> in appropriate box for R						
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days						
Compliance Status		Time and Temperature for Food Safety (F = degrees Fahrenheit)			R	
OUT	IN	NO	NA	COS		
			<input checked="" type="checkbox"/>		1. Proper cooling time and temperature No leftovers	
	<input checked="" type="checkbox"/>				2. Proper Cold Holding temperature(41 °F/ 45°F) See	
	<input checked="" type="checkbox"/>				3. Proper Hot Holding temperature(135°F)	
		<input checked="" type="checkbox"/>			4. Proper cooking time and temperature	
	<input checked="" type="checkbox"/>				5. Proper reheating procedure for hot holding (165°F in 2 Hours) Taco meat 170 onlog	
			<input checked="" type="checkbox"/>		6. Time as a Public Health Control; procedures & records	
		Approved Source				
	<input checked="" type="checkbox"/>				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction	
	<input checked="" type="checkbox"/>				8. Food Received at proper temperature Logged	
		Protection from Contamination				
	<input checked="" type="checkbox"/>				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Good	
	<input checked="" type="checkbox"/>				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature 172	
	<input checked="" type="checkbox"/>				11. Proper disposition of returned, previously served or reconditioned Discarded	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
Compliance Status		Demonstration of Knowledge/ Personnel			R	
OUT	IN	NO	NA	COS		
	<input checked="" type="checkbox"/>				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 1	
	<input checked="" type="checkbox"/>				22. Food Handler/ no unauthorized persons/ personnel 2	
		Safe Water, Recordkeeping and Food Package Labeling				
					23. Hot and Cold Water available; adequate pressure, safe	
	<input checked="" type="checkbox"/>				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercially	
		Conformance with Approved Procedures				
	<input checked="" type="checkbox"/>				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Logs	
		Consumer Advisory				
	<input checked="" type="checkbox"/>				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label	
Food Temperature Control/ Identification						
OUT	IN	NO	NA	COS		
	<input checked="" type="checkbox"/>				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	<input checked="" type="checkbox"/>				28. Proper Date Marking and disposition Great	
	<input checked="" type="checkbox"/>				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Yellow digital	
		Permit Requirement, Prerequisite for Operation				
	<input checked="" type="checkbox"/>				30. Food Establishment Permit/Inspection Current/ insp posted Posted	
		Utensils, Equipment, and Vending				
	<input checked="" type="checkbox"/>				31. Adequate handwashing facilities: Accessible and properly supplied, used	
	<input checked="" type="checkbox"/>				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch	
	<input checked="" type="checkbox"/>				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped confirmed	
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First						
Compliance Status		Prevention of Food Contamination			R	
OUT	IN	NO	NA	COS		
	<input checked="" type="checkbox"/>				34. No Evidence of Insect contamination, rodent/other animals Door looks good	
	<input checked="" type="checkbox"/>				35. Personal Cleanliness/eating, drinking or tobacco use	
	<input checked="" type="checkbox"/>				36. Wiping Cloths; properly used and stored Stored in solution wetting first	
	<input checked="" type="checkbox"/>				37. Environmental contamination Watch	
		<input checked="" type="checkbox"/>			38. Approved thawing method Pull	
		Proper Use of Utensils				
	<input checked="" type="checkbox"/>				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
	<input checked="" type="checkbox"/>				40. Single-service & single-use articles; properly stored and used	
Food Identification						
OUT	IN	NO	NA	COS		
		<input checked="" type="checkbox"/>			41.Original container labeling (Bulk Food)	
		Physical Facilities				
	<input checked="" type="checkbox"/>				42. Non-Food Contact surfaces clean Watch	
	<input checked="" type="checkbox"/>				43. Adequate ventilation and lighting; designated areas used	
	<input checked="" type="checkbox"/>				44. Garbage and Refuse properly disposed; facilities maintained Watch lids	
	<input checked="" type="checkbox"/>				45. Physical facilities installed, maintained, and clean	
	<input checked="" type="checkbox"/>				46. Toilet Facilities; properly constructed, supplied, and clean Equipped	
		<input checked="" type="checkbox"/>			47. Other Violations	

# Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) <b>Gwen Humphries</b>	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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