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
Allergy policy/training Vomit clean up Employee health
Employee health

08/25/2022	Time in: 2 11:18	Time out: 12:07	Food		8				Food Managers Food Handlers Page 1 of	2		
	ction: 1-Routine	2-Follow Up	3-Complain		4-Inv	estig	ation		5-CO/Construction 6-Other 7OTAL/SCO)RE		
Establishment Na	me:	Con	ntact/Owner Na			<u></u>			* Number of Repeat Violations: Vumber of Violations COS:	7112		
Hartman elementary Physical Address:			Raid Pest control: Hood Greas			Gr	ease	e trap / waste oil : Follow-up: Yes	Α			
Petaluna		School co	ntract	Ju	ine 20		Sch	ool	No No			
Compliance Mark the appropriate	Status: Out = not in cor the points in the OUT box for	inpriance	110	= not obs in appr					plicable $COS = corrected on site R = repeat violation W-Wat NA, COS Mark an In appropriate box for R$	tch		
C		rity Items (3 Point	s) violations I	Require				_	ve Action not to exceed 3 days			
O I N N C U N O A O	Time and Temperature for Food Safety			R	Comp O I U N	N	N	C O	Employee Health	R		
(F = degrees Fahrenheit) 1. Proper cooling time and temperature				T			Š	12. Management, food employees and conditional employees;				
1. Proper cooming time and temperature				~	'			knowledge, responsibilities, and reporting				
2. Proper Cold Holding temperature(41°F/ 45°F)					,			13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				
See				_					Posted at hand sinks			
	3. Proper Hot Holding temperature(135°F) See			4	Preventing Contamination by Hand							
/	4. Proper cooking time a	•			~	14. Hands cleaned and properly washed/ Gloves used properly						
	5. Proper reheating procedure for hot holding (165°F in 2 Hours)				~	,			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.)			
	6. Time as a Public Hea	lth Control; procedures	s & records						Gloves			
	Hsp group - service only			-					Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered			
	Арр	proved Source			~				Pasteurized eggs used when required Using			
	7. Food and ice obtained good condition, safe, an											
3	destruction Pulled to	wo cans							Chemicals			
	8. Food Received at pro			7		,			17. Food additives; approved and properly stored; Washing Fruits & Vegetables			
	Log			4					Water only 18. Toxic substances properly identified, stored and used			
		from Contamination			'				16. Toxic substances properly identified, stored and used			
	9. Food Separated & propreparation, storage, dis		ng 100d	Ш					Water/ Plumbing			
	10 5 1 6	es and Returnables ; Cl	eaned and	7		,		+	19. Water from approved source; Plumbing installed; proper backflow device			
	Sanitized at 200 1			4				-1	City approved 20. Approved Sewage/Wastewater Disposal System, proper			
	reconditioned Disca	arded	served or		~	'			disposal			
	L		Items (2 Poir			_			rective Action within 10 days			
O I N N C O A O S	Demonstration	of Knowledge/ Perso	nnel	R	O I N T	N O	A	C O S	Food Temperature Control/ Identification	R		
	21. Person in charge pre and perform duties/ Cer					,			27. Proper cooling method used; Equipment Adequate to			
	2		- /						Maintain Product Temperature 28. Proper Date Marking and disposition			
		1aumorizea bersons/ be	ersonnel	- 1 h		,						
	22. Food Handler/ no ur				~				Good 29 Thermometers provided accurate and calibrated: Chemical/			
	22. Food Handler/ no ur	rdkeeping and Food F			\(\bullet \)	,			29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips			
	22. Food Handler/ no ur	rdkeeping and Food F Labeling	Package		•	,			29. Thermometers provided, accurate, and calibrated; Chemical/	9		
	22. Food Handler/ no ur Safe Water, Recor 23. Hot and Cold Water 24. Required records av	rdkeeping and Food F Labeling available; adequate pr ailable (shellstock tags	Package ressure, safe		•				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital and thermo labels and Test strips on site Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp sign posted)	e		
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Wendolyn Howell	Print:	Title: Person In Charge/ Owner CFM
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Entablia	mont Nama	Dhymi1 A	ddraes	City/Stata:	Liconco/Down-it #	Page 0 -f 0
Establishment Name: Hartman elementary		Physical A Petalu		City/State: Rockwall	License/Permit # Food 5168	Page <u>2</u> of <u>2</u>
T4/T	ation	Torres E	TEMPERATURE OBSERV		Location	T
Item/Loc		Temp F	Item/Location	Temp F Item/	<u>Location</u>	Temp I
Serving line			Wic			
Hot pass		151	Tomatoes			
Chicken Alfredo		141	Milk			
	Cold pass	28-31	Wif	-15		
	aded for meal					
	Steam table					
	coli/ chicken Alfredo					
	Milk cooler	39		THE ACTIONS		
Item	AN INSPECTION OF YOUR FO		SERVATIONS AND CORRECENT HAS BEEN MADE. YOUR ATTE		O THE CONDITIONS ORSER	VED AND
Number	NOTED BELOW: temps in F	DEIGHIVII	DESCRIBE TOOK ATTE	TO. (IS BIRDETED I	2 THE CONDITIONS OBSER	. LL TILLE
	Hot water 128					
	Restroom equipped					
	Dishmachine sanitizin	g at 160	SR using thermo label / s	anitizer in bucke	t 200 ppm	
W	Need to replace gask	et where	torn on reach in coolers e	etc - this unit is b	eing replaced	
37	Condensation in milk	cooler fro	m ceiling vent inside to a	ddress - kitchen	is 82 F at insp	
42	Need to clean inside h	ot holdin	g unit in back - spills on b	ottom pan		
7	Watch for dented can	s - pulled	2 tomato / oranges			
	Wic - avoid storing pa	ns of brea	ad directly on bread / bes	t to cover with pa	aper or Saran then st	ore
W	Pan of ice present in v	vif under	fan box - where dripping	- work order sub	mitted	
	New hot pass on site	and waitii	ng on new cold pass thru			
45	Walls in dry storage c	hipped to	be addressed - FRP wo	uld be good repla	acement	
45	Clean drains where no	eded				
Received	by:		Print:		Title: Person In Charge/	Owner
(signature)	See abounts: Kelly Kirkpa	/e			A VIOLE IN CAMERO	- ··
Inspected (signature)	1 by:		Print:			
(orginature)	Kelly Kirkpo	utríck	VRS		Samples: Y N #	collected