

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
- Vomit clean up
- Employee health

Date: 08/26/2020	Time in: 10:36	Time out: 11:26	License/Permit # FS 0000114	Est. Type Elementary	Risk Category Hsp	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine	<input type="checkbox"/> 2-Follow Up	<input type="checkbox"/> 3-Complaint	<input type="checkbox"/> 4-Investigation	<input type="checkbox"/> 5-CO/Construction	<input type="checkbox"/> 6-Other	TOTAL/SCORE
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Establishment Name: Hamm elementary	Contact/Owner Name: RISD	* Number of Repeat Violations: _____	1/99/A
Physical Address: 2911 greenway drive	Pest control : School	✓ Number of Violations COS: _____	
Hood: New		Grease trap : New	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch
 Mark the appropriate points in the OUT box for each numbered item Mark ✓ in appropriate box for IN, NO, NA, COS Mark an ✓ in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓				✓					
1. Proper cooling time and temperature Batch cooking						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓					✓					
2. Proper Cold Holding temperature(41°F/ 45°F) See						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Posting					
	✓					Preventing Contamination by Hands					
3. Proper Hot Holding temperature(135°F) See						14. Hands cleaned and properly washed/ Gloves used properly					
	✓					15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Gloves					
				✓		Highly Susceptible Populations					
6. Time as a Public Health Control; procedures & records Service only						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Precooked					
Approved Source						Chemicals					
	✓					17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water					
	✓					18. Toxic substances properly identified, stored and used Watch					
Protection from Contamination						Water/ Plumbing					
	✓					19. Water from approved source; Plumbing installed; proper backflow device City approved					
	✓					20. Approved Sewage/Wastewater Disposal System, proper disposal					
				✓							
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Labatt											
8. Food Received at proper temperature Log near back door to confirm TCS											
	✓										
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting											
	✓										
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature 180											
	✓										
11. Proper disposition of returned, previously served or reconditioned Discarded											

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓					✓					
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 3						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature No left overs					
	✓					✓					
22. Food Handler/ no unauthorized persons/ personnel 2						28. Proper Date Marking and disposition Good					
Safe Water, Recordkeeping and Food Package Labeling						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Actively using 4					
	✓					Permit Requirement, Prerequisite for Operation					
	✓					30. Food Establishment Permit (Current/ insp sign posted) 2020					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped					
Consumer Advisory						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used New facility					
	✓					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Yes					

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
	✓					✓					
34. No Evidence of Insect contamination, rodent/other animals New						41. Original container labeling (Bulk Food)					
	✓					Physical Facilities					
35. Personal Cleanliness/eating, drinking or tobacco use LOW						42. Non-Food Contact surfaces clean					
	✓					43. Adequate ventilation and lighting; designated areas used New					
	✓					44. Garbage and Refuse properly disposed; facilities maintained Watch					
				✓		45. Physical facilities installed, maintained, and clean					
36. Wiping Cloths; properly used and stored In buckets						46. Toilet Facilities; properly constructed, supplied, and clean Equipped					
	✓					47. Other Violations					
37. Environmental contamination											
	✓										
38. Approved thawing method Pull thaw / cooking											
Proper Use of Utensils											
	✓										
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used											
1											
40. Single-service & single-use articles; properly stored and used Paper towels in RR											

