

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Krista Neff Printed /covid	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Hca	Physical Address: 1408 S Goliad	City/State: Rockwall	License/Permit # Food 7712	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Pizza delivery at 12:00	151				
Freezer unit for emergency lunches	-6.3				
2 door upright cooler milk	31-38				
Apple	39				

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. ALL TEMPS TAKEN IN F
	Using same vendors as last year
	Using parent in food service - to have her food handler certified asap
	School is not preparing any lunches all are brought in or picked up from local restaurants RS
	Friday is pizza day... cici's is delivering whole individual pizzas that will be served
	Lunch will be served within 15 mins
W	Whole produce served - discussed apples and edible skin fruit and serving by staff and not selfServe
	Any packaged fruit cups and or hostess cakes - ingredients are by request as well
	Discussed milk and service etc
	Gloves used
W	Discussed using bleach without soap or totally switching to quats wipes . Never using both together for tables only
	If using bleach with soap then need to rinse and sanitize with bleach only at 100 ppm
	If using wipes then avoid using the bleach solution.
35	Best to Store personal items below school items in cooler
	Using digital thermo for checking temps when delivered or receiving
45	Working on floor storage in dry storage - keep shelving painted with epoxy
	Using multi q for kitchen only .. tested at 400 diluted to 200 -400 pom
33	Hot water only reached 107 F at three comp sink will need 110Min to wash dishes
	May not wash anything untilHot water increased
	Hand washing sink is at 102 F which meets the hand washing requirements
	All service is disposable so only washing plastic baskets etc no utensils to wash
	Hands are utensils at this location.
	Will address hot water temp at three comp and send video . Will not use three comp to wash until
	Quats sanitizer to be tested at RT
	Ice machine not used for service for children - used by staff only
W	Maintenance - to shelving / cabinets/etc by church
	All meals are preordered and prepaid

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