

Retail Food Establishment Inspection Report

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

Date: 3/10/2026	Time in: 10:10	Time out: 10:55	License/Permit # FS2024-18	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: RHS 9th Grade Campus No. Cafeteria	Contact/Owner Name:	* Number of Repeat Violations: _____	0/100/A
		✓ Number of Violations COS: _____	

Physical Address: 2852 FM 1141 Rockwall, TX	Pest control : internal	Hood Guardian/5-2025	Grease trap : district/refer to Teddy	Follow-up: Yes <input type="checkbox"/> No <input checked="" 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
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
	✓						✓				
	✓						✓				
	✓					Preventing Contamination by Hands					
		✓					✓				
	✓						✓				
	✓					Highly Susceptible Populations					
							✓				
W						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					
	✓						✓				
W							✓				
	✓						✓				
Proper Use of Utensils							✓				
	✓						✓				
	✓						✓				

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: Bethany Guillory	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: RHS 9th Grade Center North	Physical Address: 2852 FM 1141	City/State: Rockwall, TX	License/Permit # FS2024-18	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/ambient	34	line 1 pizza hot holding slider ambient	190	line 3 steam well water	168
WIF ambient	-10	line 1 cold well/empty/ambient	12	line 3 pass thru hot/ambient	170
Milk WIC ambient	35	line 1 milk cooler/line 2 milk cooler	30/28	line 3 pass thru cooler/ambient	36
line 1 pass thru cooler ambient	33	line 2 cold well/empty/ambient	12	line 3 pass thru cooler ambient	34
line 1 pass thru hot/ambient	177	line 2 pass thru cooler/ ambient	36	line 3 pizza hot holding /ambient	156
line 1 pass thru cooler/ambient	31	line 2 pass thru cooler/ambient	33	line 3 milk cooler	39
line 1 reach in hot pizza/ambient	155	line 2 pass thru hot/ambient	168	line 3 cold well/empty/ambient	21
line 1 steam well/water	190	line 2 steam well water	182	back up pizza hot holding ambient/ empty/ back up pizza reach in	137/31

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 113F equipped /middle kitchen prep sink 118+F equipped
	Dishwasher sanitizing per temp strips
	3 comp sink 125F
	Warewash hand sink 107F equipped
	Dishwasher hand sink 110F equipped
	Dishwasher sanitizing per temp strips
	Dishwasher tested weekly/records kept
	Veggie prep sani bucket @ 200ppm quats/serving line sani bucket @ 200ppm quats
	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 5/2027 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
W	Condensation in Line 1 reach in cooler/to protect foods under
	Employee hand posters at hand sinks
	Allergen poster posted
	Line 3/4 hand sink 110F equipped
	Line 1/2 hand sink 105F equipped/cycles between 102-118
	Prep hand sink close to line 3/4 cycling between 105-113F equipped
W	Turned up back up pizza warmer/ambient to be higher in order to hot hold at 135+F
	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
	Air curtain functioning at back door

Received by: (signature) <i>Bethany Guillory</i>	Print: Bethany Guillory	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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