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
Employee health

	ate: R/2	96/2	20	20	Time in: Time of 11:2		FS 0		11/	L			Est. Type Elementary	Risk Category Hsp	Page <u>1</u> of <u>2</u>	2
						llow Up	3-Complai		4-Inv		ation	<u>.</u> [5-CO/Construction	6-Other	TOTAL/SCOR	₹E
Es	tabli	ishme	ent l	Nan	ne:	Cont	act/Owner N						★ Number of Repeat Violation ✓ Number of Violations COS	ons:	101112,5001	
_		n el			ary	Pest contr			Hood		Gı	rease		ollow-up: Yes	1/99/ <i>P</i>	1
	,	eenw				School		!	New		Nev	W	No.	0 🗹		
M					Out = not in compliance points in the OUT box for each number	bered item	Mark •	$O = \text{not o}$ $\int \text{in app}$					plicable COS = corrected on site of NA, COS Mark		lation W-Watcl	h
_			a		Priority Iter	ms (3 Points) violations	Requir					ive Action not to exceed 3 days			
O	I N	iance N O	N A	C O	Time and Temperature		ety	R	O I U N		e Stat N A	C O	Employ	voo Hoolth		R
T	14	U	А	s	(F = degrees Fall 1. Proper cooling time and tempe				T	' 0	A	s	12. Management, food employee	yee Health	employees:	
		/			Batch cooking	rature			V				knowledge, responsibilities, and		employees,	
					2. Proper Cold Holding temperate	ure(41°F/ 45°F	7)						13. Proper use of restriction and	exclusion; No disc	charge from	
	•				See			Ш					eyes, nose, and mouth Posting			
	/				3. Proper Hot Holding temperatur See								Preventing Conta	·		
	<				4. Proper cooking time and temper Logs / no raw meats cooked all Pr	erature recooked			V	1			14. Hands cleaned and properly	washed/Gloves u	ised properly	
		_			5. Proper reheating procedure for Hours)	hot holding (1	65°F in 2						15. No bare hand contact with realternate method properly follow			
					,	-1	P						Gloves	ved (MTROVED	111/	
					6. Time as a Public Health Contro Service only	or, procedures	& records							tible Populations		
					Approved So	ource			V				 Pasteurized foods used; proh Pasteurized eggs used when requ 		tered	
					7. Food and ice obtained from ap	proved source:	Food in						Precooked			
	/				good condition, safe, and unadult destruction Labatt	terated; parasit	е						Che	emicals		
					8. Food Received at proper temper	erature							17. Food additives; approved and	d properly stored	Washing Fruits	
	/				Log near back door		n TCS		V	1			& Vegetables Water	a property storea,	vv usimig 1 runs	
					Protection from Co	ontamination							18. Toxic substances properly id	dentified, stored an	d used	
					9. Food Separated & protected, pr		g food						Watch			
	•				preparation, storage, display, and									Plumbing		
	/				10. Food contact surfaces and Re Sanitized at <u>200</u> ppm/temp		aned and		V				19. Water from approved source backflow device City approved	-		
		\			11. Proper disposition of returned reconditioned Discarded	d, previously so	erved or		V				20. Approved Sewage/Wastewardisposal	ter Disposal Syster	m, proper	
					Distaiuet			1	"							1
							ame (2 Pa	inte) w	olation	e Par	uiro	Cor	rective Action within 10 days			
0	I	N	N A	C	Priority Fo	oundation It		oints) vi	O I	N	N	C	rective Action within 10 days	Control/Identific	ention	R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: David Rappin / Dana	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Hamm elementary		Physical A	ddress: Jreenway dr	City/State: Rockwal		ge <u>2</u> of <u>2</u>					
	, , , , , , , , , , , , , , , , , , ,	1 = 0	TEMPERATURE OBSERVA	TIONS							
Item/Location		Temp F	<u>Item/Location</u>	Temp F	Item/Location	Temp					
Cooked grav	ked gravy		149 Baby line		Wic	31					
Mair	Main line		Cold pass	34	Tomatoes	37					
Cold wells 23/-5			Hot pass	154	Cheese / cheese						
Cold pass		35	Nuggets	140	Wif	-16					
Hot	Hot pass		Milk cooler	33							
Milk co	oler as	32	Freeze well	-7							
		OB	SERVATIONS AND CORRECT	IVE ACTION	NS						
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:										
Hot wa	Hot water 110 / 113 hand sinks / three comp										
<u> </u>	All meals in containers and bags no trays / milk in bag as well / no line service										
	Gloves used to touch rte foods										
	Will batch cook as needed as numbers are not determined yet										
	Documenting time and temp on logs for cooking and then equipment logs for holding Sneeze guards are in place and all meals are put together by staff and bag is handed over										
		-	a all meals are put togeth	er by stair	and bag is nanded over						
	er in bucket 20										
+	Watch detergent pouches etc over three comp sink and keep low										
<u> </u>	Dishmachine is sanitizing by hot water 160 strips to confirm										
+	Watch for dented cans - one borderline										
40 Avoid	Avoid storing paper unprotected towels in restroom										
Discus	Discussed receiving log										
1 1	Employees in masks / students space out with stickers and assistance from teachers etc / employees screened at arrival										
	ing surfaces wi	th quats r	<u> </u>		m:						
Received by: (signature)	ee abov Uy Kirkpa	/e	Print:		Title: Person In Charge/ Own	er					
Inspected by:			Print:								
$\kappa^{\text{(signature)}}$	Uv Kírkha	atríck	RS								
7,00	,	5515			Samples: Y N # colle	cted					