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

			icense/Permit # S 0000114						Food Managers Food Handlers Page 1	of _2_				
	rpose of Inspection: 1-Routine 2-Follow Up 3-Comple				4-Inve	stiga	ation		5-CO/Construction 6-Other TOTAL/S	CORE				
Esta	Establishment Name: Contact/Owner N Hamm elementary RISD					_					* Number of Repeat Violations:  ✓ Number of Violations COS:			
-		Addro		tary	Pe	est control :		Н	lood		G	reas	e trap / waste oil : Follow-up: Yes 0/10	0/A
	Gree	enway	driv			hool		06	/22/20		Scl	hool	contract No 🔽	
Mark				Status: Out = not in co	ompliance IN = in reach numbered i	item 1	NO = no Mark $$ in						plicable $COS$ = corrected on site $R$ = repeat violation $W$ - $V$ in appropriate box for $R$	Watch
~		α.		Prio	ority Items (3	Points) viola	ations Req						ive Action not to exceed 3 days	
0 1	oliance Status    N N C   Time and Temperature for Food Safety   N N C   Time and Temperature for Food Safety   N N C   N N N C   N N N N N N N N N N					R	Compliance Sta   O   I   N   N   U   N   O   A				C O			
T	` '	A	s	(F = d)  1. Proper cooling time	legrees Fahrenhe				T	0	A	s	Employee Health  12. Management, food employees and conditional employees;	
	V			1. Proper cooming time	and temperature	•			/				knowledge, responsibilities, and reporting	
·				2. Proper Cold Holding See watch m	temperature(41	l°F/ 45°F)			~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
	3. Proper Hot Holding temperature(135°F)									Preventing Contamination by Hands				
H	4. Proper cooking time and temperature									14. Hands cleaned and properly washed/ Gloves used properly				
				Proper reheating pro	cedure for hot he	olding (165°F i	n 2						15. No bare hand contact with ready to eat foods or approved	-
	V			Hours)									alternate method properly followed (APPROVED Y. N.	)
·	/			6. Time as a Public He	alth Control; pro	ocedures & reco	ords						Highly Susceptible Populations	
				An	proved Source				./				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
													Using precooked	
L				7. Food and ice obtaine good condition, safe, and destruction Labatt	nd unadulterated	d source; Food : l; parasite	in						Chemicals	
				8. Food Received at pro		e			T,				17. Food additives; approved and properly stored; Washing Fru	its
				Temps for milk	on log				~				& Vegetables <b>Water</b>	
				Protection	n from Contami	ination			/				18. Toxic substances properly identified, stored and used Low	
				9. Food Separated & pr preparation, storage, di		_							Water/ Plumbing	
·	/			10. Food contact surfact Sanitized at 200	ces and Returnab ppm/temperatur	oles ; Cleaned are 160'S	nd R		~			i	19. Water from approved source; Plumbing installed; proper backflow device  City approved	
				11. Proper disposition					/				20. Approved Sewage/Wastewater Disposal System, proper disposal	
				Disc	arueu									
-						ation Items (							rective Action within 10 days	
	I N	I N A	COS	Pri			(2 Points)		O I U N	Req N O	uire N A	C O	rective Action within 10 days  Food Temperature Control/ Identification	R
		I N A	C O S	Demonstration 21. Person in charge pr and perform duties/ Ce	n of Knowledge,	e/ Personnel	R		O I	N	N	С		R
U		N A		Demonstration  21. Person in charge pr and perform duties/ Ce 2	iority Founda n of Knowledge, esent, demonstra rtified Food Mar	e/ Personnel ation of knowle nager (CFM)	dge,		O I U N	N	N	C O	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition	R
U		I N A		Demonstration 21. Person in charge pr and perform duties/ Ce	n of Knowledge, resent, demonstra rtified Food Mar mauthorized pers	e/ Personnel ation of knowle nager (CFM) sons/ personnel	dge,		O I U N	N	N	C O	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
U		I N A		Demonstration  21. Person in charge pr and perform duties/ Ce 2  22. Food Handler/ no u 2  Safe Water, Reco  23. Hot and Cold Water	n of Knowledge, esent, demonstra- rtified Food Mar mauthorized persondly and Labeling	e/ Personnel ation of knowle nager (CFM) sons/ personnel Food Package	dge,		O I U N	N	N	C O	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition Good  29. Thermometers provided, accurate, and calibrated; Chemical.	
U		I N A		Demonstration  21. Person in charge pr and perform duties/ Ce 2  22. Food Handler/ no u 2  Safe Water, Reco  23. Hot and Cold Wate GOOd  24. Required records a	n of Knowledge, esent, demonstra ritified Food Mar mauthorized pers ordkeeping and Labeling r available; adeq vailable (shellsto	e/Personnel ation of knowle nager (CFM) sons/ personnel Food Package quate pressure, s	dge,		O I U N	N	N	C O	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition Good  29. Thermometers provided, accurate, and calibrated; Chemical Thermal test strips  2	
U		N A		Demonstration 21. Person in charge pr and perform duties/ Ce 2 22. Food Handler/ no u 2 Safe Water, Reco	n of Knowledge, esent, demonstra ritified Food Mar mauthorized pers ordkeeping and Labeling r available; adeq vailable (shellsto	e/Personnel ation of knowle nager (CFM) sons/ personnel Food Package quate pressure, s	dge,		O I U N	N	N	C O	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition Good  29. Thermometers provided, accurate, and calibrated; Chemical Thermal test strips  2  Permit Requirement, Prerequisite for Operation	
U		N A		Demonstration 21. Person in charge pr and perform duties/ Ce 2 22. Food Handler/ no u 2 Safe Water, Reco 23. Hot and Cold Wate GOOd 24. Required records a destruction); Packaged Commercial Conformance	n of Knowledge, esent, demonstra riffied Food Mar mauthorized pers ordkeeping and Labeling r available; adeq vailable (shellsto Food labeled with Approved	e/Personnel ation of knowle nager (CFM) sons/ personnel Food Package quate pressure, s ock tags; parasit Procedures	dge,		O I U N	N	N	C O	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition Good  29. Thermometers provided, accurate, and calibrated; Chemical Thermal test strips  2  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/ insp sign posted )  Posted  Utensils, Equipment, and Vending	
U		I N A		Demonstration  21. Person in charge pr and perform duties/ Ce 2  22. Food Handler/ no u 2  Safe Water, Reco  23. Hot and Cold Wate GOOd  24. Required records a destruction); Packaged Commercial  Conformance  25. Compliance with V HACCP plan; Variance	n of Knowledge, esent, demonstratified Food Mar mauthorized person Labeling ravailable; adequation variable (shellsto Food labeled with Approved fariance, Specialise obtained for sp	e/Personnel ation of knowle nager (CFM) sons/ personnel Food Package quate pressure, s ock tags; parasit  Procedures lized Process, an ecialized	dge,		O I U N	N	N	C O	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition Good  29. Thermometers provided, accurate, and calibrated; Chemical Thermal test strips  2  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/ insp sign posted )  Posted  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used	
U		N A		Demonstration  21. Person in charge pr and perform duties/ Ce 2  22. Food Handler/ no u 2  Safe Water, Reco  23. Hot and Cold Wate Good  24. Required records a destruction); Packaged Commercial  Conformance  25. Compliance with V HACCP plan; Variance processing methods; m Time and temp	n of Knowledge, esent, demonstra ritified Food Mar mauthorized pers ordkeeping and Labeling r available; adeq vailable (shellsto Food labeled with Approved ariance, Speciale e obtained for spe anufacturer instr	e/Personnel ation of knowle nager (CFM) sons/ personnel Food Package quate pressure, s ock tags; parasit  Procedures lized Process, an ocialized ructions	dge,		O I U N	N	N	C O	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition Good  29. Thermometers provided, accurate, and calibrated; Chemical Thermal test strips  2  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/ insp sign posted )  Posted  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  Equipped	
U		N A		Demonstration  21. Person in charge pr and perform duties/ Ce 2  22. Food Handler/ no u 2  Safe Water, Reco  23. Hot and Cold Wate Good  24. Required records a destruction); Packaged Commercial  Conformance  25. Compliance with V HACCP plan; Variance processing methods; m Time and temp	n of Knowledge, esent, demonstrartified Food Mar mauthorized personal Labeling ravailable; adequaliable (shellsto Food labeled with Approved fariance, Specialic elobtained for spanufacturer instracturer instractur	e/Personnel ation of knowle nager (CFM) sons/ personnel Food Package quate pressure, s ock tags; parasit  Procedures lized Process, an ocialized ructions	dge,		O I U N	N	N	C O	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition Good  29. Thermometers provided, accurate, and calibrated; Chemical Thermal test strips  2  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/ insp sign posted)  Posted  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
U		A A		Demonstration  21. Person in charge pr and perform duties/ Ce 2  22. Food Handler/ no u 2  Safe Water, Reco  23. Hot and Cold Wate GOOd  24. Required records at destruction); Packaged Commercial  Conformance  25. Compliance with V HACCP plan; Variance processing methods; m Time and temp Con  26. Posting of Consum	esent, demonstrartified Food Mar mauthorized personal Labeling r available; adequivailable (shellstore Food labeled with Approved fariance, Specialic electronic obtained for spanufacturer instracturer instracturer instracturer decorded sumer Advisor; er Advisories; rae	e/Personnel ation of knowle nager (CFM) sons/ personnel Food Package quate pressure, sock tags; parasit  Procedures lized Process, an eccialized ructions  y aw or under coo	dge, safe see		O I U N	N	N	C O	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition Good  29. Thermometers provided, accurate, and calibrated; Chemical Thermal test strips  2  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/ insp sign posted)  Posted  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch  33. Warewashing Facilities; installed, maintained, used/	
U		N A		Demonstration  21. Person in charge pr and perform duties/ Ce 2  22. Food Handler/ no u 2  Safe Water, Reco  23. Hot and Cold Wate GOOd  24. Required records a destruction); Packaged Commercial  Conformance  25. Compliance with V HACCP plan; Variance processing methods; m Time and temp Con	n of Knowledge, esent, demonstratified Food Mar mauthorized pers ordkeeping and Labeling r available; adeq vailable (shellsto Food labeled with Approved fariance, Specialise e obtained for sp anufacturer instr recorded sumer Advisory er Advisories; ra inder/Buffet Plat	e/Personnel ation of knowle nager (CFM) sons/ personnel Food Package quate pressure, sock tags; parasit  Procedures lized Process, an eccialized ructions  y aw or under coo	dge, safe see		O I U N	N	N	C O	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition Good  29. Thermometers provided, accurate, and calibrated; Chemical Thermal test strips  2  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/ insp sign posted )  Posted  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch	
U			S	Demonstration  21. Person in charge pr and perform duties/ Ce 2  22. Food Handler/ no u 2  Safe Water, Reco  23. Hot and Cold Wate GOOd  24. Required records and destruction); Packaged Commercial  Conformance  25. Compliance with V HACCP plan; Variance processing methods; m Time and temp Con  26. Posting of Consum foods (Disclosure/Rem Attached to account	esent, demonstrartified Food Mar mauthorized personal Labeling r available; adequatilable (shellstore) Food labeled with Approved fariance, Specialic e obtained for speanufacturer instractore of the same of the	e/Personnel ation of knowle nager (CFM) sons/ personnel Food Package quate pressure, so ock tags; parasit  Procedures lized Process, an occialized ructions  y  aw or under coo ate)/ Allergen La	dge, safe te	on No	O I N I I I I I I I I I I I I I I I I I	NO	N A	C O S	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  Good  29. Thermometers provided, accurate, and calibrated; Chemical Thermal test strips  2  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/ insp sign posted )  Posted  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  Equipped  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  Watch  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	/
				Demonstration  21. Person in charge pri and perform duties/ Ce 2  22. Food Handler/ no u 2  Safe Water, Reconstruction; Packaged Commercial  Conformance 2  25. Compliance with VHACCP plan; Variance processing methods; m Time and temp  26. Posting of Consum foods (Disclosure/Rem Attached to accounted to the consumer of the consumer o	esent, demonstrartified Food Mar mauthorized personal Labeling r available; adequatilable (shellstore) Food labeled with Approved fariance, Specialic e obtained for speanufacturer instractore of the same of the	ation of knowle nager (CFM) sons/ personnel Food Package quate pressure, sock tags; parasit  Procedures lized Process, an accialized ructions  y aw or under coote of the process of the p	dge, safe te	on No		N O	N A	C O S	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition Good  29. Thermometers provided, accurate, and calibrated; Chemical Thermal test strips  2  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/ insp sign posted )  Posted  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Confirmed	
U			S	Demonstration  21. Person in charge pri and perform duties/ Ce 2  22. Food Handler/ no u 2  Safe Water, Reconstruction; Packaged Commercial  Conformance 2  25. Compliance with VHACCP plan; Variance processing methods; m Time and temp  26. Posting of Consum foods (Disclosure/Rem Attached to accounted to the consumer of the consumer o	esent, demonstrartified Food Mar mauthorized persordkeeping and Labeling r available; adequatilable (shellstore) Food labeled with Approved for ainance, Specialic e obtained for spanufacturer instracturer instract	e/Personnel ation of knowle nager (CFM) sons/ personnel Food Package quate pressure, so ock tags; parasit  Procedures lized Process, and occialized ructions  Ty aw or under cood ate)/ Allergen La  Require Corre mination	dge, safe eetive Action	on No	O I N T T	N O	N A N N N N N N N N N N N N N N N N N N	C O S	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  Good  29. Thermometers provided, accurate, and calibrated; Chemical Thermal test strips  2  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/ insp sign posted )  Posted  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  Equipped  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  Watch  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided  Confirmed  ys or Next Inspection, Whichever Comes First	/
U			S	Demonstration  21. Person in charge pri and perform duties/ Ce 2  22. Food Handler/ no u 2  23. Hot and Cold Wate Good  24. Required records a destruction); Packaged Commercial  Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Time and temp  26. Posting of Consum foods (Disclosure/Rem Attached to account of the conformance of	n of Knowledge. esent, demonstratified Food Mar mauthorized persordkeeping and Labeling r available; adeq vailable (shellsto Food labeled with Approved dariance, Speciali e obtained for saluraturer instr recorded sumer Advisory er Advisories; ra inder/Buffet Plat ts  nt) Violations of Food Contam ect contamination	ation of knowle nager (CFM) sons/ personnel Food Package quate pressure, sock tags; parasit  Procedures lized Process, an accialized ructions  y aw or under cootate)/ Allergen Lackage (Corremination) on, rodent/other	dge,  safe  and  oked abel  ective Action  R	on No	O I N T T	N O	N A N N N N N N N N N N N N N N N N N N	C O S	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition Good  29. Thermometers provided, accurate, and calibrated; Chemical Thermal test strips  2  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/ insp sign posted )  Posted  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  Equipped  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  Watch  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided  Confirmed  ys or Next Inspection, Whichever Comes First  Food Identification	/
U			S	Demonstration  21. Person in charge pri and perform duties/ Ce 2  22. Food Handler/ no use 2  23. Hot and Cold Water Good  24. Required records and destruction); Packaged Commercial  Conformance  25. Compliance with Wild HACCP plan; Variance processing methods; many Time and temp Con  26. Posting of Consum foods (Disclosure/Rem Attached to account of the conformance)  Core Items (1 Point of the conformance)  26. Posting of Consum foods (Disclosure/Rem Attached to account of the conformance)  26. Posting of Consum foods (Disclosure/Rem Attached to account of the conformance)  26. Posting of Consum foods (Disclosure/Rem Attached to account of the conformance)  26. Posting of Consum foods (Disclosure/Rem Attached to account of the conformance)  26. Posting of Consum foods (Disclosure/Rem Attached to account of the conformance)  27. Personal Cleanlines Stored low  38. Wiping Cloths; pro	esent, demonstrartified Food Mar mauthorized persordkeeping and Labeling ravailable; adequation and tabeling ravailable (shellstore Food labeled ariance, Specialise obtained for spenantfacturer instracturer instra	e/Personnel ation of knowle nager (CFM) sons/ personnel Food Package quate pressure, s ock tags; parasit  Procedures lized Process, ar occialized ructions  y aw or under coo atte)/ Allergen La  Require Corre mination on, rodent/other ng or tobacco us	dge,  safe  and  oked abel  ective Action  R	on No	O I N T T	N O	N A N N N N N N N N N N N N N N N N N N	C O S	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition Good  29. Thermometers provided, accurate, and calibrated; Chemical Thermal test strips  2  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/ insp sign posted)  Posted  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  Watch  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Confirmed  ys or Next Inspection, Whichever Comes First  Food Identification  41.Original container labeling (Bulk Food)  Physical Facilities  42. Non-Food Contact surfaces clean	/
U T U			S	Demonstration  21. Person in charge pr and perform duties/ Ce 2 22. Food Handler/ no u 2 23. Hot and Cold Wate GOOd  24. Required records a destruction); Packaged Commercial  Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Time and temp  Con  26. Posting of Consum foods (Disclosure/Rem Attached to accoun  Core Items (1 Poin  Prevention  34. No Evidence of Ins animals  35. Personal Cleanlines Stored low  36. Wiping Cloths; pro In solution	n of Knowledge, esent, demonstra ritified Food Mar mauthorized pers ordkeeping and Labeling r available; adeq vailable (shellsto Food labeled with Approved fariance, Speciali e obtained for spanufacturer instr recorded sumer Advisories; ra inder/Buffet Plat ts  nt) Violations of Food Contain ect contamination ess/eating, drinkin perly used and si	e/Personnel ation of knowle nager (CFM) sons/ personnel Food Package quate pressure, s ock tags; parasit  Procedures lized Process, ar occialized ructions  y aw or under coo atte)/ Allergen La  Require Corre mination on, rodent/other ng or tobacco us	dge,  safe  and  oked abel  ective Action  R	on No	O I N T T	N O	N A N N N N N N N N N N N N N N N N N N	C O S	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  Good  29. Thermometers provided, accurate, and calibrated; Chemical Thermal test strips  2  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/ insp sign posted)  Posted  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  Equipped  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  Watch  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided  Confirmed  ys or Next Inspection, Whichever Comes First  Food Identification  41. Original container labeling (Bulk Food)  Physical Facilities  42. Non-Food Contact surfaces clean  Watch  43. Adequate ventilation and lighting; designated areas used	/
U			S	Demonstration  21. Person in charge pri and perform duties/ Ce 2  22. Food Handler/ no use 2  23. Hot and Cold Water Good  24. Required records and destruction); Packaged Commercial  Conformance  25. Compliance with Wild HACCP plan; Variance processing methods; many Time and temp Con  26. Posting of Consum foods (Disclosure/Rem Attached to account of the conformance)  Core Items (1 Point of the conformance)  26. Posting of Consum foods (Disclosure/Rem Attached to account of the conformance)  26. Posting of Consum foods (Disclosure/Rem Attached to account of the conformance)  26. Posting of Consum foods (Disclosure/Rem Attached to account of the conformance)  26. Posting of Consum foods (Disclosure/Rem Attached to account of the conformance)  26. Posting of Consum foods (Disclosure/Rem Attached to account of the conformance)  27. Personal Cleanlines Stored low  38. Wiping Cloths; pro	in of Knowledge, and Knowledge, assent, demonstratified Food Martinauthorized personal Labeling are available; adequatilable (shellston Food labeled with Approved fariance, Specialize obtained for spanufacturer instracturer instracturer instracturer decorded summer Advisories; rainder/Buffet Platts  int) Violations  of Food Contained to State of Food Contained for Specialize of Food Contained for Specialize obtained for Specialize obtained for Specialize of Food Contained for Food Co	e/Personnel ation of knowle nager (CFM) sons/ personnel Food Package quate pressure, s ock tags; parasit  Procedures lized Process, ar occialized ructions  y aw or under coo atte)/ Allergen La  Require Corre mination on, rodent/other ng or tobacco us	dge,  safe  and  oked abel  ective Action  R	on No	O I N T T	N O	N A N N N N N N N N N N N N N N N N N N	C O S	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  Good  29. Thermometers provided, accurate, and calibrated; Chemical Thermal test strips  2  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/ insp sign posted)  Posted  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  Equipped  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  Watch  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided  Confirmed  ys or Next Inspection, Whichever Comes First  Food Identification  41. Original container labeling (Bulk Food)  Physical Facilities  42. Non-Food Contact surfaces clean Watch	/
U T U			S	Demonstration  21. Person in charge pri and perform duties/ Ce 2  22. Food Handler/ no use 2  23. Hot and Cold Water Good  24. Required records and destruction); Packaged Commercial  Conformance  25. Compliance with Wild HACCP plan; Variance processing methods; many Time and temp Con  26. Posting of Consum foods (Disclosure/Rem Attached to account of the conformance)  Core Items (1 Point of the conformance)  34. No Evidence of Instantianum Stored Iow  35. Personal Cleanlines Stored Iow  36. Wiping Cloths; prolin solution  37. Environmental con Milk coolers  38. Approved thawing	esent, demonstrartified Food Mar mauthorized persordkeeping and Labeling r available; adequatilable (shellstore) Food labeled with Approved fariance, Specialic elobtained for speanufacturer instracturer instructurer instracturer instructurer instructur	e/Personnel ation of knowle nager (CFM) sons/ personnel Food Package quate pressure, sock tags; parasit  Procedures lized Process, and pecialized ructions  Ty aw or under cood teley/ Allergen La  Require Corresionation on, rodent/other and or tobacco usestored	dge,  safe  and  oked abel  ective Action  R	on No	O I N T T	N O	N A N N N N N N N N N N N N N N N N N N	C O S	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition Good  29. Thermometers provided, accurate, and calibrated; Chemical Thermal test strips  2  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/ insp sign posted)  Posted  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Confirmed  ys or Next Inspection, Whichever Comes First  Food Identification  41. Original container labeling (Bulk Food)  Physical Facilities  42. Non-Food Contact surfaces clean Watch  43. Adequate ventilation and lighting; designated areas used Watch  44. Garbage and Refuse properly disposed; facilities maintained	/
U T U			S	Demonstration  21. Person in charge pri and perform duties/ Ce 2  22. Food Handler/ no use 2  23. Hot and Cold Water Good  24. Required records and destruction); Packaged Commercial  Conformance  25. Compliance with Videa HACCP plan; Variance processing methods; methods methods (Disclosure/Rem Attached to account foods (Disclosure/Rem Attached to account foods)  Prevention  34. No Evidence of Insanimals  35. Personal Cleanlines  Stored low  36. Wiping Cloths; proin solution  37. Environmental continuous Milk coolers  38. Approved thawing	n of Knowledge, esent, demonstratified Food Mar mauthorized persordkeeping and Labeling ravailable; adequatilable (shellsto Food labeled with Approved fariance, Specialise obtained for spenantfacturer instracturer	e/Personnel ation of knowle nager (CFM) sons/ personnel Food Package quate pressure, sock tags; parasit  Procedures lized Process, and pecialized ructions  Ty aw or under cood ate)/ Allergen La  Require Corresional on, rodent/other and or tobacco usestored	dge,  safe  dee   dee	on No	O I N T T	N O	N A N N N N N N N N N N N N N N N N N N	C O S	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition Good  29. Thermometers provided, accurate, and calibrated; Chemical Thermal test strips  2  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/ insp sign posted)  Posted  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Confirmed  ys or Next Inspection, Whichever Comes First  Food Identification  41. Original container labeling (Bulk Food)  Physical Facilities  42. Non-Food Contact surfaces clean Watch  43. Adequate ventilation and lighting; designated areas used Watch  44. Garbage and Refuse properly disposed; facilities maintained  45. Physical facilities installed, maintained, and clean Watch	/
U T U			S	Demonstration  21. Person in charge pri and perform duties/ Ce 2  22. Food Handler/ no use 2  23. Hot and Cold Water Good  24. Required records and destruction); Packaged Commercial  Conformance  25. Compliance with Wild HACCP plan; Variance processing methods; many Time and temp Con  26. Posting of Consum foods (Disclosure/Rem Attached to account of the conformance)  Core Items (1 Point of the conformance)  34. No Evidence of Instantianum Stored Iow  35. Personal Cleanlines Stored Iow  36. Wiping Cloths; prolin solution  37. Environmental con Milk coolers  38. Approved thawing	esent, demonstrartified Food Mar mauthorized persordkeeping and Labeling ravailable; adequation and tabeling ravailable (shellstore Food labeled ariance, Specialice obtained for spanufacturer instracturer instracturer instracturer) er Advisories; rainder/Buffet Platts of Food Contained to Violations of Food Contained contained in the Violations ect contamination perly used and stamination method er Use of Utensit, & linens; prop	e/Personnel ation of knowle nager (CFM) sons/ personnel Food Package quate pressure, so the procedures lized Process, and pecialized ructions Ty aw or under cood the Allergen Late (Procedure Late (Procedure) Allergen (P	dge,  safe  dee   dee	on No	O I N T T	N O	N A N N N N N N N N N N N N N N N N N N	C O S	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition Good  29. Thermometers provided, accurate, and calibrated; Chemical Thermal test strips  2  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/ insp sign posted)  Posted  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  Equipped  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Confirmed  ys or Next Inspection, Whichever Comes First  Food Identification  41. Original container labeling (Bulk Food)  Physical Facilities  42. Non-Food Contact surfaces clean Watch  43. Adequate ventilation and lighting; designated areas used Watch  44. Garbage and Refuse properly disposed; facilities maintained  45. Physical facilities installed, maintained, and clean	/

## **Retail Food Establishment Inspection Report**

"Tasha"

## City of Rockwall

Received by: Latasha White	Print:	Title: Person In Charge/ Owner Cpfm
Inspected by: Kelly kirkpatrick RS	Print:	<b>Business Email:</b>

Form EH-06 (Revised 09-2015)

Establishmen <b>Hamm</b>	nt Name: <b>elementary</b>	Physical A <b>2911</b> (	ddress: Greenway	City/State: Rockwal		ge <u>2</u> of <u>2</u>						
Item/Locatio	on.	Tomp F	TEMPERATURE OBSERVA  Item/Location		Item/Location	Temp						
Main line		Temp F		39		Тептр						
		0.0	Cold pass main		Baby line	07						
ice cr	ream freezer	-2.3	Cold wells	25	Cold pass	37						
Milk	k cooler 37	40/41	Wic	36/37	Hot pass	172						
Н	lot pass /	147	Tomatoes	37	Steam table meat	159						
	Beans	153	Beans	39	Steam table beans	189						
Ste	eam table		Sample meal	37	Cold wells non Tos	6						
	Meat	167	Butter	36	Ice cream	26						
	Beans	169	Wif	-7	Milk	40						
		OB	SERVATIONS AND CORRECTI	VE ACTION	NS							
	AN INSPECTION OF YOUR <mark>ES</mark> NOTED BELOW: temps in F	TABLISHME	ENT HAS BEEN MADE. YOUR ATTEN	ΓΙΟΝ IS DIRE	CTED TO THE CONDITIONS OBSERVED A	AND						
	lot water at hand sink	126 /										
S	anitizer in buckets 20	00 ppm										
			torage placing on tray o	n top for a	access during meal							
Р	lans for no left overs											
D	ry storage looks goo	d										
Н	lot water in restroom	120 / equ	uipped									
V	Vatch bug light place	ment r	near door watch deliveri	es								
lo	ce machine full unable	e to see i	nside									
D	Dishmachine sanitizing at 160 SR											
	<del>-</del>		ts in boxes in freezer sli									
		ensation	in both milk coolers to wat	ch and ac	ddress ( milk stored in crates)							
	Test strips on site											
	Calibrating thermos daily											
Received by: (signature)	See abov	/e	Print:		Title: Person In Charge/ Owner	er						
Inspected by (signature)	See abou		Print:									
. 5/	Kelly kirkþa	urick	(KS		Samples: Y N # collect							