r e q Follo	ui wu	re		of \$50.00 is after 1st		City of I	Rock	kwa		[ns	pect	tion Report		Vomit clea Employee	olicy/trainiı an up	ng	
	Date: Time in: Time out: License/Pe 02/28/2024 11:25 1:30 Food						-6672				E	Food handlers	od handlers Food managers Page 1		2		
Pur	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complaint					int 🗌		Invest	tiga	tion	5-CO/Constru	uction	6-Other	TOTAL/SCO	RE		
		hment eler				ontact/Owner I SD	Name:					★ Number of R✓ Number of V	Violations CO	OS:	0/100/	/ 🔨	
		Addı urban			Pest con Employe	ee	_	Hoo Sumi				se trap/ waste oil: ner/monwasteoil		Follow-up: Yes	0/100/		
Mark				Status: Out = not in con e points in the OUT box for o	mpliance IN = in comp	liance N Mark	$\mathbf{O} = \text{not } \mathbf{O}$					$\begin{array}{ll} \text{pplicable} & \text{COS} = c\\ \mathbf{O}, \mathbf{NA}, \mathbf{COS} \end{array}$	corrected on s	ite \mathbf{R} = repeat vic k an $$ in appropria	plation W-Wate	ch	
					rity Items (3 Poir			re Im	ımedia	ate	Correct	tive Action not to ex					
0 1	pliance Status				R	Co O U	Î		Status N C A O	Employee Health							
T	+		s					T				12. Management, f	food employ	ees and conditional	employees;	-	
V	1								~			knowledge, respon Sign posted at a	-				
	L			2. Proper Cold Holding	temperature(41°F/ 45	シ°F)			~			13. Proper use of reves, nose, and mo	charge from				
-		+	╉	3. Proper Hot Holding to Logs and ambients	temperature(135°F)		+	H				See attached Prev	nds				
-		+	+	4. Proper cooking time a			+		~			14. Hands cleaned	and proper	ly washed/ Gloves ι			
	/	+	+	5. Proper reheating proc	cedure for hot holding	g (165°F in 2	+					15. No bare hand c	Gloves to touch try 15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)				
_	4	_	_	Hours) LOGS 6. Time as a Public Heal	1th Control: procedur	22 & records	\downarrow			1		Gloves					
	ŀ	1		Service	Itti Controi, procedur									ptible Populations			
				Арг	proved Source								16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required				
L		7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction															
v				8. Food Received at pro	per temperature				~			& Vegetables		and properly stored;	Washing Fruits		
				Ŭ	n from Contaminatio	n	+	H	./	+				identified, stored an	nd used	+	
			T	9. Food Separated & pro	otected, prevented du							Lower shelf	Wator	(D) shine			
Ľ	4		L	preparation, storage, dis Looks good 10. Food contact surface	10.11.	Clooped and						10 Water from an		r/ Plumbing	- di propar		
L				Sanitized at <u>200</u> p	ppm/temperature 1	60 SR			~			backflow device		e; Plunding mstan	ea; proper		
	·			11. Proper disposition of reconditioned Disca	of returned, previously arded	y served or			~			20. Approved Sew disposal Summer -	age/Wastew	vater Disposal Syste	m, proper		
0 1		N N	С		ority Foundation	· · · · · · · · · · · · · · · · · · ·	Dints) v	0	Ι	Ν	N C					R	
U I T	N	0 A	O S	Demonstration 21. Person in charge pre	n of Knowledge/ Pers			U T	N	0	A O S		•	e Control/ Identific			
V	1			and perform duties/ Cert					~			27. Proper cooling Maintain Product	method use Temperature	d; Equipment Ade Using	quate to		
3	T		\uparrow	22. Food Handler/ no un	nauthorized persons/ j	personnel	\uparrow	Ħ	L	/	1	28. Proper Date M Daily		Ų		1	
				Safe Water, Recor	rdkeeping and Food	Package			~					ccurate, and calibrat	ted; Chemical/		
			T	23. Hot and Cold Water Confirming 120	Labeling r available; adequate p	pressure, safe			<u> </u>			-	•	<u>be digital - b</u>			
	-	+	╉	24. Required records ava	vailable (shellstock tag	gs; parasite	+			_			• ·	Prerequisite for O nit (Current/ insp s	-		
V				destruction); Packaged I When served	Food labeled	cially pac	2					Posted in o	cafe				
	T	_	T	Conformance w 25. Compliance with Va	with Approved Proce ariance, Specialized P									pment, and Vendin ilities: Accessible a			
V	1			HACCP plan; Variance processing methods; ma	anufacturer instruction				~			supplied, used Equipped					
	_	_	1	Logs show time Cons	e and temp sumer Advisory			$\left \right $			_	32. Food and Non-		ct surfaces cleanable	e, properly		
												designed, construc Keep		-			
v				26. Posting of Consumer foods (Disclosure/Remin Attached to child's ac	inder/Buffet Plate)/ A	llergen Label			~			33. Warewashing I Service sink or cur Confirmed	rb cleaning f	stalled, maintained, acility provided	used/		
				<u>Core Items (1 Poin</u>			e Action	Not	to Ex	cee	d 90 De			vever Comes First			
O I U I T		N N O A		Prevention of	of Food Contaminati	ion	R	O U T		N O	N C A O S		Food I	dentification		R	
ľ	1			34. No Evidence of Inse animals Watch door a	,	lent/other	Π.		L			41.Original contain	ner labeling	(Bulk Food)			
V	1			35. Personal Cleanliness		obacco use			_				Physic	cal Facilities			
V	1			36. Wiping Cloths; prop Stored n solution	perly used and stored on / wetting f	irst			~			42. Non-Food Con Watch	ntact surfaces	s clean			
	L	/		37. Environmental conta Watch					•	/		43. Adequate venti Watch	ilation and <u>li</u>	ighting; designated a	areas used		
	•			38. Approved thawing n Pull thaw or cool	method K							Keep lids clo	sedî	rly disposed; faciliti			
				Prope	er Use of Utensils				<u>~</u>			45. Physical facilit Watci	ties installed	, maintained, and cl			
v				39. Utensils, equipment, dried, & handled/ In use Watch placemen	se utensils; properly us				~			46. Toilet Facilitie Equipped		constructed, supplied	d, and clean		
			F	40. Single-service & sin and used		erly stored						47. Other Violation	ns			1	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (Printed) Lora wold	Print:	Title: Person In Charge/ Owner MOd
Inspected by: (signature) Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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Establishment Name: Dobbs elementary	Physical A 901 In	terubun	City/State: Rockwal	Ι	License/Permit # FS 6672							
Item/Location	Temp F	TEMPERATURE OBSERVAT Item/Location	IONS Temp F	Item/Locati	Location		Temp F					
Main line milk unit	29	Baby line		Ice cream (used for water tod		lay)	22					
Cold deep hold ambient	28	Milk	39	Wic ambient			35					
Cold pass	36	Cold pass	34	steak fingers on car			31					
Steam table		Hot pass ambient	146	Water			40					
Gravy	141	Chicken poppers	149	Tomato			37					
Brocolli	139	Steam table		Wif ambient			-31					
Pototao	147	Asparagus	184									
Hot pass	0.1	Potato's mashed										
OBSERVATIONS AND CORRECTIVE ACTIONS Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND												
-	NOTED BELOW: All temps F											
	Hot water 121 Dishmachine 160 SR											
	Test strips on site - bucket											
· · ·	Digital thermos used											
Sanitizer 200 ppm												
Sanitizer bucket at pre	Sanitizer bucket at prep table 200 ppm											
Dry storage looks goo	Dry storage looks good - checking for dented cans when arriving											
	Receiving loga on wall outside wic											
	labbat Oak farms brothers produce											
	Watch air vents where needed / need round head duster for air vents this summer											
v	Lora is working Maint Issues											
.	Summer feeding program - kitchen is inspected 2 times per year per TDA											
	To watch standing water on floor from dripping clean dishes on carts											
	Afternoon activity Tcs foods kept inside cold pass - Roc program uses chips and non Tcs foods from lora											
	noc program uses chips and non res 1000\$ 11011 1018											
Keep up great work	Keep up great work											
				1								
(signature) See abov	'e	Print:			Title: Person In Charge/ (Jwner						
(signature) See abov Inspected by: (signature) Kelly Kírk	þatri	ick Print:			Samples: Y N #0	collecte	d					
Form EH-06 (Revised 09-2015)				1	r							