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

Date:			'OO	0 1	Time in:								Est. Type	Risk Category	Page 1 of 2
	02/03/2021 12:40 1:40 Food Purpose of Inspection: 12:40 2-Follow Up 3-Complain								atio	n	Elem 5-CO/Construction	Hsp 6-Other	TOTAL/SCORE		
Establishment Name: Contact/Owner N											4110	11	* Number of Repeat Violations: ✓ Number of Violations COS:		TOTAL/SCORE
	Hartman elementary RISD Physical Address: Pest control:							Hood Grease			G	reas		Follow-up: Yes	
	Petaluma School contract								August Summer			ımme	er r	N₀ LI PICS	
Ma	Compliance Status: Out = not in compliance No = not observed No = not applicable COS = corrected on site Mark the appropriate points in the OUT box for each numbered item NO = not observed No = not applicable COS = corrected on site 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															
O U	O I N N C U N O A O Time and Temperature for Food Safety						2	O I N N C U N O A O Employee Health						yee Health	R
Т		_		S	Proper cooling time and temperature			T	T S 12. Management, food employees						employees;
		V			Using freezer				•				knowledge, responsibilities, and		
	/				2. Proper Cold Holding temperature(41°F/ 45°F) See				/	,			13. Proper use of restriction and eyes, nose, and mouth	charge from	
	/				3. Proper Hot Holding temperature(135°F) See				Preventing Contamination by Hand					nds	
	/				Proper cooking time and temperature All precooked / logs				14. Hands cleaned and properly washed/ Gloves					ised properly	
					5. Proper reheating procedure for hot holding ($165^{\circ}F$ in 2 Hours)				15. No bare hand contact with ready to eat foods or alternate method properly followed (APPROVED						
					Hours) 6. Time as a Public Health Control; procedures & records				Gloves						
	•				Hsp / only service				Highly Susceptible Popul 16. Pasteurized foods used; prohibited food			•	fered		
					Approved Source				Pasteurized eggs used when required Precooked						lered
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite										
		good condition, safe, and unadulterated; parasite destruction Labbat											Ch	emicals	
	/				8. Food Received at proper temperature					,			17. Food additives; approved at & Vegetables	nd properly stored;	Washing Fruits
		On wall							•	,			Water 18. Toxic substances properly i	dentified, stored an	d used
			Protection from Contamination 9. Food Separated & protected, prevented during food												
	'			preparation, storage, display, and tasting No raw meats received										/ Plumbing	
	/				10. Food contact surfaces and Returnables; Cleaned and Sanitized at <u>200</u> ppm/temperature 160 surface				/	,			19. Water from approved source backflow device City approved	e; Plumbing install	ed; proper
		/			11. Proper disposition of returned, previously served or reconditioned No returns				/	,			20. Approved Sewage/Wastewa disposal	ater Disposal System	m, proper
	<u> </u>				Priority Foundation Items (2 I	Point	ts) v	violar	tions	Req	uire	e Cor	rective Action within 10 days		
O U	I N	N O	N A	C	Demonstration of Knowledge/ Personnel	R	2	O U	N	N O	N A	CO	Food Temperature	Control/ Identific	ration
Т	/			S	21. Person in charge present, demonstration of knowledge and perform duties/ Certified Food Manager (CFM)	,		Т	/	,		S	27. Proper cooling method used Maintain Product Temperature	d; Equipment Ade	quate to
	2 22. Food Handler/ no unauthorized persons/ personnel							/	,			28. Proper Date Marking and d	isposition		
					Safe Water, Recordkeeping and Food Package					,			Good 29. Thermometers provided, ac	curate, and calibrat	ed; Chemical/
	Labeling								~			L,	Thermal test strips Dials		
	/			23. Hot and Cold Water available; adequate pressure, safe See				Permit Requirement, Prerequisite 30. Food Establishment Permit (Current/					•	•	
	/				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled				/	,			To post 2021	it (Current/ insp s	ign posted)
	1				Conformance with Approved Procedures								,	ment, and Vendin	0
	/				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions				_	,			31. Adequate handwashing faci supplied, used	lities: Accessible a	nd properly
					Logs show time and temps								Equipped	t curfaces alconoble	neonauly
Consumer Advisory									/	,			32. Food and Non-food Contac designed, constructed, and used		, ргорену
	/				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label allergies flagged on accounts				/	,			33. Warewashing Facilities; ins		used/
					Core Items (1 Point) Violations Require Correcti	ve Ac	ction	n Not	t to I	Exce	ed 9	0 Da	Confirmed ys or Next Inspection, Which	ever Comes First	
O U	I N	N O	N A	C 0	Prevention of Food Contamination	R	R	O U	I N	N	N A	C O	_	lentification	R
Т	/			S	34. No Evidence of Insect contamination, rodent/other			Т		/		S	41.Original container labeling ((Bulk Food)	
_	·				animals 35. Personal Cleanliness/eating, drinking or tobacco use	+	\dashv			1-			Physics	al Facilities	
	/				36. Wiping Cloths; properly used and stored	+	\dashv		~				42. Non-Food Contact surfaces		
۱۸.					In buckets 37. Environmental contamination See 45 condensation in freezer	+	\dashv		1				43. Adequate ventilation and lig	ghting; designated a	areas used
۲	/				38. Approved thawing method Pull thaw patties	+	\parallel		/	,			Watch 44. Garbage and Refuse proper	ly disposed; faciliti	es maintained
					Proper Use of Utensils			1					45. Physical facilities installed,	maintained, and cl	ean 🛨
					39. Utensils, equipment, & linens; properly used, stored,			+	-				Condensation in wif 46. Toilet Facilities; properly condensation	onstructed, supplied	
	~				dried, & handled/ In use utensils; properly used				~				Equipped		
W					40. Single-service & single-use articles; properly stored and used Invert					~			47. Other Violations		

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Shelley Monaghan	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: Nan elem	Physical A			City/State: License/Permit # Page 2 Rockwall FS 5168							
Haitii	ian elem	retait	TEMPERATURE OF			1 100100						
Item/Loc	ation	Temp F	Item/Location		Temp F	Item/Location	Temp I					
Main I	ine		Milk in crate o	n line	39	Wic	34/35					
	Milk box	34				Cheese	38					
	Hot pass	160				Chicken patties	31					
	Cold pass	39				Tomatoes	35					
5	Steam table	1.10				Wif	-18					
	Nuggets	149										
	Potatoes	150										
G	reen beans	142	CEDYATIONS AND CO	DDECTIV	E A CITION	IG						
Item	AN INSPECTION OF YOUR ES		BSERVATIONS AND CO ENT HAS BEEN MADE. YOU			NS CTED TO THE CONDITIONS OBSERVED A	AND					
Number	NOTED BELOW: all temps F											
	Hot water upwards of		· · · · · · · · · · · · · · · · · · ·	nks and t	hree co	mp						
	Dishmachine - 160 su		el confirmed									
	Sanitizer in bucket - 1											
	Keep an eye on interio				Hada alan	. h. th. P						
45						e when thawing and using	- ' A O A D					
45			•	ich it / cur	rently on	shelf only / food is protected / repa	air ASAP					
	Gloves used to touch	rte tooas	i									
!!	To provide pic of Wif I	ronair - A	SAP									
• •	To provide pic or will i	epaii - A	OAI .									
Received (signature)		/e	Print:			Title: Person In Charge/ Owner	er					
Inspected (signature)	lby: Vally Vickbo	atrick	Print:									