e q ı Follov	ıi vu	rec		of \$50.00 is after 1st		City of	Roo	ckw		t In	spo	ecti	ion Report	S	Allergy po Vomit clea Employee	olicy/trainin an up	зg
Date: 08/2		8/20)23	Time in: 11:25	Time out: 12:17	License/F			14				P. 2	ood handler	Food managers 2	Page <u>1</u> of _	2
Purp Estab				ction: 1-Routine	2-Follow Up	3-Compla			-Invo	estig	atio	n	5-CO/Constru * Number of R		6-Other	TOTAL/SCO	RE
Ham	m	Eler	ner	ntary	F	ISD	Ivanie				-1		✓ Number of V	iolations C	cos:	2/98//	Δ
Physic 2911 g					School			Ho Jur	ood ne			reas	e trap/ waste oil: er		Follow-up: Yes	2/50//	
Mark				Status: Out = not in co e points in the OUT box for	$\frac{IN}{IN} = in con$	npliance N Mark		ot obse					$\begin{array}{l} \text{oplicable} & \text{COS} = co\\ \text{O, NA, COS} \end{array}$	orrected on Ma	site \mathbf{R} = repeat vic rk an $\sqrt{10}$ in appropri	blation W-Wate ate box for R	ch
							-	uire I	mme	diate	Cor	rrect	tive Action not to ex				_
Comp O I U N	1	nce Sta N N D A	C 0		nperature for Food egrees Fahrenheit)	Safety	R	C T		N O		C 0		Emp	loyee Health		F
T	~		S	1. Proper cooling time			T	1		,		S	12. Management, fo knowledge, respons		yees and conditional nd reporting	employees;	T
	2. Proper Cold Holding temperature(41°F/ 45°F)										*		nd exclusion; No dis	charge from	┢		
~	✓ See					V	V				eyes, nose, and mo To post sign a		nd sinks				
~	3. Proper Hot Holding temperature(135°F) 4. Proper cooking time and temperature										Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly						
	V			5. Proper reheating pro-	<u>,</u>	ng (165°F in 2			~						ready to eat foods of		+
	V			Hours)		-			~	•					lowed (APPROVED		
		/		6. Time as a Public Hea Hsp	alth Control; procedu	ares & records					1				eptible Populations		
				Ар	proved Source				~	,			16. Pasteurized foo Pasteurized eggs us Frozen liquid	sed when r	rohibited food not of equired	fered	
	•	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Oak farms labbat						_1		<u> </u>		Tiozen liquid		hemicals			
V	•			8. Food Received at pro				T		,			& Vegetables	approved	and properly stored;	Washing Fruits	T
ľ				-	n from Contaminat	ion				,			Water 18. Toxic substance	es properly	v identified, stored ar	nd used	+
~				9. Food Separated & pr preparation, storage, di	otected, prevented d	<u> </u>					<u> </u>			Wate	er/ Plumbing		
~	•			10. Food contact surfact Sanitized at 200	es and Returnables	Cleaned and		Γ	~	,			19. Water from app backflow device City approv		rce; Plumbing install	ed; proper	Γ
	v			11. Proper disposition of reconditioned					~	,					water Disposal Syste	m, proper	T
			1	Pri	ority Foundatio	n Items (2 Po	_					_	rrective Action with	in 10 days	S		
O I U N T		N N D A	C O S	Demonstration	n of Knowledge/ Pe	rsonnel	R			N O	N A	C O S	Food Te	emperatur	re Control/ Identific	cation	R
~	•			21. Person in charge pr and perform duties/ Cer 2					~	,			27. Proper cooling Maintain Product T		ed; Equipment Ade	quate to	
~	'			22. Food Handler/ no u 2	nauthorized persons	/ personnel		2	2			~	28. Proper Date Ma Opened grate		disposition a dated 8/15- c	liscarded	T
				Safe Water, Reco	rdkeeping and Foo Labeling	d Package			~	•			29. Thermometers j Thermal test strips	provided, a	accurate, and calibrat	ed; Chemical/	
V	•		1	23. Hot and Cold Wate See	r available; adequate	e pressure, safe					<u> </u>	I	-		, Prerequisite for O		
~	•			24. Required records av destruction); Packaged Commercial	vailable (shellstock t				~	,			30. Food Establish Posted	ıment Per	mit (Current/ insp s	ign posted)	
			T	25. Compliance with V	with Approved Pro ariance, Specialized					1					ipment, and Vendin cilities: Accessible a	-	+
	•			HACCP plan; Variance processing methods; m Logs show time	anufacturer instructies and temps				~	•			supplied, used Equipped				
				Con	sumer Advisory				~	,			32. Food and Non-1 designed, construct		act <u>surfaces cleanable</u> ed	e, properly	
~	•			26. Posting of Consume foods (Disclosure/Rem Attached to account	inder/Buffet Plate)/				~	,			33. Warewashing F Service sink or cur		nstalled, maintained, facility provided	used/	
		u v I v		Core Items (1 Poir	nt) Violations Req	uire Corrective							ys or Next Inspection	on , Whic	<u>hever C</u> omes First		
O I U N T		N N D A	C O S	Prevention	of Food Contamina	ation	R			N O	N A	C O S			Identification		I
~	•			34. No Evidence of Ins animals	,				~	2			41.Original contain Stored in bag	er labeling Is in wh	g (Bulk Food) ite rolling		
~	1			35. Personal Cleanlines Stored Sep	ss/eating, drinking or	tobacco use			1	1				5	cal Facilities		
~	1			36. Wiping Cloths; pro Stored in buck 37. Environmental cont	iets .	d			~				42. Non-Food Cont		es clean	areas used	_
							+		~	_			<u>^</u>		erly disposed; faciliti		-
	r 1			38. Approved thawing COOKING OF COO	er												
										,			45. Physical faciliti	es installe	d, mainfained and el	ean	1
_/ *					er Use of Utensils	used. stored		_	<u> </u>	<u> </u>			45. Physical faciliti 46. Toilet Facilities				
				Prop 39. Utensils, equipmen dried, & handled/ In us 40. Single-service & si	er Use of Utensils t, & linens; properly se utensils; properly	used		_	<u>レ</u> レ	, , ,		_		; properly	d, maintained, and cl		

Retail Food Establishment Inspection Report

City of Rockwall

(Printed) LaTasha White	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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Establishme Hamm	ent Name: Elementary	Physical A 2911		City/State: Rockwal		ge <u>2</u> of <u>2</u>
Item /I a cot	·	Tomm	TEMPERATURE OBSERVAT	-	Item/Iterestion	Tomm F
Item/Location Baby line		<u>Temp F</u>	Item/Location	<u>Temp F</u>	Item/Location	Temp F
			Main line		Wic	35
	Hot pass	153.7	_	38/40	Tomatoes	38
(Cold pass	33	Steam table		Cheese mix	35
	Milk	34/35	Veggies / orange chicker		Cheese	39
	Steam tables		Rice	149	Wif	
Rice / orange chicken		168/154	Hot pass	170		
Mix	Mixed veggies		Orange chicken	139		
(Cold well	35	Cold pass	35	Cold Well	32
37 1			SERVATIONS AND CORRECTIVE THAS BEEN MADE. YOUR ATTENT		NS CTED TO THE CONDITIONS OBSERVED .	AND
	NOTED BELOW: All temps F Hot water at hand sink	s 126/12	8/three comp 122			
	Confirmed Dishmachir		•			
5	Sanitizer in buckets 20	00				
W E	Best to store washed	tomatoes	s over boxes in wic			
28 [Date marking - when	cheese e	tc is opened not to use past	the 6th d	lay or manuf date whichever is	shorter
Received by (signature)	See abov	/e	Print:		Title: Person In Charge/ Own	r
Inspected b (signature)	See abov Kelly kirkpo	itrick	\mathcal{R}			
Form EH-06 (Revised 09-2015)				Samples: Y N # colle	cted