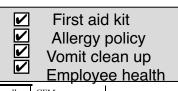
## Retail Food Establishment Inspection Report City of Rockwall



Date: 8/26/202	Time in: 5 9:52	Time out: <b>10:38</b>	Food		79				Food handlers CFM Page 1 of 2	2_		
	ection: 1-Routine	2-Follow Up	3-Complai	int	4-Inv	estig	ation		5-CO/Construction 6-Other TOTAL/SCOR	RE		
Establishment Na Springer elem	entary	Ri							Number of Repeat Violations: Number of Violations COS: Figure Follow-up: Yes 0/100/	Δ		
Physical Address Fieldstone		Pest co School I	Dept	G	Hood Suardia		Sch	nool	summer contract No V			
Mark the appropria	te points in the <b>OUT</b> box for	each numbered item	Mark '		<del>kmark i</del>	in app	<del>ropria</del>	te bo	plicable COS = corrected on site R = repeat violation W = Watco x for IN, NO, NA, COS Mark an in appropriate box for R ive Action not to exceed 3 days	:h		
Compliance Status		ity items (5 i on	its) violutions		Comp	olianc	e Stat	us	TO I CHOICE TO CACCELL 5 days	R		
O I N N O A C T S	(F = degrees Fahrenheit)			R	O I N N C U N O A O S				<b>Employee Health</b>			
	1. Proper cooling time and temperature No leftovers				V				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			
3. Proper Hot Holding temperature(135°F)									At hand sink  Preventing Contamination by Hands			
	4. Proper cooking time and temperature					-			14. Hands cleaned and properly washed/ Gloves used properly Gloves			
	5. Proper reheating procedure for hot holding Hours) Taco meat 170 onlog					~			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N.)			
	6. Time as a Public Heal	lth Control; procedur	res & records						Highly Susceptible Populations			
	Арр	proved Source						/	16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required			
	7. Food and ice obtained								Pre scrambled in cooler			
	good condition, safe, and destruction	<u> </u>	isite						Chemicals			
	8. Food Received at prop Logged	per temperature			V				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water			
		from Contaminatio			V	1			18. Toxic substances properly identified, stored and used			
	9. Food Separated & propreparation, storage, dis		ring food						Water/ Plumbing			
	10. Food contact surface Sanitized at 200 p		Cleaned and <b>72</b>		~	1		- 1	19. Water from approved source; Plumbing installed; proper backflow device			
	11. Proper disposition of reconditioned Disca	f returned, previously	y served or			,			20. Approved Sewage/Wastewater Disposal System, proper disposal			
					•				and poster			
	₹		Items (2 Po	ints) vio	olation	s Red	juire	Cor	rective Action within 10 days			
O I N N C U N O A C S	Pric Demonstration			ints) vio	olation O I U N T	N		Cor.	•	R		
U N O A C	Pric Demonstration	ority Foundation of Knowledge/ Pers	sonnel of knowledge,		O I U N	N	N	C O	rective Action within 10 days	R		
U N O A C	Price Demonstration 21. Person in charge pre	ority Foundation of Knowledge/Persesent, demonstration tified Food Manager	of knowledge, (CFM)		O I U N	N	N	C O	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  Great	R		
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## **Retail Food Establishment Inspection Report**

City of Rockwall

Received by: Gwen Humphries	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: ger elementary	Physical A Field (		City/State: Rockwal	I License/Permit # Food 6679	Page	<u>2</u> of <u>2</u>			
-  -	ger every	1 1010	TEMPERATURE OBSERVAT							
Item/Loc		Temp	Item/Location	Temp	Item/Location		Temp			
Servir	ng line		Steam table	157	Wic		32			
	Milk 28.4				Tomatoes/nugg	natoes/nuggets				
S	Steam table 10		Fcold plate	26.3	Milk		36			
					Wif		-3.6			
	Hot pass	168	Ice cream freezer	-						
	Taco meat	155								
	Cold pass	38.5	Receiving temp							
	Sandwich	40	ricceiving temp							
	Sandwich		SERVATIONS AND CORRECTIV	E ACTION	 NS					
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: temperatures ta	TABLISHME	ENT HAS BEEN MADE. YOUR ATTENT			RVED A	ND			
	Hot water - 130/121/1									
	Dishmachine 171.6 sr									
	Sanitizer200 ppm									
	Back door looks good									
	20/26									
	Hot water 120 at three	comp								
	Commercially passed	ОСПР								
	Mop water clean									
	Rr equipped / hot water at100									
	Dry storage looks great  Dented cans separated									
	Date marking good									
	Keep an eye on deflector panel in ice machine									
	Allergies attached to child's account and poster									
					T =: -					
Received (signature)	See abov	/e	Print:		Title: Person In Charge	:/ Owner				
Inspected			Print:							
(signature)	XXXV	1	$\mathcal{O} \mid$		Samples: Y N	# collecte	ed			
Farma FIL O	6 (Revised 09-2015)		•							