Follow-up fee of \$50.00 is required after 1st Followup

## Retail Food Establishment Inspection Report City of Rockwall

✓ First aid kit
Allergy policy/training
Allergy policy/training Vomit clean up Employee health
Employee health

Person de l'Appendix	Date:	14/	<b>つ</b> へ	21	Time in:	Time out: <b>10:00</b>		License/Pe		79					Elem Risk Category Page 1 of 2	2_			
Substitution Name:   ConsectOverset Name:   Proceeding   Proceeding   Proceding   Proced										_		etias	ation	_		₹E.			
Project Address	Establishment Name:  Dobbs elementary			2-1 0H0 W C	Contact/Owner Name:					uge	11101	<u> </u>	* Number of Repeat Violations: ✓ Number of Violations COS:						
Membrane Matter: Dotter and completing No. Incompleting N	Physical Address:				Pest control :								e trap: Follow-up: Yes 2/98/A	1					
Priority Items (3 Points) violations Require Immediate Corrective Action and to exceed 3 days  Compliance Status  1 Proper cooling for and remperature for Food Safrty  2 Proper cooling for and emperature  1 Proper cooling for the OVETS  3 Proper Red Midding emperature(1474-547)  2 Proper cooling for many demonstration of the Priority Status (1474-547)  3 Proper Red Hidding emperature(1474-547)  4 Proper red Midding emperature(1474-547)  4 Proper red Midding emperature(1474-547)  4 Proper red Midding emperature(1474-547)  5 Proper Red Hidding emperature(1474-547)  4 Proper red Midding emperature(1474-547)  5 Proper red Midding emperature (1474-547)  6 Proper red Midding emperature (1474-547)  6 Proper red Midding emperature (1474-547)  6 Proper red Midding procedure for his hidding (1674-16-12-2)  6 Proper red Midding emperature for his hidding (1674-16-12-2)  6 Proper red Midding emperature for his hidding (1674-16-12-2)  6 Proper red Midding emperature for his hidding (1674-16-12-2)  6 Proper red Midding emperature for his hidding (1674-16-12-2)  6 Proper red Midding emperature for his hidding (1674-16-12-2)  6 Proper red Midding emperature for his hidding (1674-16-12-2)  6 Proper red Midding emperature for his hidding (1674-16-12-2)  6 Proper red Midding emperature for his hidding (1674-16-12-2)  6 Proper red Midding emperature for hidding (1674-16-12-2)  6 Proper red Midding emperature for hidding e		Con	ıpliaı	ice S		compliance IN = in	n complian	110	not o	bserv	ed		<b>\</b> = n	ot ap	pplicable COS = corrected on site R = repeat violation W-Watch	h			
The continued to the continued of the	Mark t	the ap	pprop	riate					•						, , , , , , , , , , , , , , , , , , , ,				
Security   Project cooling pitted over   Project   Pro	II N O A O Time and Temperature for F			ood Safe	ety	R	О	O I N			С								
AVOICING   Set Overs.  2. Proper Cold Holding temperature(4)**E-45*F)  3. Proper the Holding temperature(15)**E)  4. Proper cooking and temperature (15)**E)  5. Proper the Holding temperature (15)**E)  6. Proper code in mal reseponsitive (15)**E)  6. Proper code in mal reseponsitive (15)**E)  7. Frond and its critical for generature (15)**E)  8. Frond and its critical for generature (15)**E)  9. Frond and its critical for generature (15)**E)  10. S. Frond and its critical for generature (15)**E)  11. Frond and its critical for generature (15)**E)  12. Frond and its critical for generature (15)**E)  13. Frond and its critical for generature (15)**E)  14. Hands cleaned and properly washed (Libres used properly integer)  15. Frond and its critical for generature (15)**E)  16. Frond and its critical for generature (15)**E)  17. Frond and its critical for generature (15)**E)  18. Frond Reserved at proper temperature  19. Frond section from Contamination  10. Frond Systemed & prosecute, prevented during food prevented and upon the generature (15)**E (1	T	U	A		,	~					N	0	A						
3. Proper Ho. Indiving temperature(135°F) 4. Proper coloning mine and temperature (2.95 for rehearding to the characteristic procedure for hot holding (165°F in 2.25 Hours)  4. Proper characting procedure for hot holding (165°F in 2.25 Hours)  4. Proper characting procedure for hot holding (165°F in 2.25 Hours)  4. Proper characting procedure for hot holding (165°F in 2.25 Hours)  4. Proper characting procedure for hot holding (165°F in 2.25 Hours)  4. Proper characting procedure for hot holding (165°F in 2.25 Hours)  4. Proper deposition for many characteristic procedures & records hot proper followed (APFROVED Y. N. ) Elevates  4. Procedure and properly washed (Downson deposition)  5. Front and incident form approved source; food in good condition, safe, and unadiabetened; parasite development of page of the second succeptive followed (APFROVED Y. N. ) Elevates  6. Procedure followed succeptive followed (APFROVED Y. N. ) Elevates  6. Procedure followed succeptive followed (APFROVED Y. N. ) Elevates  6. Procedure followed succeptive followed (APFROVED Y. N. ) Elevates for the second properly should followed allowed in the second properly should followed allowed in the second properly should followed allowed in the second properly should followed by the second properly should be secon	Avoiding left overs																		
Preventing Contamination by Hands   Preventing Contamination by Hands   Preventing Contamination by Hands   Preventing Preventing Preventing Contamination by Hands   Preventing Preventi	/				2. Proper Cold Holdin	ig temperature(41	°F/ 45°F)	15°F)							eyes, nose, and mouth				
S. Proper reheating procedure for but holding (16/15 in 2 Heart)		/			3. Proper Hot Holding	g temperature(135	5°F)		,										
S. Proper reheating procedure for but holding (16/15 in 2 Heart)		·			4. Proper cooking time Logs for rethermizing	e and temperature	e				1				14. Hands cleaned and properly washed/ Gloves used properly				
C. Time as a Public Health Control: procedures & records		_			5. Proper reheating pro			65°F in 2			_								
Approved Source  7. Food and ice obtained from approved source; Food in good condition, safe, and unadditerated; parasite destruction Labatt  8. Food Received at proper temperature Log on wall  Protection from Contamination  9. Food segment & presented during food preparation, storage, display, and tasting how no recoived  10. Food contamination  11. Food and control or office and Returnables; Cleaned and Stored in mop room  Water Plumbing  No no recoived  11. Food and control or office and Returnables; Cleaned and Stored in mop room  Water Plumbing  No no recoived  11. Food and record and used Stored in mop room  Water Plumbing installed; proper backflow desire.  City apployed.  11. Food and record and used Stored in mop room  Water Plumbing installed; proper backflow desire.  City apployed.  20. Approved Sewage Wastewater Disposal System, proper disposal or returned, previously served or reconditional No returns  Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days  Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days  Provided Certified Food Manager (CFM)  21. Proper onling method used; Equipment Adequate to Maintain Product Temperature (Log belths)  22. Food Handler no unaudorized persons, personnel All Commercial  Safe Water, Recordisceping and Food Package Labeling  Safe Water, Recordisceping and Food Package Labeling  23. He and Cold Water available, adequate pressure, safe, See evidention is easily rice discharate processing, personnel All Commercial  Commercial  Conformance with Approved Procedures  13. Adequate handwashing facilities: Accessible and properly designed construenced and sund water processing remediate particle process, and HACCP plan; Variance obtained for specialized Process, and HACC					,	ealth Control; pro	ocedures	& records							Gloves				
7. Food and ice obtained from approved source; Food in good condition, safe, and unadalterated; parasite dissiruction Labatt  8. Food Received at proper temperature Log on wall  9. Food Separated & protected, prevented during food preparation, storage, display, and tasting so one members  10. Food content effaces and Returnables; Cleaned and Shored in mop froom  11. Food additives; approved and properly stored; Wathing Fruits & Vegetables Water Only  12. Proof Separated & protected, prevented during food preparation, storage, display, and tasting so one members  10. Food content effaces and Returnables; Cleaned and Shored in mop froom  11. Food additives; approved and properly stored; Water Insulated, stored and used Stored in mop froom  12. Water flow approved source; Plumbing installed; proper bay-flow elevies.  13. No N					Hsp group / only using	for service									16. Pasteurized foods used; prohibited food not offered				
Second condition, safe, and unadalierated, parasite destruction   Labatt											<b>'</b>				Pasteurized eggs used when required Precooked or past if used				
Log on Wall   Protection from Contamination   Protection fro	•	,			good condition safe a	and unadulterated									Chemicals				
Protection from Contamination  9. Food Separated & protected, prevented during food preparation, storage, display, and lasting to the protection of the prot	/				•	roper temperature	е				/				& Vegetables				
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting No two necewhole Sanitized at 200 ppm/temperature 160 10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature 160 11. Proper disposition of returned, previously served or reconditioned No returns Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days  Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days  Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days  Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days  Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days  21. Person in charge present, demonstration of knowledge, and perform duties? Certified Food Manager (CFM) 22. Food Handler/ no unauthorized persons/personnel All  Safe Water, Recordkeeping and Food Package Labeling  Safe Water, Recordkeeping and Food Package Labeling  22. How a solution of the sear three comparitions of the sear disposation of the sear three comparitions of the sear disposation of the search of the s						on from Contami	ination				/				18. Toxic substances properly identified, stored and used				
1.1. Proper disposition of returned, previously served or reconditioned   1.1. Proper disposition of returned, previously served or reconditioned   1.1. Proper disposition of returned, previously served or reconditioned   1.1. Proper disposition of returned, previously served or reconditioned   1.1. Proper disposition of returned, previously served or reconditioned   1.1. Proper disposition of returned, previously served or reconditioned   1.1. Proper disposition of returned   1.1. Proper disposition   1.1. Proper disposition of returned   1.1. Proper disposition   1.1. Proper disposition of returned   1.1. Proper disposition   1.1. Proper disposition of returned   1.1. Proper disposition of returned   1.1. Proper disposition   1.1. Proper disposition of returned   1.1. Proper disposition   1.1. Proper disposition of returned   1.1. Proper disposition   1.1. Proper disposition of returned								g food			<u> </u>								
11. Proper disposition of returned, previously served or reconditioned   No returns	-				10. Food contact surfa	aces and Returnab	oles ; Clea	aned and			ام								
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days    Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days   Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days   Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days   Provided Temperature Control/ Identification   R	-						10				~				City approved				
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days    V		/			reconditioned No	returned, prev	nously se	rved or			~								
U N O A O S Pemonstration of Knowledge/Personnel	0 1	N	N	С	Pr	riority Founda	ation It	ems (2 Poi							rective Action within 10 days	R			
and perform duties/ Čertified Food Manager (CFM)  2 Pool Handler/ no unauthorized persons/ personnel  All  22. Food Handler/ no unauthorized persons/ personnel  All  23. Hot and Cold Water available; adequate pressure, safe See and watch as hot is really to at one hand sun hear three compathenen  24. Required records available (Sheltstock 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 Ingredients by request  Consumer Advisory  26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Allergies attached to accounts  Core Items (I Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Value (I Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Value (I Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Value (I Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Value (I Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Value (I Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Value (I Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Value (I Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Value (I Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Value (I Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Value (I Point) Violations Require Corrective Action Not to Exceed 90 Days or Next	U N T			О						U	N				Food Temperature Control/ Identification				
22. From Handler/ no unauthorized persons/ personnel   28. Proper Date Marking and disposition   29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips   3   23. Hot and Cold Water available; adequate pressure, safe see and watch as hot is really hot at one hand sink near three compartment   24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled   30. Food Establishment Permit (Current/ insp sign posted )   Will post 2021     Will post 2021     Will post 2021	~				and perform duties/ Co						~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Ice baths				
Safe Water, Recordkeeping and Food Package Labeling  23. Hot and Cold Water available; adequate pressure, safe See and watch as hot is really hot at one hand sink near three compartment  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 Ingredients by request  Consumer Advisory  26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure Reminder/Buffet Plate): Allergen Label Allergies attached to accounts  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  O I N N C S S Prevention of Food Contamination  31. No Evidence of Insect contamination, rodent/other animals  35. Personal Cleanliness/eating, drinking or tobacco use	1				22. Food Handler/ no	unauthorized pers	sons/ pers	sonnel			~				28. Proper Date Marking and disposition				
See and watch as hot is really hot at one hand sink near three compartment  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 Ingredients by request  Consumer Advisory  26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Allergies attached to accounts  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Premit Requirement, Frerequisite for Operation  30. Food Establishment Permit (Current/ insp sign posted)  Will post 2021  31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped  Equipped  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch condition of Walls in dry storage  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Confirmed  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  O I N N N C C Prevention of Food Contamination  R D N N N C C Prevention of Food Identification  34. No Evidence of Insect contamination, rodent/other animals  35. Personal Cleanliness/eating, drinking or tobacco use					·	Labeling					~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips				
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 Ingredients by request  Consumer Advisory  26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Allergies attached to accounts  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (1 Point) Violations require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  A N N C Prevention of Food Contamination  R O I N N C S Prevention of Food Contamination  A 34. No Evidence of Insect contamination, rodent/other animals  35. Personal Cleanliness/eating, drinking or tobacco use	<b>'</b>				See and watch as hot is rea	ally hot at one hand sir	nk near three	e compartment		ı									
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Ingredients by request  Consumer Advisory  26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Allergies attached to accounts  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  O I N O A O S Prevention of Food Contamination  T O A O S Prevention of Food Contamination  31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch condition of walls in dry storage  33. Warewashing Facilities; installed, maintained, used/Service sink or curb cleaning facility provided Confirmed  Confirmed  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  O I N O A O S Prevention of Food Contamination  S O I N O A O S Prevention of Food Contamination  A O I N O A O S Prevention of Food Contamination  A O I N O A O S Prevention of Food Contamination  A O I N O A O S S O S O S O S O S O S O S O S O	~				destruction); Packaged		ock tags, j	parasite		١	<b>~</b>				1				
processing methods; manufacturer instructions Ingredients by request  Consumer Advisory  26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Allergies attached to accounts  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First  O I N O A O Prevention of Food Contamination  T S O A O Prevention of Food Contamination  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch condition of Walls in dry storage  33. Warewashing Facilities; installed, maintained, used/Service sink or curb cleaning facility provided Confirmed  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First  O I N O A O Prevention of Food Contamination  T N O A O Prevention of Food Contamination  34. No Evidence of Insect contamination, rodent/other animals  35. Personal Cleanliness/eating, drinking or tobacco use																			
Consumer Advisory  26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Allergies attached to accounts  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (1 Point) Violations Requi	~				processing methods; n	nanufacturer insti					~				supplied, used Equipped				
Foods (Disclosure/Reminder/Buffet Plate) / Allergen Label Allergies attached to accounts  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  O I N O A O Prevention of Food Contamination T S S S S S S S S S S S S S S S S S S S					Con	nsumer Advisor				W					designed, constructed, and used Watch condition of walls in dry storage				
O I N O A O Prevention of Food Contamination  R O I N N O A O Prevention of Food Contamination  R O I N N O A O Food Identification  R O I N N O A O Food Identification  R O I N N O A O Food Identification  R O I N N O A O Food Identification  R O I N N O A O Food Identification  R O I N N O A O Food Identification  R O I N N O A O Food Identification  R O I N N O A O Food Identification  R O I N N O A O Food Identification  R O I N N O A O Food Identification  R O I N N O A O Food Identification  R O I N N O A O Food Identification  R O I N N O A O Food Identification  R O I N N O A O Food Identification  R O I N N O A O Food Identification  R O I N N O A O Food Identification  R O I N N O A O Food Identification  R O I N N O A O Food Identification  R O I N N N O A O Food Identification  R O I N N N O A O Food Identification  R O I N N N O A O Food Identification  R O I N N N O A O Food Identification  R O I N N N O A O Food Identification  R O I N N N O A O Food Identification  R O I N N N O A O Food Identification  R O I N N N O A O Food Identification  R O I N N N O A O FOOD Identification  R O I N N N O A O FOOD Identification  R O I N N N O A O FOOD Identification  R O I N N N O A O FOOD Identification  R O I N N N O A O FOOD Identification  R O I N N N O A O FOOD Identification  R O I N N N O A O FOOD Identification  R O I N N N O A O FOOD Identification  R O I N N N O A O FOOD Identification  R O I N N N O A O FOOD Identification  R O I N N N O A O FOOD Identification  R O I N N N O A O FOOD Identification  R O I N N N O A O FOOD Identification  R O I N N N O A O FOOD Identification  R O I N N N N O A O FOOD Identification  R O I N N N N O A O FOOD Identification  R O I N N N N O A O FOOD Identification  R O I N N N N O A O FOOD Identification  R O I N N N N O A O FOOD Identification  R O I N N N N O A O FOOD Identification  R O I N N N N O A O FOOD Identification  R O I N N N N O A O FOOD Identification  R O I N N N N O A O FOOD Identification  R O I N N N N O A O FOOD Identification  R O I N N N N O	~				foods (Disclosure/Ren Allergies attached	ninder/Buffet Pla to accounts	te)/ Aller	gen Label			~				Service sink or curb cleaning facility provided  Confirmed	L			
T S S 34. No Evidence of Insect contamination, rodent/other animals 41.Original container labeling (Bulk Food)					,	,	•			О	I	N	N	С		R			
animals 35. Personal Cleanliness/eating, drinking or tobacco use	U N T	0	A								N	0	A						
	<b>V</b>				animals							<b>/</b>							
36. Wiping Cloths; properly used and stored 42. Non-Food Contact surfaces clean	.,				36. Wiping Cloths; pro	•	•			4									
In buckets  See  37. Environmental contamination  43. Adequate ventilation and lighting; designated areas used		•			in buckets					$\dashv$	<u>,                                    </u>				43. Adequate ventilation and lighting; designated areas used				
Watch  38. Approved thawing method Pull  44. Garbage and Refuse properly disposed; facilities maintained	~				38. Approved thawing	g method				H	<u> </u>								
Proper Use of Utencils 45. Physical facilities installed, maintained, and clean							ils			1	-								
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Watch  See  46. Toilet Facilities; properly constructed, supplied, and clean Equipped	•				39. Utensils, equipment dried, & handled/ In u	nt, & linens; prop	perly used			H	~				46. Toilet Facilities; properly constructed, supplied, and clean				
40. Single-service & single-use articles; properly stored and used Invert always  47. Other Violations	/				40. Single-service & s	single-use articles	; properly	y stored				/			47. Other Violations				

## Retail Food Establishment Inspection Report

## City of Rockwall

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

Form EH-06 (Revised 09-2015)

·											
	ment Name: OS elem	Physical A		City/State: Rockwa	II	License/Permit # Food 6672	Page	<u>2</u> of <u>2</u>			
	a.		TEMPERATURE OBSERVAT		T						
Main I		Temp F	Item/Location	Temp F	Item/Locat	<del></del>		Temp 1			
			Baby line		Wic						
Deep fi	reezer in line for milk etc		Deep freezer for milk etc	+	Tomatoes			39			
Bain I	Marie just turned on	135	Bain Marie	135	French toast (for reference )			34			
Stea	ım tables not on		Steam table not used	ı		Cheese					
Hot	pass ambient	156	Cold pass	36		Wif					
			Not using milk uni	t	Cooking fo	or hot holding chicken p	atties	171			
	Cold pass	29-38	Hot pass	144							
Not ι	using milk cooler										
T.	I		SERVATIONS AND CORRECTIV								
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: temps in F	TABLISHME	NT HAS BEEN MADE. YOUR ATTENT	ION IS DIRE	CTED TO TH	IE CONDITIONS OBSERV	ED AN	<b>I</b> D			
	Hot water 130 F / three	e compai	tment and adjoining hand s	inks/ all o	other han	d sinks 100-112F					
	Dishmachine - confirm		•								
	Sanitizer in buckets -2	00 ppm									
42	Need to clean ceiling	in Ice ma	chine - not used for food cu	ırrently -ı	narked o	n 42					
45	Keep an eye on air ve	nts over	serving line outside/ in dish	room / c	lean draiı	ns and under ice r	nach	ine			
	Using to go clam shell	s for all n	neals or some other means	of prepa	ckaged fo	oods					
	No self service all ass		•								
	All meats are precooked and heated for hot holding service										
	Using rolling cambros for head start program										
W	Paint on walls in dry storage are already chipping and scuffing from can storage  3 dial thermos calibrated daily										
	3 diai thermos calibra	ited dally									
Received	by:		Print:			Title: Person In Charge/ C	Owner				
(signature)	See abov	<u>/e</u>									
Inspected (signature)		atrick	Print:								
	6 (Revised 09-2015)		150			Samples: Y N #	collecte	:d			