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:	Time in:	Time out:	License/Permit #	CPFM	Food handlers	Page 1 of 2
3/5/26	9:00	9:43	Food-6340	2	3	

Purpose of Inspection: ✔ 1-Routine ☐ 2-Follow Up ☐ 3-Complaint ☐ 4-Investigation ☐ 5-CO/Construction ☐ 6-Other ☐

Establishment Name:	Contact/Owner Name:		TOTAL/SCORE
Rochelle Elementary	RISD	✘ Number of Repeat Violations: ____ ✓ Number of Violations COS: _____	0/100/A

Physical Address:	Pest control :	Hood	Grease trap :/ waste oil	Follow-up: Yes ☐ No ✔
401 E Ralph Hall Prkwy	School contract	Guardian 5/2025	Summer	

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 ✘ in appropriate box for **R**

Priority Items (3 Points) *violations Require Immediate Corrective Action not to exceed 3 days*

OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R
		✔			1. Proper cooling time and temperature No leftovers, batch cooking	
	✔				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	
W					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Labatt, Brothers	
	✔				8. Food Received at proper temperature Checking	
					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 160st	
	✔				11. Proper disposition of returned, previously served or reconditioned No returns/discard	

OUT	IN	NO	NA	COS	Employee Health	R
	✔				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	✔				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Employee health form posted	
					Preventing Contamination by Hands	
	✔				14. Hands cleaned and properly washed/ Gloves used properly	
	✔				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y_ N_) Gloves and utensils	
					Highly Susceptible Populations	
	✔				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
					Chemicals	
	✔				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water	
	✔				18. Toxic substances properly identified, stored and used	
					Water/ Plumbing	
	✔				19. Water from approved source; Plumbing installed; proper backflow device City approved	
	✔				20. Approved Sewage/Wastewater Disposal System, proper disposal	

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

OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R
	✔				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 2	
	✔				22. Food Handler/ no unauthorized persons/ personnel 3	
					Safe Water, Recordkeeping and Food Package Labeling	
	✔				23. Hot and Cold Water available; adequate pressure, safe 130, great 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 production logs	
					Consumer Advisory	
	✔				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Allergens on students computer checkout	

OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
	✔				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✔				28. Proper Date Marking and disposition Great date labels	
	✔				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Yellow digital thermo, strips current	
					Permit Requirement, Prerequisite for Operation	
	✔				30. **Food Establishment Permit/Inspection** Current/ insp posted Inspection Posted	
					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 160st	

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

OUT	IN	NO	NA	COS	Prevention of Food Contamination	R
	✔				34. No Evidence of Insect contamination, rodent/other animals	
	✔				35. Personal Cleanliness/eating, drinking or tobacco use	
	✔				36. Wiping Cloths; properly used and stored Stored in solution	
	✔				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	

OUT	IN	NO	NA	COS	Food Identification	R
	✔				41.Original container labeling (Bulk Food)	
					Physical Facilities	
	✔				42. Non-Food Contact surfaces clean	
	✔				43. Adequate ventilation and lighting; designated areas used	
	✔				44. Garbage and Refuse properly disposed; facilities maintained	
	✔				45. Physical facilities installed, maintained, and clean	
	✔				46. Toilet Facilities; properly constructed, supplied, and clean Equipped and clean	
		✔			47. Other Violations N/a	

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name:	Physical Address:	City/State:	License/Permit #	Page 2 of 2
Rochelle Elementary	401 E Ralph Hall Prkwy	Rockwall, Tx	Food-6340	

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
WIC	35	Line 1			
Corn dog	36	Steam table water	147		
Sliced cheese	37	Hot holding	158		
Grape tomatoe	37	Cold Holding / box	36		
Shredded Cheese	38	Grapefruit	38		
WIF HTT	-6.6	Icecream freezer HTT	0.4		
		Milk Cart	36		

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 104
	Hand sinks equipped greater than 107 throughout kitchen, except sinks back to back on service line/kitchen
	3 comp sink setup, 130, quat sani 200ppm, prep sinks 114
	Dishwasher confirmed 160st
	Using sani buckets 200ppm with towel stored in solution
	Air curtain confirmed operational at rear service door, no gaps
	Great practice hanging mop heads to drip dry over mop sink
	Ice machine looks great, Air gap confirmed
	Using digital thermo, hair restraints and gloves to touch Rte foods
	Reviewed receiving, daily and production logs, all look good
	All snacks are prepackaged by manufacturer with nutritional labels on back
	Employee food stored on lowest shelf in wic
	Sample trays saved for previous week then discarded
	Using yellow digital thermo, strips current 01/2027
	Dented can area noted on rear prep table
	Dry storage well organized and very clean
	Dumpster clean and in good condition
W	Dented can of slice peaches pulled from dry storage

Received by: (signature) See above	**Print:** See above	**Title: Person In Charge/ Owner**
Inspected by: (signature)	**Print:** Richard Hill	Samples: Y N # collected

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