

Retail Food Establishment Inspection Report

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

Date: 2/25/2026	Time in: 9:45	Time out: 10:25	License/Permit # need current/to post	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: RISD Hamm Elementary	Contact/Owner Name:	* Number of Repeat Violations: _____	3/97/A
Physical Address: 2911 Greenway Rockwall, TX	Pest control : internal/monthly	Grease trap : district to send info to Tedd w/city	

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
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
	✓						✓				
	✓						✓				
	✓					Preventing Contamination by Hands					
		✓					✓				
		✓					✓				
		✓				Highly Susceptible Populations					
Approved Source							✓				
3				✓		Chemicals					
	✓						✓				
Protection from Contamination							✓				
	✓					Water/ Plumbing					
	✓						✓				
	✓						✓				

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
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓						✓				
	✓						✓				
Safe Water, Recordkeeping and Food Package Labeling							✓				
	✓					Permit Requirement, Prerequisite for Operation					
	✓						✓				
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓						✓				
Consumer Advisory							✓				
	✓						✓				

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
Prevention of Food Contamination						Food Identification					
	✓						✓				
	✓					Physical Facilities					
	✓						✓				
	✓						✓				
	✓						✓				
Proper Use of Utensils							✓				
	✓						✓				
	✓						✓				

Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

Establishment Name: RISD Hamm Elementary	Physical Address: 2911 Greenway	City/State: Rockwall, TX	License/Permit # need to post current	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
big side cold well ambient	3	baby side steam wells/ water	208		
big side steam wells/water	167	pass thru hot holding/nuggets	142		
pass thru hot holding/turkey sandwiches	135	pass thru cooler	38		
pass thru cooler/ ambient	37	milk cooler	37		
big side milk cooler	43	cold well ambient	2		
overflow hot holding/ not on		ice cream freezer	-4		
WIC/chicken nuggets	41				
WIF ambient	-2				

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:
	Big side serving line hand sink 101F equipped
	Big side sani bucket at 200ppm quats
	Test strips current exp 10/2026
	Using disposable utensils and washable trays
	Batch cooking
	Temp logs posted outside of all coolers and hot holding units
	Prep hand sink 101F equipped
	Hand sink by office 101F equipped
	HACCP logs current
	No leftovers kept
	warewash hand sink 108F equipped
	3 comp sink 130F
	Dishwasher sanitizing per temp strips
	High temp test strips on site/testing weekly/records kept
	Allergy records on file per student
	Employee health code per district
	Menus posted online and outside serving line
	Gloves used for all prep and RTE
	Digital thermos used
	Baby side hand sink 124+F equipped
7	Removed one dented can/to watch and remove
	Prep and baby side sani buckets @ 200ppm quats

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

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