| Followup City of R |  |  |   |        |   |  |                    | Rock   |  |  |               |   |                    |   | <ul> <li>First aid kit</li> <li>Allergy policy/training</li> <li>Vomit clean up</li> <li>Employee health</li> </ul> |   |  |           |
|--------------------|--|--|---|--------|---|--|--------------------|--|--|--|---------------|---|--------------------|---|---|---|--|-----------|
|                    | Date:         Time in:         Time out:         License/P           09/14/2020         10:50         11:56         FS 9 |  |   |        |   |  |                    |  |  |  |               |   |                    | Est. Type Risk Category Page 1 c  |   |   | 2                                      |           |
|                    | Purpose of Inspection: 2-Follow Up 3-Complai<br>Establishment Name: Contact/Owner N                                      |  |   |        |   |  |                    | 4-Investigation 5                              |  |  |               | 5-CO/Construction 6-Other<br>* Number of Repeat Violations:   |                    |   | TOTAL/SCORE   |   |  |           |
| Bur                | tor  | n C  | CA  | ma     | ain kitchen   | RIS  | SD                 | Ivanie.  |  |  |               | 1.0   |                    | ✓ Number of V   |   | COS:  | 1/99/                                  | Δ         |
| Phy<br>John        |  |  | Addre   | ess:   |   | Pest con<br>School co  | ontract            |  | Ho<br>09/2                                 | od<br>2020   |               |   |                    | se trap :<br>I contract   |   | Follow-up: Yes  | 1/00//                                 | <u> </u>  |
| Marl               |  |  |   |        | Status: Out = not in con<br>points in the OUT box for   | $\frac{IN}{IN} = in \text{ compliance } IN$ r each numbered item | liance N<br>Mark   | $\mathbf{O} = \text{not } \mathbf{O}$<br>in ap |  |  |               |   |                    | $\begin{array}{l} \text{pplicable} & \text{COS} = co\\ \text{O, NA, COS} \end{array}$   | orrected on<br>Ma   | site $\mathbf{R}$ = repeat vice $\mathbf{V}$ in appropriate | olation W-Wate<br>ate box for <b>R</b> | ch        |
| Con                | noli   | anco   | e Sta   | tus    | Prio  | ority Items (3 Poin  | ts) violations     | s Requir                                       |  | n <i>med</i><br>ompl   |               |   |                    | tive Action not to ex   | ceed 3 da   | lys   |  |           |
| 0                  | I<br>N   | N<br>O   | N C Time and Temperature for Food Safety                            |        |   |  | R                  | O<br>U<br>T                                    | I<br>N                                     | N<br>O   | Α             | С   | Employee Health    |   |   |   | R                                      |           |
| 1                  |  | ~  |   | 3      | 1. Proper cooling time a <b>No left overs</b>   |  | 1                  | ~  |  | 12. Management, food employees and conditional er knowledge, responsibilities, and reporting |               |   |                    |   | employees;  | T   |  |           |
| _                  | /  | -  |   |        | 2. Proper Cold Holding temperature(41°F/ 45°F)  |  |                    |  |  |  |               | 13. Proper use of restriction and exclusion; No dischar   |                    |   |   |   | charge from                            | +         |
| •                  |  |  |   |        | 3. Proper Hot Holding to  |  |                    | ~  | eyes, nose, and mouth<br>Poster and policy |  |               |   |                    |   |   |   |  |           |
| •                  |  |  |   |        | See   | -  |                    |  | Preventing Contamination                   |  |               |   |                    | -   |   |   |  |           |
| •                  |  |  |   |        | Logs  |  | (165°F in 2        |  |  | ~  |               |   | -                  |   |   | •   |  | _         |
|                    |  | /  | 5. Proper reheating procedure for hot holding (165°F in 2<br>Hours) |        |   |  |                    |  |  | ~  |               |   |                    | 15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y_N_) Gloves and utensils |   |   |  |           |
|                    |  | <u> </u>   |   |        | 6. Time as a Public Hea<br>Service time only  | alth Control; procedure  | es & records       |  |  | 1  |               |   | 1                  |   |   | eptible Populations   |  |           |
|                    |  |  |   |        | Арј   | proved Source  |                    |  |  |  |               | <ul> <li>16. Pasteurized foods used; prohibited food not of<br/>Pasteurized eggs used when required</li> <li>Precooked</li> </ul> |                    |   |   |   | fered                                  |           |
|                    |  | 7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction |   |        |   |  |                    |  |  | Chemicals  |               |   |                    |   |   |   |  |           |
|                    | /  |  |   |        | 8. Food Received at pro   | oper temperature   |                    |  |  | ~  |               |   |                    | & Vegetables  | ••  | and properly stored;  | Washing Fruits                         |           |
|                    |  |  | <u> </u>  |        | Protection  | n from Contamination   | n                  |  |  | ~  |               |   |                    | 18. Toxic substance<br>In back room   |   | y identified, stored an                                     | d used                                 |           |
|                    |  |  |   |        | 9. Food Separated & pro<br>preparation, storage, dis  | · • · ·  | ing food           |  |  | 1.   |               |   | <u> </u>           | III Dack Toolii   | Wate  | er/ Plumbing  |  |           |
|                    | /  |  |   |        | 10. Food contact surface<br>Sanitized at <b>200</b>   |  | leaned and         |  |  | ~  |               |   |                    | 19. Water from app<br>backflow device<br>City approv  |   | rce; Plumbing install                                       | ed; proper                             | t         |
|                    |  | ~  |   |        | 11. Proper disposition o reconditioned  | of returned, previously  | served or          |  |  | ~  |               |   |                    |   |   | water Disposal Syste  | m, proper                              |           |
|                    | I  | N  | N   | С      | Prie  | iority Foundation  | Items (2 Po        | pints) v                                       | iolat<br>0                                 | Ι  | Req<br>N<br>O |   | _                  | 1   | in 10 day   | \$  |  | F         |
| U<br>T             | N  | 0  | A   | 0<br>S | 21. Person in charge pre<br>and perform duties/ Cer   |  | f knowledge,       |  | U<br>T                                     |  | 0             | A   | O<br>S             |   | method us   | re Control/ Identific                                       |  |           |
|                    | /  |  |   |        | 1<br>22. Food Handler/ no ur<br>2   | nauthorized persons/ p   | ersonnel           |  |  | ~  |               |   |                    | 28. Proper Date Ma  | arking and  |   |  | ╈         |
|                    |  |  | <u> </u>  |        |   | ordkeeping and Food 1<br>Labeling                                | Package            |  |  | ~  |               |   |                    | Good labeling<br>29. Thermometers J<br>Thermal test strips<br>Dials   | provided,   | accurate, and calibrat                                      | ed; Chemical/                          |           |
| L                  | /  |  |   |        | 23. Hot and Cold Water<br>Watch   | r available; adequate p  | ressure, safe      |  |  |  |               | <u> </u>  |                    |   | quirement   | , Prerequisite for O  | peration                               |           |
| •                  |  |  |   |        | 24. Required records av<br>destruction); Packaged I<br>IO SEIVE ONLY  | Food labeled   | s; parasite        |  |  | ~  |               |   |                    | 30. Food Establish<br>Posted  | ıment Per   | mit (Current/ insp s  | ign posted )                           |           |
| ŀ                  |  |  |   |        | Conformance w<br>25. Compliance with Va<br>HACCP plan; Variance<br>processing methods; ma<br>Logs show time | e obtained for specializ<br>anufacturer instruction              | rocess, and<br>red |  |  | ~  |               |   |                    |   |   | <b>ipment, and Vendin</b><br>acilities: Accessible a        |  |           |
|                    |  |  |   |        | Cons  | sumer Advisory   |                    |  |  | ~  |               |   |                    | 32. Food and Non-<br>designed, construct  |   | act surfaces cleanable<br>ed                                | e, properly                            |           |
| ·                  |  |  |   |        | 26. Posting of Consume<br>foods (Disclosure/Remi<br>Label   |  |                    |  |  | ~  |               |   |                    | 33. Warewashing F<br>Service sink or curf<br>Confirmed  |   | nstalled, maintained,<br>facility provided                  | used/                                  |           |
| 0                  | I  | N  | N   | С      | Core Items (1 Poin  | nt) Violations Requi   | ire Corrective     | Action   | Not<br>0                                   |  | Excee<br>N    | ed 9<br>N   | <i>0 Da</i><br>[ С | ays or Next Inspection  | on , Whic   | chever Comes First  |  | F         |
|                    | N  | 0  | A   | O<br>S | Prevention of 34. No Evidence of Inse animals   | of Food Contamination  | -                  |  | U<br>T                                     |  | •             | A   | O<br>S             | 41.Original contain   |   | Identification<br>g (Bulk Food)                             |  |           |
| L                  | /  |  |   |        | 35. Personal Cleanliness<br>Stored Iow  | ss/eating, drinking or to  | obacco use         |  |  | <b>I</b>   | <u> </u>      |   | <b>I</b>           |   | Physi   | ical Facilities   |  | T         |
| L                  | /  |  |   |        | 36. Wiping Cloths; prop   | perly used and stored  |                    | $\uparrow$                                     |  | ~  |               |   |                    | 42. Non-Food Cont   | tact surfac   | es clean  |  | T         |
| T                  |  | /  |   |        | 37. Environmental conta   | tamination   |                    | $\uparrow$                                     |  | ~  |               |   |                    | 43. Adequate ventil   | lation and  | lighting; designated  | areas used                             | T         |
|                    | /  |  | -   |        | 38. Approved thawing r  | method   |                    | +  |  | ~  |               |   |                    | 44. Garbage and Re  | efuse prop  | erly disposed; faciliti                                     | es maintained                          | $\dagger$ |
|                    |  |  |   | i      | Prope   | er Use of Utensils   |                    |  | 1  | 1  |               |   |                    | 45. Physical faciliti<br>Air vents to ha  |   | d, maintained, and cl                                       | ean                                    | T         |
|                    |  |  |   |        | 39. Utensils, equipment<br>dried, & handled/ In us  | se utensils; properly us   | ed                 |  |  | ~  |               |   |                    | 46. Toilet Facilities<br>Equipped   | s; properly   | constructed, supplied                                       | d, and clean                           |           |
| l                  | /  |  |   |        | 40. Single-service & sin<br>and used  | ngie-use articles; prope   | erly stored        |  |  |  | ~             |   |                    | 47. Other Violation   | 15  |   |  |           |

## **Retail Food Establishment Inspection Report**

## City of Rockwall

| (signature) Received by: Celeste Hernandez        | Print: | Title: Person In Charge/ Owner |
|---|--------|--------------------------------|
| Inspected by:<br>(signature) Kelly Kirkpatrick RS | Print: | Business Email:                |

Form EH-06 (Revised 09-2015)

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| Establishment Name:<br>Burton CCA   | Physical A<br>John I   | King                                     | City/State:<br>Rockwal    | I                                | License/Permit #<br>FS 9438 | Page <u>2</u> of <u>2</u> |         |  |  |  |  |
|---|--|--|---------------------------|----------------------------------|-----------------------------|---------------------------|---------|--|--|--|--|
| Item/Location   | Temp F   | TEMPERATURE OBSERVAT                     | TIONS<br>Temp F Item/Loca |                                  | ion                         |                           | Temp F  |  |  |  |  |
| Wif   | -14  | Line 2                                   |                           | Cold units for milk that are use |                             | ed 2                      | <u></u> |  |  |  |  |
| Wic   |  | Hot pass                                 |                           | 33/34                            |                             |                           |         |  |  |  |  |
| Sample rice / sandwid   | ch 41/40   | Egg roll                                 |                           | Bev coolers                      |                             |                           | 33      |  |  |  |  |
| Tomato  | 39   | Cold pass                                |                           | Upright in snack                 |                             |                           | 34      |  |  |  |  |
| Cheese  | 39   | Fruit                                    |                           |                                  |                             |                           |         |  |  |  |  |
| Uprights not use  | d  | Hot pass                                 | 139                       |                                  |                             |                           |         |  |  |  |  |
| 37/40/38/39   |  | Calzones and pizza made                  | e l                       |                                  |                             |                           |         |  |  |  |  |
|   |  | at 10:50 and packaged to be sold at 11:1 | 5                         |                                  |                             |                           |         |  |  |  |  |
| OBSERVATIONS AND CORRECTIVE ACTIONS   |  |  |                           |                                  |                             |                           |         |  |  |  |  |
| Item AN INSPECTION OF YOUR<br>Number NOTED BELOW:                               | AN INSTEETION OF TOOR ESTABLISHMENT HAS BEEN MADE. TOOR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND |  |                           |                                  |                             |                           |         |  |  |  |  |
| Hot water at handsi   | Hot water at handsink 111-128 -f watch in restroom as it is over 125 F mixed                                 |  |                           |                                  |                             |                           |         |  |  |  |  |
| Stalagmite in freeze  | Stalagmite in freezer on top shelf under fan box pipe to address not on product                              |  |                           |                                  |                             |                           |         |  |  |  |  |
| Thawing on cart in  | Thawing on cart in wic - good  |  |                           |                                  |                             |                           |         |  |  |  |  |
| Prepackaged meals   | Prepackaged meals to students - no left overs used   |  |                           |                                  |                             |                           |         |  |  |  |  |
| <b>v</b>  | Limiting service to only line 2  |  |                           |                                  |                             |                           |         |  |  |  |  |
|   | Sanitizer in buckets - 200 and in spray bottles  |  |                           |                                  |                             |                           |         |  |  |  |  |
| , , , , , , , , , , , , , , , , , , ,   | Pulling milk for meal run only and placing back into upright that is used right behind                       |  |                           |                                  |                             |                           |         |  |  |  |  |
|   | Kids have no access to any self serving - all behind shields etc   |  |                           |                                  |                             |                           |         |  |  |  |  |
|   | Food is handled and serve by staff only  |  |                           |                                  |                             |                           |         |  |  |  |  |
|   | Gloves used to touch rte foods   |  |                           |                                  |                             |                           |         |  |  |  |  |
|   | Haccp logs look great - time and temp<br>Dust air vents where needed   |  |                           |                                  |                             |                           |         |  |  |  |  |
|   | Dust air vents where heeded<br>Dishmachine confirmed operation 160 strips                                    |  |                           |                                  |                             |                           |         |  |  |  |  |
|   | 5 thermos calibrated and used  |  |                           |                                  |                             |                           |         |  |  |  |  |
| Keep an eye on the  | Keep an eye on the ice machine interior  |  |                           |                                  |                             |                           |         |  |  |  |  |
|   |  |  |                           |                                  |                             |                           |         |  |  |  |  |
|   |  |  |                           |                                  |                             |                           |         |  |  |  |  |
|   |  |  |                           |                                  |                             |                           |         |  |  |  |  |
|   |  |  |                           |                                  |                             |                           |         |  |  |  |  |
|   |  |  |                           |                                  |                             |                           |         |  |  |  |  |
|   |  |  |                           |                                  |                             |                           |         |  |  |  |  |
|   |  |  |                           |                                  |                             |                           |         |  |  |  |  |
|   |  |  |                           |                                  |                             |                           |         |  |  |  |  |
| Covid Lunch room shields  | d Lunch room shields on each table/ separating all students from each other /                                |  |                           |                                  |                             |                           |         |  |  |  |  |
|   | Student areas in serving line are sanitized with quats product in spray bottle to use per label              |  |                           |                                  |                             |                           |         |  |  |  |  |
|   | Extra custodial staff to sanitize dining room after students leave   |  |                           |                                  |                             |                           |         |  |  |  |  |
| Confirmed quats product being used for tables etc by custodial staff            |  |  |                           |                                  |                             |                           |         |  |  |  |  |
| Received by:<br>(signature) See abc<br>Inspected by:<br>(signature) Kelly Kirky | ove  | Print:                                   |                           | Title: Person In Charge/ Ow      |                             |                           |         |  |  |  |  |
| Inspected by:   | _  | Print:                                   |                           |                                  |                             |                           |         |  |  |  |  |
| (signature) Kelly Kirk  | batrick  | $\mathcal{RS}$                           |                           |                                  | Samples: Y N # 6            | collecte                  | d       |  |  |  |  |