e q u follov	ı i r vup	ec		of \$50.00 is after 1st		City of	Rocl	kw		In	spe	ect	tion Report	ing			
					Time out: <b>9:12</b>								$\begin{array}{c c} & \text{Food Managers} \\ \hline 2 & 1 \end{array}  \begin{array}{c} \text{Page } \underline{1} \\ \end{array}  \text{of} \\ \end{array}$	f_2_			
<b>Purp</b> Establ				tion: 1-Routine	2-Follow Up	<b>3-Compla</b> Contact/Owner		4	-Inve	stiga	atio	n	5-CO/Construction     6-Other     TOTAL/SC     * Number of Repeat Violations:	ORE			
Ham	m e	elen	nen			RISD	ivanie.				1		✓ Number of Violations COS:	)/Δ			
Physic 2911 g					Scho			Ho Jun					se trap : Follow-up: Yes U/ 1000				
Mark	Con the a	<b>mplia</b> approp	nce S priate	Status: Out = not in co points in the OUT box for	$\frac{IN}{IN} = in constants constants of the second $	mpliance N n Mark	$\mathbf{O} = \text{not}$ $\mathbf{V}$ in a						pplicable $COS = corrected on site O, NA, COS Mark an V in appropriate box for R$	atch			
Comp	lian	ce Sta	atus	Pric	ority Items (3 P	oints) violation	s Requi		<i>nmea</i> Compl				tive Action not to exceed 3 days				
O I U N T	I N N C Time and Temperature for Food Safety R					O U T	I N	N O	N A	C O S	Employee Health						
	V	•		1. Proper cooling time and temperature Discussed					~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting				
	,	2. Proper Cold Holding temperature(41°F/ 45°F)										13. Proper use of restriction and exclusion; No discharge from					
	See     3. Proper Hot Holding temperature(135°F)					eyes, nose, and mouth Poster to move to hand sink											
V	See See     4. Proper cooking time and temperature     Logs look good									Preventing Contamination by Hands           14. Hands cleaned and properly washed/ Gloves used properly							
	Logs look good         Image: Constraint of the second										15. No bare hand contact with ready to eat foods or approved						
	V		Gloves and útens						alternate method properly followed (APPROVED Y_N_) Gloves and utensils								
	6. Time as a Public Health Control; procedures & records Hsp group									Highly Susceptible Populations           16. Pasteurized foods used; prohibited food not offered							
				Approved Source									Pasteurized eggs used when required Precooked in bags				
~	•			7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Labbat									Chemicals				
~	•			8. Food Received at pr Logging on log					~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
					9 n from Contamina	tion			· /				Water           18. Toxic substances properly identified, stored and used				
	,			9. Food Separated & pr preparation, storage, di		during food			•				Stored in mop room Water/ Plumbing				
<i>v</i>	•			No raw meats on site 10. Food contact surfac Sanitized at <u>200</u>	10.11	; Cleaned and			~				19. Water from approved source; Plumbing installed; proper backflow device				
	~	•		11. Proper disposition reconditioned					~				City approved 20. Approved Sewage/Wastewater Disposal System, proper disposal				
0 1	N	N	С		•	· · · · · ·	pints) ı R	0	) I	N	Ν	С		F			
U N T	0	A	O S	21. Person in charge pr and perform duties/ Ce		on of knowledge,		U T		0	A	O S	Food Temperature Control/ Identification           27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature				
~	,			2 22. Food Handler/ no u	inauthorized persor	s/ personnel			~				28. Proper Date Marking and disposition Good				
			<u> </u>	Safe Water, Reco	ordkeeping and Fo Labeling	od Package			~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips				
~	<b>'</b>			23. Hot and Cold Wate Good	er available; adequa	te pressure, safe			<u> </u>	<u> </u>			Dials calibrating daily Permit Requirement, Prerequisite for Operation				
·	•			24. Required records a destruction); Packaged Commercial		tags; parasite			~				30. Food Establishment Permit (Current/ insp sign posted )				
	•			25. Compliance with V HACCP plan; Variance processing methods; m Time and temp	e obtained for speci anufacturer instruc recorded	d Process, and alized			~				Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used				
		<u> </u>	T	26. Posting of Consum	er Advisories; raw	or under cooked			~				<ul> <li>32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used</li> <li>33. Warewashing Facilities; installed, maintained, used/</li> </ul>				
				foods (Disclosure/Rem Ingredients by reque	ninder/Buffet Plate)	Allergen Label			~				Service sink or curb cleaning facility provided Confirmed				
0 I	N		С				e Action	0	) I	Ν	N	С		F			
U N T	0		0 S	Prevention 34. No Evidence of Ins	of Food Contamin			U T		0	A	0 S					
				animals 35. Personal Cleanline	,		+			~							
	,	-	-	36. Wiping Cloths; pro	operly used and stor		+	_					Physical Facilities           42. Non-Food Contact surfaces clean				
		•		Stored in buck 37. Environmental con	kets		+	-	~				43. Adequate ventilation and lighting; designated areas used				
~		-	-	38. Approved thawing	method		+		~				44. Garbage and Refuse properly disposed; facilities maintained	+			
-				Prop	er Use of Utensils				~				45. Physical facilities installed, maintained, and clean	+			
~	•			39. Utensils, equipmen dried, & handled/ In u Watch	it, & linens; properl	y used			~				Watch 46. Toilet Facilities; properly constructed, supplied, and clean Equipped				
	•			40. Single-service & si and used	ingle-use articles; p	roperly stored				~			47. Other Violations				

## **Retail Food Establishment Inspection Report**

## City of Rockwall

(signature) Israel Montoya	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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Establishment Name: Hamm elementary	Physical A 2911 Q	greenway	City/State: Rockwal		2 of 2					
Item/Location	Temp F	TEMPERATURE OBSERVA Item/Location	TIONS Temp F	Item/Location	Temp F					
Baby line	<u>remp r</u>	Main line		Cold wells						
Milk	36	Milk	39	Bottom pan / metal insert on top	29 /66					
Steam table 1 ambient	187 /189	Steam table 1	180's	Ice cream freezer	5.6					
Steam table 2 ambient	200/181/202	Steam table 2	170's	Wif	-2.3					
Cold pass	39/40.3	Hot pass	172	Wic						
Sandwiches	41	Potatoes	165	Enchiladas						
Hot pass	166	Cold pass	30	36-37-38-38						
Potatoes	168	Nuggets	30	Cheese	38					
Item AN INSPECTION OF YOUR ES	-	SERVATIONS AND CORRECT		NS CTED TO THE CONDITIONS OBSERVED A						
Number NOTED BELOW: temps in F			HON IS DIKE	CTED TO THE CONDITIONS OBSERVED A						
	Hot water at all hand sinks 100-119									
	Ice machine full - unable to see inside - unit is cleaned weekly per manager Sanitizer in bucket 200 ppm									
	Will remove inserts on both lines in cold wells to allow it to hold foods colder temps									
	Discussed ice cream handling issue									
Dishmachine at 160 S	Dishmachine at 160 SR									
Discussed Cooling do	Discussed Cooling down left overs! Great technique									
	Great date marking when needed									
Gloves used to touch	Gloves used to touch rte foods									
Will need employee he	Will need employee health poster at hand sink									
Would be good to inve	Would be good to invest in a digital thermo for quick temps and larger read out!									
(signature) See abov	'e	Print:		Title: Person In Charge/ Owner						
(signature) See abov Inspected by: (signature) Kelly kirkpo	ıtríck	Print:								
Form EH-06 (Revised 09-2015)	_			Samples: Y N # collect	ed					