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

00/00/000	Time in:	Time out:	License/Pe		70				Est. Type Risk Category Flementary Hcp Page 1 of 1	2
08/20/2020	ection: 1-Routine	10:00 2-Follow Up	Food			4:	- 42	_	Elementary HSP Page of Society of	
Establishment Na	me:	Co	3-Complai ontact/Owner N		4-Inv	esug	auon	L	* Number of Repeat Violations:	KE
Dobbs elementary Physical Address:			RISD Pest control:		Hood Grease		eace	Number of Violations COS: 1/99//	A	
Inter urban S			chool control 08/2		08/2020 Grease SchoolC		ool	Contract No		
Compliance Mark the appropriat	Status: Out = not in correct points in the OUT box for out		110	I = not ob $I = not app$					plicable $COS = corrected on site R = repeat violation W-WatcoNA, COS Mark an \sqrt{n} in appropriate box for R$	ch
Compliance Status		rity Items (3 Poin	nts) violations	Require			<i>Corr</i> e Stati	_	ive Action not to exceed 3 days	
O I N N C U N O A O	Time and Tem	perature for Food Sagrees Fahrenheit)	afety	R	O I U N	N	N A	CO	Employee Health	R
T	1. Proper cooling time a Batch cooking /				T			S	12. Management, food employees and conditional employees;	+
					V				knowledge, responsibilities, and reporting	
	2. Proper Cold Holding See	temperature(41°F/ 45	°F)		V				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Policy	
'	3. Proper Hot Holding to Ambient	emperature(135°F)							Preventing Contamination by Hands	
'	4. Proper cooking time a Logs / no cooking from ra	and temperature aw			V	1			14. Hands cleaned and properly washed/ Gloves used properly	
	5. Proper reheating proc Hours)	edure for hot holding	(165°F in 2		v	•			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N.)	
	6. Time as a Public Heal	lth Control; procedure	es & records						Gloves Highly Susceptible Populations	
	Hsp				Τ		П		16. Pasteurized foods used; prohibited food not offered	-
		proved Source			•				Pasteurized eggs used when required Yes	
	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Labatt								Chemicals	
	8. Food Received at pro	per temperature			V				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
		from Contamination	n		-				Water only 18. Toxic substances properly identified, stored and used	+
	9. Food Separated & propreparation, storage, dis		ring food						Water/ Plumbing	
	10 Food contact surface	as and Paturnahlas : C	Cleaned and						19. Water from approved source; Plumbing installed; proper	
	Sanitized at 200 p				V				backflow device City approved	
	11. Proper disposition of reconditioned Disca				V	1			20. Approved Sewage/Wastewater Disposal System, proper disposal	
	Pric	ority Foundation	Items (2 Poi	ints) vio	olation	s Req	uire	Cor	rective Action within 10 days	
			`		Ο Ι	N.T.				D.
O I N N C U N O A O S	Demonstration	of Knowledge/ Perso	onnel	R	O I U N T		N A	C O S	Food Temperature Control/ Identification	R
U N O A O	Demonstration 21. Person in charge pre and perform duties/ Cert	esent, demonstration o	onnel of knowledge,		U N		N A	C O	27. Proper cooling method used: Equipment Adequate to	R
U N O A O	Demonstration 21. Person in charge pre and perform duties/ Cert 2	esent, demonstration o tified Food Manager (onnel of knowledge, (CFM)		U N		N A	C O	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Freezer if needed 28. Proper Date Marking and disposition	R
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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)

Establishment Name: Dobbs elementary		Physical A		City/State: Rockwal	ı	License/Permit # Food 6672	Page 2 of 2				
	,		TEMPERATURE OBSERVA	ATIONS							
Item/Location		Temp F	Item/Location	Temp F	Item/Location	<u>on</u>	Temp				
Wif		-3	Main line								
V	Vic		Hot pass	160							
Tom	atoes	39	Cold pass	37							
Chees	e sticks	41									
Вι	ıtter	39									
Bab	y line										
Colo	pass	31									
∕lilk/ST / ⊦	IP not in use										
Item AN INSI	DECEMBER OF VOICE		BSERVATIONS AND CORRECT			E COMPLETONS OF ST	VED AND				
AITIN	PECTION OF YOUR <mark>ES</mark> BELOW:	TABLISHM	ENT HAS BEEN MADE. YOUR ATTE	NTION IS DIRE	CTED TO THI	E CONDITIONS OBSER	EVED AND				
Hot wa	ater at hand sink	< 100-13	1 watch / three compartme	ent							
			•								
	Plans to use both lines this year - not using today Dishmachine confirmed operation using 160'strip										
	milk barrels / no	<u> </u>	<u> </u>								
	zer in buckets 20										
	als in bags / ser										
				and all oth	or foodo o	n oort and taken	to front de				
-			in brown Cambros boxes /	and an our	er roous o	in cart and taken	to front de				
+	Sneeze guards look good										
	Floor looks goods To address smallGap at back door!										
34 To add	ress smallGap	at back o	loor!								
0		4 1		1-1							
			gged meals until next wee								
Unabl	e to confirm stea	am tables	s or milk coolers at insp / v	vill Followu	p						
2	Screening employees at arrival / all wearing masks/										
	Plexiglass shield at pos / stickers on floor walk way and seating for social distancing g										
	e using quats sa	nitizer or	n touched surfaces on line	when scho			/ 0				
Received by: (signature)	oo ahay	10	Print:			Title: Person In Charge	/ Owner				
<u> </u>	tt abuv	<u>/ヒ</u>									
Inspected by: (signature)	ee abov Uy Kirkpo	, , 4	Print:								
Ke	uy Kirkpo	utrick	ンKS			Samples: Y N	# collected				
orm EH-06 (Revised (Ι,	r					