Followup Fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

City of Rockwall

	ime in: 3:19	Time out: 8:58	FOO			31				CPFM	Food handlers	Page 1	of <u>2</u>
Purpose of Inspection:		2-Follow Up	3-Compla			Inves	tigat	tion	5-CO/Co	onstruction	6-Other	TOTAL/S	CORE
Establishment Name: Reinhardt Element		C	ontact/Owner I ISD	Name:					✓ Numbe	er of Repeat Vio er of Violations	COS:	0/10	Ω/Λ
Physical Address: 615 Highland Dr. Rockwa			contract		Ho	od dian 5/2	2025	Grea			Follow-up: Yes No		
Compliance Status Mark the appropriate point	ts in the OUT box for e	ity Items (3 Poi	Mark		heckma	ark in a	appro	priate	box for IN , NO , l	NA, COS M	n site \mathbf{R} = repeat vio fark an in appropriate lays	lation W= V e box for R	Watch
Compliance Status O I N N C U N O A O		perature for Food S	Safety	R	O U		N	Status N (Em	ployee Health		R
T S	Proper cooling time ar	grees Fahrenheit) nd temperature			T	/		8	12. Managen	nent, food empl	oyees and conditional	employees;	
2. P	Proper Cold Holding t	emperature(41°F/ 4.	5°F)						13. Proper us	se of restriction	and exclusion; No disc	charge from	
Se Se	Proper Hot Holding te	mperature(135°F)							eyes, nose, an	e health for			
See	Proper cooking time a					/	T		14. Hands cl		ontamination by Han berly washed/ Gloves u		
	Proper reheating proceurs)	edure for hot holding	g (165°F in 2			/					th ready to eat foods o)
	Γime as a Public Heal	th Control; procedur	res & records						Gloves &				
	Арр	roved Source				/	T				prohibited food not off required	fered	
	Food and ice obtained od condition, safe, and					Ľ			N/a				
dest	truction Labbatt	•	isite								Chemicals		
	Food Received at prop necking, logs	per temperature				/			17. Food add & Vegetable: Water		d and properly stored;	Washing Frui	its
		from Contaminatio				~			18. Toxic sub	ostances proper parate and	ly identified, stored an low	d used	
	Food Separated & pro- paration, storage, disp		iring food							Wat	ter/ Plumbing		
	Food contact surface nitized at 200 p		Cleaned and			/			19. Water from backflow dev	rice	urce; Plumbing installe	ed; proper	
11.	Proper disposition of	returned, previousl	y served or						20. Approved	1 Sewage/Waste	ewater Disposal Syster	m, proper	
reco	onditioned Disca	ard				/			disposal				
reco	Disca	ard rity Foundation	n Items (2 Po	oints)	violat	tions I	Requ	ire C	_	n within 10 da			
O I N N C U N O A O S	Prio		`	ints)	violat O U T	I N	N	nire C	orrective Action			ation	R
O I N N C U N O A O S 21.	Prio	rity Foundation of Knowledge/ Personal	sonnel of knowledge,		O U	I N	N	N (orrective Action Fee 27. Proper co	ood Temperatu	ys ure Control/ Identific used; Equipment Adea		R
O I N N N C U N O A O S	Person in charge pres	rity Foundation of Knowledge/ Per- sent, demonstration ified Food Manager	of knowledge, (CFM)		O U	I N	N	N (27. Proper co Maintain Pro 28. Proper D Good dat	pood Temperatu poling method u duct Temperatu ate Marking and e labels	ure Control/ Identific used; Equipment Adec ure	quate to	
O I N O A O S 21. and 1	Person in charge pres d perform duties/ Certi Food Handler/ no una	rity Foundation of Knowledge/ Personnent, demonstration ified Food Manager authorized persons/	of knowledge, (CFM) personnel		O U	I N	N	N (27. Proper co Maintain Pro 28. Proper Daniel	pood Temperature ooling method unduct Temperature ate Marking and elabels neters provided, strips	ure Control/ Identific used; Equipment Adec ure d disposition , accurate, and calibrat	quate to	
O I N N N C S 21. and 1 222. 2	Person in charge preson	rity Foundation of Knowledge/Pers sent, demonstration ified Food Manager authorized persons/ dkeeping and Food Labeling available; adequate Ure	sonnel of knowledge, (CFM) personnel I Package pressure, safe		O U	I N	N	N (27. Proper Communication Maintain Program 28. Proper Digital the Permitted Maintain Program 1 to 1 t	pood Temperature ooling method unduct Temperature Marking and elabels neters provided, estrips nermo, stri	ure Control/ Identific used; Equipment Adec ure d disposition , accurate, and calibrate ips current nt, Prerequisite for O	quate to ed; Chemical	′
0 I N N N C 21. and 1 22. 2	Person in charge pres d perform duties/ Certi Food Handler/ no una Safe Water, Record	rity Foundation of Knowledge/Pers sent, demonstration ified Food Manager authorized persons/ dkeeping and Food Labeling available; adequate Ure iilable (shellstock ta	sonnel of knowledge, (CFM) personnel I Package pressure, safe		O U	I N	N	N (27. Proper Co Maintain Pro 28. Proper D Good dat 29. Thermon Thermal test Digital th	pood Temperature ooling method unduct Temperature Marking and elabels neters provided, estrips nermo, stri	ure Control/ Identific used; Equipment Adec ure d disposition , accurate, and calibrate ips current nt, Prerequisite for O ermit/Inspection Curr	quate to ed; Chemical	′
0 I N N N C S S 21. and 1 22. 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 3 2 3	Person in charge preson in charge water and Cold Water 22, good press are presented in conformance with Compliance with Van Complianc	rity Foundation of Knowledge/ Personal sent, demonstration ified Food Manager authorized persons/ dkeeping and Food Labeling available; adequate UI'e iilable (shellstock ta ood labeled ith Approved Proc triance, Specialized I	sonnel of knowledge, (CFM) personnel l Package pressure, safe gs; parasite edures Process, and		O U	I N	N	N (27. Proper comaintain Pro 28. Proper Domestic Service	pood Temperature ooling method unduct Temperature ate Marking and elabels neters provided, strips nermo, strips nermo, strips nermo, strips and curre utensils, Equipment Peters of the curre of the cur	ure Control/ Identific used; Equipment Adec ure d disposition , accurate, and calibrate ips current nt, Prerequisite for O ermit/Inspection Curr	quate to ed; Chemical peration ent/ insp post	′
0 I N N N C O S 21. and 1 22. 2 2. 2 2. 2 2. 4 dest	Person in charge preson in charge in person in charge in person in charge in the charge in the commercial conformance with Variance of the conformance with Varia	rity Foundation of Knowledge/Pers sent, demonstration ified Food Manager authorized persons/ dkeeping and Food Labeling available; adequate Ure iilable (shellstock ta ood labeled iith Approved Proc riance, Specialized libbtained for special intfacturer instructio S recorded 4)	of knowledge, (CFM) personnel I Package pressure, safe gs; parasite edures Process, and ized		O U	I N	N	N (27. Proper Community Maintain Pro 28. Proper Digital the Perm 30. Food Est Posted 31. Adequate supplied, use Equipp	pood Temperature ooling method unduct Temperature Marking and elabels neters provided, estrips nermo, stripit Requirement tablishment Permonent of the Marking and currect of the Marking	pre Control/ Identification and Calibrate disposition accurate, and calibrate ips current at, Prerequisite for Opermit/Inspection Current auipment, and Vendin facilities: Accessible au	quate to ed; Chemical/ peration ent/ insp post g nd properly	′
0 I N N N C O S 21. and 1 22. 2 2. 2 2. 2 2. 4 dest	Person in charge preson in charge in person in charge in person in charge in the charge in the commercial conformance with Variance of the conformance with Varia	rity Foundation of Knowledge/Pers sent, demonstration ified Food Manager authorized persons/ dkeeping and Food Labeling available; adequate Ure iilable (shellstock ta ood labeled iith Approved Proc riance, Specialized I obtained for speciali unfacturer instructio	of knowledge, (CFM) personnel I Package pressure, safe gs; parasite edures Process, and ized		O U		N	N (27. Proper of Maintain Pro 28. Proper D Good dat 29. Thermon Thermal test Digital th Perm 30. Food Est Posted 31. Adequate supplied, use Equipp	pood Temperature ooling method unduct Temperature Marking and elabels neters provided, estrips nermo, stripit Requirement tablishment Permonent of the Marking and currect of the Marking	ure Control/ Identific used; Equipment Adec d disposition accurate, and calibrate ips current nt, Prerequisite for O ermit/Inspection Current uipment, and Vendin facilities: Accessible and tact surfaces cleanable	quate to ed; Chemical/ peration ent/ insp post g nd properly	′
0 1 N N N C O S 21. and 1 22. 2 2. 2 2. 2 2. 4 dest C o FC	Person in charge preson in charge in person in charge in person in charge in the charge in the commercial conformance with Variance of the conformance with Varia	rity Foundation of Knowledge/Pers sent, demonstration ified Food Manager authorized persons/ dkeeping and Food Labeling available; adequate Ure iilable (shellstock ta ood labeled iith Approved Proc riance, Specialized l obtained for speciali unfacturer instructio S recorded 45 umer Advisory Advisories; raw or der/Buffet Plate)/A	of knowledge, (CFM) personnel I Package pressure, safe gs; parasite edures Process, and ized ins (Cally) under cooked		OUTT		N	N (27. Proper Community Maintain Pro 28. Proper D Good dat 29. Thermon Thermal test Digital the Perm 30. Food Est Posted 31. Adequate supplied, use Equipp 32. Food and designed, cor 33. Warewas Service sink	pood Temperature ooling method unduct Temperature de labels neters provided, estrips nermo, strips n	pre Control/ Identification is a care and calibrate ips current ips current int, Prerequisite for Opermit/Inspection Current interpretation in a care in a calibrate in a care in a calibrate in a care in a c	quate to ed; Chemical peration ent/ insp post g nd properly e, properly	′
0 I N O A O S 21. and 1 22. 22. 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2	Person in charge pres I perform duties/ Certi Food Handler/ no un: Safe Water, Record Hot and Cold Water: 22, good press Required records avastruction); Packaged Formercial Conformance with CCP plan; Variance of coessing methods; marood logs, temp Const Posting of Consumer dis (Disclosure/Remindred on computer a	rity Foundation of Knowledge/Pers sent, demonstration ified Food Manager authorized persons/ dkeeping and Food Labeling available; adequate Ure iilable (shellstock ta food labeled iith Approved Proc riance, Specialized lobtained for specialinufacturer instructio S recorded 45 mer Advisory Advisories; raw or ider/Buffet Plate)/ Att checkout	of knowledge, (CFM) personnel I Package pressure, safe gs; parasite edures Process, and ized ins (Cally) under cooked allergen Label	Action	W Notes	to Exe	N O	N (() S	27. Proper Community Maintain Proper Community Maintain Proper Description of Maintain Proper	pood Temperature ooling method unduct Temperature de labels neters provided, estrips nermo, strips nermo, strips nermo, strips nermo, strips and curre utensits, Equipment ablishment Peters and curre de labels nermo de labe	pre Control/ Identification is a care and calibrate ips current ips current int, Prerequisite for Opermit/Inspection Current interpretation in a care in a calibrate in a care in a calibrate in a care in a c	quate to ed; Chemical peration ent/ insp post g nd properly e, properly	ed
N N N C Co Co T N N N C Co T T N N N C Co T T T T T T T T T	Person in charge pres I perform duties/ Certi Food Handler/ no una Safe Water, Record Hot and Cold Water 22, good press Required records avastruction); Packaged Formmercial Conformance with Compliance with Vana CCP plan; Variance of coessing methods; mar cood logs, temp Const Posting of Consumer dis (Disclosure/Remin of the don computer a pre Items (1 Point	rity Foundation of Knowledge/Pers sent, demonstration iffed Food Manager authorized persons/ dkeeping and Food Labeling available; adequate Ure iilable (shellstock ta food labeled iith Approved Proc riance, Specialized l obtained for speciali urfacturer instructio S recorded 42 mer Advisory Advisories; raw or der/Buffet Plate)/ A tt checkout Violations Requ f Food Contaminat	of knowledge, (CFM) personnel I Package pressure, safe gs; parasite edures Process, and ized ins k daily under cooked allergen Label aire Corrective	R	V	to Ex	N O	N () S	27. Proper Community Maintain Prosection Maint	pood Temperature or colong method unduct Temperature de labels of the la	ure Control/ Identifice used; Equipment Adec ure d disposition accurate, and calibrate ips current nt, Prerequisite for Opermit/Inspection Curre ent uipment, and Vendin facilities: Accessible and tact surfaces cleanable used installed, maintained, g facility provided it ichever Comes First I Identification	quate to ed; Chemical peration ent/ insp post g nd properly e, properly	′
N	Person in charge press of perform duties/ Certification of the perform duties of the performance of the perfo	rity Foundation of Knowledge/Pers sent, demonstration iffed Food Manager authorized persons/ dkeeping and Food Labeling available; adequate Ure iilable (shellstock ta ood labeled iith Approved Proc riance, Specialized l obtained for speciali nufacturer instructio S recorded 45 mer Advisories; raw or der/Buffet Plate)/ Aut t checkout Violations Requ f Food Contamination, ro	sonnel of knowledge, (CFM) personnel I Package pressure, safe gs; parasite edures Process, and ized ins (daily under cooked ullergen Label tire Corrective tion dent/other	Action	Note of U	to Ex	N O	N (() S S S S S S S S S S S S S S S S S	27. Proper Community Maintain Prosection Maint	pood Temperature ooling method unduct Temperature de Marking and e labels neters provided, estrips nermo, stripit Requirement tablishment Permoner of the ded non-structed, and undured hing Facilities; or curb cleaning ned 160s spection, White	ure Control/ Identifice used; Equipment Adec ure d disposition accurate, and calibrate ips current nt, Prerequisite for Opermit/Inspection Curre ent uipment, and Vendin facilities: Accessible and tact surfaces cleanable used installed, maintained, g facility provided it ichever Comes First I Identification	quate to ed; Chemical peration ent/ insp post g nd properly e, properly	ed
N N N C C C C C C C	Person in charge present in charge present in charge present perform duties/ Certification of the perform duties/ Certification of the perform duties/ Certification of the personal Cleanliness. Personal Cleanliness.	rity Foundation of Knowledge/Pers sent, demonstration ified Food Manager authorized persons/ dkeeping and Food Labeling available; adequate Ure idable (shellstock ta food labeled ith Approved Proc riance, Specialised lobacianed for specialised for specia	sonnel of knowledge, (CFM) personnel I Package pressure, safe gs; parasite edures Process, and ized ins (daily under cooked allergen Label aire Corrective tion dent/other tobacco use	Action	Note of U	to Ex	N O	N (() S S S S S S S S S S S S S S S S S	27. Proper comments of the second date of the secon	pood Temperature ooling method unduct Temperature de labels eters provided, etstrips etermo, stripit Requirement tablishment Per and current utensils, Equation and the labels etermo de labels e	pre Control/ Identification Insed; Equipment Adector Identification Insed; Equipment Adector Insed; Equipment Adector Insection Insection Current Interpretation Current Interpretation Interpretatio	quate to ed; Chemical peration ent/ insp post g nd properly e, properly	ed
N N N C C C C C C C	Person in charge press of perform duties/ Certification of the perform duties of the performance of the perfo	rity Foundation of Knowledge/Pers sent, demonstration iffed Food Manager authorized persons/ dkeeping and Food Labeling available; adequate Ure dilable (shellstock ta food labeled ith Approved Proc riance, Specialized l obtained for speciali rufacturer instructio S recorded 4y umer Advisory Advisories; raw or der/Buffet Plate)/ At t checkout Violations Requ f Food Contaminate ct contamination, ro //eating, drinking or erly used and stored es and stored	of knowledge, (CFM) personnel I Package pressure, safe gs; parasite edures Process, and ized ins k daily under cooked allergen Label aire Corrective tion dent/other tobacco use	Actio	Note of U	V V V V V V V V V V V V V V V V V V V	N O	N (() S S S S S S S S S S S S S S S S S	27. Proper Community Maintain Production Maint	pood Temperature ooling method unduct Temperature de labels meters provided, estrips mermo, strict Requirement tablishment Permo, strict Requirement tablishment Permo de labels meters provided, estrips mermo, strict Requirement tablishment Permo de labels meters provided de labels meters provided de la labels meters provided de la labels meters provided de la labels meters provided la labels meters provided de la labels meters provided la labels meters pro	pre Control/ Identification Insed; Equipment Adector Identification Insed; Equipment Adector Insed; Equipment Adector Insection Insection Current Interpretation Current Interpretation Interpretatio	ed; Chemical/ peration ent/ insp post g nd properly e, properly used/	ed
N	Person in charge preson in charge presonal Conformance with Compliance of Consumer dos (Disclosure/Reministed on computer a compliance of Insecting Spray bottle Environmental contains and Contains Co	rity Foundation of Knowledge/Pers sent, demonstration ified Food Manager authorized persons/ dkeeping and Food Labeling available; adequate Ure idable (shellstock ta food labeled ith Approved Proc richted Food Contamination of Hotology in Contamination of Contamination certy used and stored ess and stored mination method	of knowledge, (CFM) personnel I Package pressure, safe gs; parasite edures Process, and ized ins k daily under cooked allergen Label aire Corrective tion dent/other tobacco use	Actio	Note of U	to Ex	N O	N (() S S S S S S S S S S S S S S S S S	27. Proper Community Maintain Pro 28. Proper Degood dat 29. Thermon Thermal test Digital the Perm 30. Food Est Posted 31. Adequate supplied, use Equipp 32. Food and designed, con 33. Warewas Service sink Confirm Days or Next In. 30. 41. Original con 42. Non-Food 43. Adequate 43. Adequate 43. Adequate 43. Adequate	pood Temperature or and current of the container labeling or curb cleaning for curb	ure Control/ Identifice used; Equipment Adec ure d disposition accurate, and calibrate ips current nt, Prerequisite for Opermit/Inspection Curre ent uipment, and Vendin facilities: Accessible and tact surfaces cleanable uised installed, maintained, g facility provided ichever Comes First I Identification ng (Bulk Food) sical Facilities ces clean	quate to ed; Chemical/ peration ent/ insp post g nd properly e, properly used/	ed R
N	Person in charge pres I perform duties/ Certi Food Handler/ no una Safe Water, Record Hot and Cold Water 22, good press Required records avastruction); Packaged Formmercial Conformance with Varacce plan; Variance of coessing methods; mar Cod logs, temp Const Posting of Consumer do (Disclosure/Remin of the don computer a core ltems (1 Point Prevention of No Evidence of Insecting Spray bottle Environmental conta Approved thawing metrigerator, WICC	rity Foundation of Knowledge/Pers sent, demonstration ified Food Manager authorized persons/ dkeeping and Food Labeling available; adequate Ure idable (shellstock ta food labeled ith Approved Proc richted Food Contamination of Hotology in Contamination of Contamination certy used and stored ess and stored mination method	of knowledge, (CFM) personnel I Package pressure, safe gs; parasite edures Process, and ized ins k daily under cooked allergen Label aire Corrective tion dent/other tobacco use	Actio	Note of U	I N V	N O	N (() S S S S S S S S S S S S S S S S S	27. Proper Community Maintain Proper Communi	pood Temperature or	ure Control/ Identification gracurate, and calibrate ips current accurate, and calibrate ips current att, Prerequisite for Opermit/Inspection Current uipment, and Vending facilities: Accessible and tact surfaces cleanable installed, maintained, gracility provided installed, maintained, gracility provided in the control of the cont	quate to ed; Chemical/ peration ent/ insp post g nd properly properly used/ areas used es maintained	ed R
N	Person in charge pres I perform duties/ Certi Food Handler/ no una Safe Water, Record Hot and Cold Water 22, good press Required records avastruction); Packaged Formmercial Conformance with Varacce plan; Variance of coessing methods; mar Cod logs, temp Const Posting of Consumer do (Disclosure/Remin of the don computer a core ltems (1 Point Prevention of No Evidence of Insecting Spray bottle Environmental conta Approved thawing metrigerator, WICC	rity Foundation of Knowledge/Pers sent, demonstration iffied Food Manager authorized persons/ dkeeping and Food Labeling available; adequate Ure dilable (shellstock ta food labeled dith Approved Proc riance, Specialized l obtained for speciali rufacturer instructio S recorded 4y mer Advisory Advisories; raw or der/Buffet Plate)/A tt checkout Violations Requ f Food Contaminate ct contamination, ro derly used and stored es and stored mination ethod Use of Utensils & linens; properly to	of knowledge, (CFM) personnel I Package pressure, safe gs; parasite edures Process, and ized ins k daily under cooked illergen Label aire Corrective tion dent/other tobacco use in buckets	Actio	Note of U	to Ex	N O	N (() S S S S S S S S S S S S S S S S S	27. Proper Community Maintain Production Maint	pood Temperature or	pre Control/ Identification accurate, and calibrate ips current accurate, and calibrate ips current accurate, and calibrate ips current accurate, and calibrate int, Prerequisite for Opermit/Inspection Current uipment, and Vendin faccilities: Accessible and tact surfaces cleanable installed, maintained, gracility provided interpretation into the control into the control interpretation into the control interpretation into the control into the control interpretation into the control interpretation into the control into the control interpretation into the control into the control into the control interpretation into the control into the contr	peration ent/ insp post g nd properly used/ ureas used es maintained ean	ed R

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Tiraundra Crosby	Print: Tiraundra Crosby	Title: Person In Charge/ Owner Kitchen Manager
Inspected by: Richard Hill (signature)	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Reinhardt Elementary	Physical Ac	dress: ghland Dr	City/State: Rockwall	. Tx	License/Permit # FOOD-6631	Page 2 of 2			
	0.01.	TEMPERATURE OBSERVA		,					
Item/Location	Temp	Item/Location	Temp	Item/Loc	ation	Temp			
WIF amb	-2.3	Line 1			Cooking				
WIC		Hot wells		•	Taco Meat	189			
Yogurt	36	Hot wells	164/171						
Graded cheddar	36	Cold well	26						
Whole grape tomato	36	Milk Cart	37						
		Hot holding	158						
		Cold holding	40						
	OB	SERVATIONS AND CORRECT	IVE ACTION	S					
Item AN INSPECTION OF YOUR ES NOTED BELOW: all temperature	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN			THE CONDITIONS OBSERVE	D AND			
Restrooms equipped to	emp grea	ter than 102				-			
		an 115 throughout kitchen							
3comp sink not set up	, 122, qua	nt sani 200ppm							
Dishwasher confirmed	160st								
Good practice to hang	Good practice to hang mop heads to drip dry over mop sink								
Chemicals stored low	Chemicals stored low and organized in laundry room								
Air curtain on rear ser	vice confi	rmed operational, no gap	s observed	around	d door				
Using yellow digital the	Using yellow digital thermo, sani buckets 200ppm								
Staff food stored on lo									
	Keep watch on Cutting boards, if surface becomes rough, resurface or replacement								
Sample trays kept wee									
•		roduction logs all look god	od						
Using disposable cutle	ery individ	ually wrapped							
Received by:		Print:			Title: Person In Charge/ Ow	vner			
(signature) See abov	e	See ab	ove		Tiue. r erson in Charge/ Ov	· IICI			
Inspected by:		Richard			+				