\$50.00 fee for 2nd Followup if needed

## Retail Food Establishment Inspection Report

City of Rockwall

✓ First aid kit
Allergy policy/training
Vomit clean up Employee health
Employee health

08/16/2022 9:09 10:04 FS 87											2	Food managers	Page 1 of				
Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla Establishment Name: Contact/Owner N								Inve	stiga	tion		5-CO/Construction	6-Other	TOTAL/SCC	RE		
			ent l				Contact/Owner I	Name:						<b>★</b> Number of Repeat Violations Co		0/4.00	/ A
		al A	ddre	ss:			control:		Hood Grease trap/ waste oil Follow-up: Yes 06/2022 SchoolContract No ✓				Follow-up: Yes	0/100	/A		
Tai				ıce S	Status: Out = not in complia			<b>O</b> = no	4		N/			plicable COS = corrected on s	ite $\mathbf{R}$ = repeat vio	lation W- Wat	tch
M	ırk t	he ap	prop	riate	points in the <b>OUT</b> box for each	numbered item	Mark •				ox fo	r IN,	NO,	NA, COS Mari ve Action not to exceed 3 day	<u> </u>	ate box for R	
Co	mpli	iance N	Stat		·			R		ompl				ve Action not to exceed 3 day			R
U	N	0	A	C O S	<b>Time and Tempera</b> (F = degree	rature for Food es Fahrenheit)	l Safety	"	U	N	0	A	o s	Emplo	oyee Health		, n
		/			1. Proper cooling time and to Using freezer if I	needed				~				12. Manag <del>ement, food</del> employ knowledge, responsibilities, an		employees;	
	/				2. Proper Cold Holding temp Watch one coole	er pass th	<sup>45°F)</sup> <b>1ru</b>			~				13. Proper use of restriction an eyes, nose, and mouth Posted at hand sink	d exclusion; No disc	charge from	
	/				3. Proper Hot Holding temper	perature(135°F)								Preventing Con	tamination by Han	ıds	
		/			4. Proper cooking time and t	temperature ized				/				14. Hands cleaned and proper	ly washed/ Gloves u	ised properly	
		/			5. Proper reheating procedur Hours)	re for hot holding	ng (165°F in 2				~			15. No bare hand contact with alternate method properly follo Gloves and utensils	ready to eat foods o owed (APPROVED	r approved Y_ N_ )	
			/		6. Time as a Public Health C Prep only	Control; proced	ures & records							Highly Susce	ptible Populations		
					Approv	ved Source				~				16. Pasteurized foods used; pro Pasteurized eggs used when re Already cooked past	quired	fered	
	<b>/</b>				7. Food and ice obtained fro good condition, safe, and un destruction Usda									·	nemicals		
	/				8. Food Received at proper to Receiving logs or	_				~				17. Food additives; approved a & Vegetables Water only	and properly stored;	Washing Fruits	
					Protection from	m Contaminat	ion			/				18. Toxic substances properly Stored low	identified, stored an	d used	
	/				9. Food Separated & protect preparation, storage, display		during food							Water	·/ Plumbing		
	/				10. Food contact surfaces an Sanitized at 200 ppm					~			ŀ	19. Water from approved source backflow device City approved	ce; Plumbing installe	ed; proper	
		/			11. Proper disposition of retreeonditioned	turned, previous	sly served or			~				20. Approved Sewage/Wastew disposal	vater Disposal System	m, proper	
				_													
0	ī	N	N	С	Priorit	ty Foundatio	on Items (2 Po			_				rective Action within 10 days			D
O U T	I N	N O	N A	C O S	Priorit	•		ints)	violat O U T	I N	Req N O	n N A	C C O S	•	e Control/ Identific	ation	R
U				О	Demonstration of F  21. Person in charge present and perform duties/ Certified 1	Knowledge/ Pe t, demonstration d Food Manage	ersonnel n of knowledge, er (CFM)		O U	I N		N	C O	•	e Control/ Identific		R
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## Retail Food Establishment Inspection Report

## City of Rockwall

Received by: Yvonne Harcourt	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: s elementary	Physical A Tanne		City/State: Rockwal		e <u>2</u> of <u>2</u>					
Tiaye	s elementary	Tarine	TEMPERATURE OBSERVA		1 130771						
Item/Loc		Temp F	Item/Location	Temp F	Item/Location	Temp 1					
Main I	ine		Baby line		Walk in	36/37					
	Hot pass		ColdPass	26-42	Tomatoes	37					
	Beans	178	Hot pass	170	Pizza cooked yesterday	39					
Colc	d pass ambient	39	Beans	170	Milk	39					
ľ	Milk cooler	34	Milk	33	Wif	-12					
S	team tables	200	Steam table	178							
Deep	freezer ice cream	-2	Using ice								
	Water		Freezer	0.1							
		OB	SERVATIONS AND CORRECTI	VE ACTION	NS						
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:										
	Hot water 148										
		ppm in c	loth - best to soak cloths first	- policy - S	Sani tested prior to adding cloths	this am					
	Ice machine looks gre			, ,	, ,						
	Watch small holes ma		op sink etc - To fill								
	10 thermos calibrated										
	Dishmachine 160										
	Hot water in restroom	128 and	up								
	Dishmachine reaching 160'SR with label										
	Dropped can of pineapples this am and opened to protect from any possible opening										
	Good date marking in	wic		-							
	Recording time and to	emps on	haccp logs								
	Watch fan guard in wid										
De'	by		D.:-4.		Trial. D I Co / Co.						
Received (signature)	See abov	e′e	Print:		Title: Person In Charge/ Owner	<u>r</u>					
Inspected (signature)			Print:								
( <u>.</u>	Kelly kirkþa	ıtrick	/KS		Samples: Y N # collec						