

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: 8/26/2025	Time in: 11:04	Time out: 11:49	License/Permit # FS-8645	CPFM 1	Food handlers 3	Page 1 of 2
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: Shannon Elementary			Contact/Owner Name: RISD		Number of Repeat Violations: Number of Violations COS: 0/100/A	
Physical Address: 3130 Fontanna Blvd, Rockwall, TX 75032		Pest control : School contract	Hood Guardian 5/25	Grease trap / waste oil Summer		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 '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an X 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		
		✓			1. Proper cooling time and temperature See	
	✓				2. Proper Cold Holding temperature(41°F/ 45°F) See	
	✓				3. Proper Hot Holding temperature(135°F) See	
	✓				4. Proper cooking time and temperature	
			✓		5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
	✓				6. Time as a Public Health Control; procedures & records	
		Approved Source				
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Labbatt, Brothers	
	✓				8. Food Received at proper temperature Checking, logs	
		Protection from Contamination				
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature	
	✓				11. Proper disposition of returned, previously served or reconditioned Discard	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
Compliance Status		Demonstration of Knowledge/ Personnel		R		
OUT	IN	NO	NA	COS		
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 1	
	✓				22. Food Handler/ no unauthorized persons/ personnel 3	
		Safe Water, Recordkeeping and Food Package Labeling				
	✓				23. Hot and Cold Water available; adequate pressure, safe 136, good pressure	
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial	
		Conformance with Approved Procedures				
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Food logs, temps recorded 4x daily	
		Consumer Advisory				
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Notes on computer at checkout	
Compliance Status		Food Temperature Control/ Identification		R		
OUT	IN	NO	NA	COS		
	✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✓				28. Proper Date Marking and disposition Good date labels	
	✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital thermo and strips current	
		Permit Requirement, Prerequisite for Operation				
	✓				30. Food Establishment Permit/Inspection Current/ insp posted Posted and current	
		Utensils, Equipment, and Vending				
	✓				31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped	
	✓				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
	✓				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Confirmed 174.2	
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		
	✓				34. No Evidence of Insect contamination, rodent/other animals	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use	
	✓				36. Wiping Cloths; properly used and stored Using spray bottles and stored in buckets	
	✓				37. Environmental contamination	
		✓			38. Approved thawing method Refrigerator, WIC	
		Proper Use of Utensils				
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
	✓				40. Single-service & single-use articles; properly stored and used	
Compliance Status		Food Identification		R		
OUT	IN	NO	NA	COS		
	✓				41. Original container labeling (Bulk Food)	
		Physical Facilities				
	✓				42. Non-Food Contact surfaces clean Watch	
	✓				43. Adequate ventilation and lighting; designated areas used	
	✓				44. Garbage and Refuse properly disposed; facilities maintained	
	✓				45. Physical facilities installed, maintained, and clean Watch	
	✓				46. Toilet Facilities; properly constructed, supplied, and clean Equipped	
		✓			47. Other Violations N/a	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Karla Wiemokly	Print: Karla Wiemokly	Title: Person In Charge/ Owner Manager
Inspectedby: (signature)	Print: Kelly Kirkpatrick	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Shannon Elementary	Physical Address: 3130 Fontanna Blvd	City/State: Rockwall, Tx	License/Permit # FS-8645	Page 2 of 2
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TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
WIF amb HTT	-14.1	Big Cafe		Small Cafe	
WIC amb	38	Steam wells	156	Steam wells	176
Whole tomatoe	37	taco meat	180	Temps 164/159	
Shredded cheddar chz	36	Hot holding taco meat	154	Cold plate	33
Lettuce	39	Cold holding lett/tom	40	Hot holding taco meat	152
Bacon bits For ref	41	Milk cart	36.0	Cold holding lett/.Tom	39
Ice cream freezer	-1.1			Milk cart	
					30.9

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 greater than 105
	Hand sinks equipped greater than 115 throughout kitchen
	3comp sink hot water 136, quat sani 200ppm
	Dishwasher confirmed 174.2 st
	Good practice to hang mop heads to drip dry over mop sink
	Chemicals stored low and organized in laundry room
	Air curtain on rear service confirmed operational, no gaps observed around service door
	Using yellow digital thermo, sani buckets 200ppm, strips current exp 2026
	Using disposable cutlery individually wrapped
	Sample trays stored weekly in WIC
	Snacks are all prepackaged from manufacturer with labels on back
	Observed bug light operational near rear service door working properly
	Prep sinks confirmed 110 or greater throughout kitchen
	Staff food stored on lowest shelf in wic
	Reviewed daily, receiving and production logs, all look good!
	Great crew!
1	Left overs Cool in freezer with lid off. Mix with spoons and watch temperature consistently every 30 minutes.

Received by: (signature) See above	Print: See above	Title: Person In Charge/ Owner
Inspected by: (signature) [Signature]	Print: Kelly Kirkpatrick FaceTime with Mary A	Samples: Y N # collected

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