

# Retail Food Establishment Inspection Report

<input checked="" type="checkbox"/>	First aid kit
<input checked="" type="checkbox"/>	Allergy policy
<input checked="" type="checkbox"/>	Vomit clean up
<input checked="" type="checkbox"/>	Employee health

Date: <b>9/25/2025</b>	Time in: <b>9:55</b>	Time out: <b>11:25</b>	License/Permit # <b>FS2024-18</b>	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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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	TOTAL/SCORE
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Establishment Name: <b>RHS 9th Grade Campus No. Cafeteria</b>	Contact/Owner Name:	* Number of Repeat Violations: _____	<b>3/97/A</b>
		✓ Number of Violations COS: _____	

Physical Address: <b>2852 FM 1141 Rockwall, TX</b>	Pest control : <b>internal</b>	Hood <b>Guardian/5-2025</b>	Grease trap : <b>district/refer to Teddy</b>	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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**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						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
	✓						✓				
1. Proper cooling time and temperature						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓						✓				
2. Proper Cold Holding temperature(41°F/ 45°F)						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth					
	✓					<b>Preventing Contamination by Hands</b>					
	✓						✓				
3. Proper Hot Holding temperature(135°F)						14. Hands cleaned and properly washed/ Gloves used properly <b>gloves used</b>					
		✓					✓				
4. Proper cooking time and temperature						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N )					
	✓					<b>Highly Susceptible Populations</b>					
	✓						✓				
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required <b>Commercially precooked eggs only</b>					
	✓					<b>Chemicals</b>					
					<b>3</b>		✓				
6. Time as a Public Health Control; procedures & records						17. Food additives; approved and properly stored; Washing Fruits & Vegetables <b>water only</b>					
<b>Approved Source</b>							✓				
						18. Toxic substances properly identified, stored and used					
	✓					<b>Water/ Plumbing</b>					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction							✓				
	✓					19. Water from approved source; Plumbing installed; proper backflow device					
8. Food Received at proper temperature <b>checked at receipt</b>							✓				
<b>Protection from Contamination</b>						20. Approved Sewage/Wastewater Disposal System, proper disposal					
	✓						✓				
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting							✓				
	W					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted <b>2</b>					
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature						22. Food Handler/ no unauthorized persons/ personnel <b>3</b>					
	✓					<b>Safe Water, Recordkeeping and Food Package Labeling</b>					
11. Proper disposition of returned, previously served or reconditioned <b>discarded</b>							✓				
	✓					23. Hot and Cold Water available; adequate pressure, safe					
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓						✓				
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted <b>2</b>						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	✓						✓				
22. Food Handler/ no unauthorized persons/ personnel <b>3</b>						28. Proper Date Marking and disposition					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>							✓				
	✓					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips <b>digital</b>					
	✓					<b>Permit Requirement, Prerequisite for Operation</b>					
23. Hot and Cold Water available; adequate pressure, safe							✓				
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						30. <b>Food Establishment Permit</b> (Current/insp report sign posted) <b>12/31/2025</b>					
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
	✓						W				
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions						31. Adequate handwashing facilities: Accessible and properly supplied, used					
<b>Consumer Advisory</b>							✓				
	✓					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label							✓				
	✓					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided					

### Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓						✓				
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted <b>2</b>						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	✓						✓				
22. Food Handler/ no unauthorized persons/ personnel <b>3</b>						28. Proper Date Marking and disposition					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>							✓				
	✓					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips <b>digital</b>					
	✓					<b>Permit Requirement, Prerequisite for Operation</b>					
23. Hot and Cold Water available; adequate pressure, safe							✓				
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						30. <b>Food Establishment Permit</b> (Current/insp report sign posted) <b>12/31/2025</b>					
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
	✓						W				
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions						31. Adequate handwashing facilities: Accessible and properly supplied, used					
<b>Consumer Advisory</b>							✓				
	✓					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label							✓				
	✓					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided					

### Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
	W						✓				
34. No Evidence of Insect contamination, rodent/other animals						41. Original container labeling (Bulk Food)					
	✓					<b>Physical Facilities</b>					
35. Personal Cleanliness/eating, drinking or tobacco use							✓				
	✓					42. Non-Food Contact surfaces clean					
	✓						✓				
36. Wiping Cloths; properly used and stored						43. Adequate ventilation and lighting; designated areas used					
	✓		✓				✓				
37. Environmental contamination						44. Garbage and Refuse properly disposed; facilities maintained					
	✓						✓				
38. Approved thawing method						45. Physical facilities installed, maintained, and clean					
<b>Proper Use of Utensils</b>							✓				
	✓					46. Toilet Facilities; properly constructed, supplied, and clean					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used							✓				
	✓					47. Other Violations					
	✓						✓				
40. Single-service & single-use articles; properly stored and used											

1st followup is free. Any additional followups will result in a \$50 fee.

**Retail Food Establishment Inspection Report**

Received by: (signature) <i>Bethany Guillory</i>	Print: <b>Bethany Guillory</b>	Title: Person In Charge/ Owner <b>Manager</b>
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>RHS 9th Grade Center North</b>	Physical Address: <b>2852 FM 1141</b>	City/State: <b>Rockwall, TX</b>	License/Permit # <b>FS2024-18</b>	Page <u>2</u> of <u>2</u>
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**TEMPERATURE OBSERVATIONS**

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
WIC/shredded cheese	40	line 1 pizza hot holding slider ambient	187	line 3 steam well water	168
WIF ambient	-5	line 1 cold well/empty/ambient	10	line 3 pass thru hot/potato wedges	142
Milk WIC ambient	32	line 2 milk cooler	32	line 3 pass thru cooler/ham	40
line 1 pass thru cooler ambient	32	line 2 cold well/empty/ambient	4	line 3 pass thru cooler ambient	29
line 1 pass thru hot/ambient	181	line 2 pass thru cooler/ ambient	32	line 3 pizza hot holding /ambient	180
line 1 pass thru cooler/ham	39	line 2 pass thru cooler/ham	40	line 3 milk cooler	33
line 1 reach in hot pizza/ambient	171	line 2 pass thru hot/potatoes	148/149	line 3 cold well/empty/ambient	5
line 1 milk cooler	32	line 2 steam well water	164	back up pizza hot holding ambient	158

**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:
	Fresh Veggie line hand sink 114F equipped
	Dishwasher sanitizing per temp strips
	3 comp sink 130+F
	Warewash hand sink 105+F equipped
W	One live cricket by back door/likely from deliveries
	Dishwasher hand sink 107F equipped
	Dishwasher tested weekly/records kept
7	Two dented cans/removed
W	Reminder to change sani bucket every 2 hours or as often as needed to keep at required ppm (200-400ppm)
	Test strips on site/current 10/2026 exp
	Sani buckets logs kept daily
	Digital thermos and dial (calibrated daily and records kept)
	Receiving logs for LaBatt, Brothers, milk logs kept
	Cooking temp logs kept/current
	Batch cooking per lunches/2 lunches
	No leftovers for cooked foods
	Menus posted on the website
	Allergy records on file per student
	Employee hand posters at hand sinks
	Allergen poster posted
W	Line 3/4 hand sink 100F equipped/cycles between 96-114/to see why as using tankless
W	Line 1/2 hand sink 101F equipped/cycles between 98-108/to repair, same as above
W	Prep sink close to line 4 cycles from 95 to 111/same as above
	Line 1 steam well water 136F/just turned on/need lids on to heat
	Cooler and hot holding temp logs kept on sides of units/twice daily
	Gloves used for all prep and RTE
	Line 4 is not being used

Received by: (signature) <i>Bethany Guillory</i>	Print: <b>Bethany Guillory</b>	Title: Person In Charge/ Owner <b>Manager</b>
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Samples: Y N # collected

Form EH-06 (Revised 09-2015)