Additional followups \$50.00 fee

Retail Food Establishment Inspection Report City of Rockwall

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

Date: 08/28/2023	Time in: Time out: 9:50		sense/Permit # 8 8771					Food handlers Food managers Page 1 of _	2
	ction: 1-Routine 2-Follov	w Up 3-C	Complaint	4-Inv	estig	ation		5-CO/Construction 6-Other TOTAL/SCO	RE
Establishment Na Hays Element		Contact/C Risd	Owner Name:					* Number of Repeat Violations: Y Number of Violations COS: Strap/ waste oil Follow-up: Yes	Δ
Physical Address: Tannerson Rockwa		Pest control : School		Hood June			ease	trup, waste on	<u> </u>
Compliance Mark the appropriat	Status: Out = not in compliance IN = e points in the OUT box for each numbere	= in compliance ed item	NO = not o Mark $$ in app					plicable $COS = corrected on site \\ NA, COS & Mark an \\ NA, COS & Mark an \\ R = repeat violation W- Water \\ V in appropriate box for R$	ch
Compliance Status	Priority Items	(3 Points) via	olations Requir	_				ve Action not to exceed 3 days	
O I N N C U N O A O	Time and Temperature for Food Safety (F = degrees Fahrenheit)		R	O I N N U N O A			C	Employee Health	
T	1. Proper cooling time and temperature			T			S	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 eyes, nose, and mouth	
	See 3. Proper Hot Holding temperature(135°F)							Posted At all handsinks	
	Logs 4. Proper cooking time and temperature							Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly	
	Logs 5. Proper reheating procedure for ho		Gin 2	-				15. No bare hand contact with ready to eat foods or approved	
	Hours)			-				alternate method properly followed (APPROVED Y. N.) Gloves	
	6. Time as a Public Health Control; p	procedures & re	ecords					Highly Susceptible Populations	
	Approved Sour	rce		 				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Frozen liquid	
	7. Food and ice obtained from approgood condition, safe, and unadulterared doctors of the condition.	ited; parasite	d in	•				Chemicals	
	destruction Labatt / oak farm 8. Food Received at proper temperat					<u> </u>		17. Food additives; approved and properly stored; Washing Fruits	
	On logs			~				& Vegetables Water 18. Toxic substances properly identified, stored and used	
	Protection from Conta		d					Stored low	
	9. Food Separated & protected, prevention, storage, display, and tas	sting						Water/ Plumbing	
	10. Food contact surfaces and Return Sanitized at 200 ppm/tempera		and	•			,	19. Water from approved source; Plumbing installed; proper backflow device City approved	
	11. Proper disposition of returned, proceedings No returns	reviously served	or	-				20. Approved Sewage/Wastewater Disposal System, proper disposal	
		ndation Items						rective Action within 10 days	
O I N N C U N O A O S	Demonstration of Knowled	0	R	O I U N T		N A	C O S	Food Temperature Control/ Identification	R
	21. Person in charge present, demons and perform duties/ Certified Food N Lead is taking test today		ledge,	-				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	22. Food Handler/ no unauthorized p	persons/ personn	el	V	1			28. Proper Date Marking and disposition Watch	
	All				_	_		29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
	Safe Water, Recordkeeping at Labeling	nd Food Packag	ge	-				Discussed dates	
	Safe Water, Recordkeeping an			•				Discussed dates Permit Requirement, Prerequisite for Operation	
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Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

	ment Name: s elementary	Physical A Tanne		City/State: Rockwal		2 of 2		
Tiays	elementary	Tarine	TEMPERATURE OBSERVAT		0111			
Item/Loc		Temp F	Item/Location	Temp F	Item/Location	Temp I		
Main line			Baby line		Wic			
Milk		35/36	Cold pass	29-34	Tomatoes	38		
Hot pass		156	Hot pass	161	Cheese	39		
Steam table water temps			Milk	37	Cooked Chicken thawing	31		
2	02/200/207		Steam table (not on yet)	Na	FF on cart	40		
C	old wells ice	Na			Wf	-6.2		
	Cold pass	36						
В	ottle well SR	14						
Item Number	AN INSPECTION OF YOUR EST NOTED BELOW: ALL TEMPS TO	ABLISHME?	SERVATIONS AND CORRECTIV OT HAS BEEN MADE. YOUR ATTENTION		NS CTED TO THE CONDITIONS OBSERVED AN	ID .		
	Hot water at hand sink		2					
	Dishmachine tested us							
	Sanitizer buckets 200							
	Watch gaskets onPas	s thru un	its					
W	Keep an eye on rusty	drains	condition					
	Ice machine looks hoo	od						
	Food was being cooke	ed at insp	and equipment was tested	to receiv	ve			
	No food in equipment	to check						
W	Time to defrost ice in r	nilk coole	er on baby line - defrosted e	ach Frida	ау			
	All hand sinks have n	ot been r	eplaced with regular faucets	and all	are holding over 120 F			
	batch cooking - or usi	ing freez	er to cook left overs					
	Gloves used to touch	rte foods						
37	Small drip from pipe in	wif to ac	ldress / boxes and bags ins	de prote	ct			
Received (signature)		/ <u>O</u>	Print:		Title: Person In Charge/ Owner			
Ļ	JEE ADUV	<u> </u>	7.1					
Inspected (signature)		ıtrick	Print:					
	7 1				Samples: Y N # collected	ed		