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

Dat <b>02</b>		8/2	202	24	Time in: 10:52	Time out: <b>12:32</b>		Fs 87							Food Managers Food Handlers 2 Page 1 of 2	2_
					tion: 1-Routine	2-Follow U		3-Compla		4-I	nves	stiga	ation	1	5-CO/Construction 6-Other TOTAL/SCOI	RE
RIS	SD		/s l	Elei	e: mentary	l n-	RISI		Name:	***	1				* Number of Repeat Violations:  Y Number of Violations COS:  e tran / waste oil : Follow-un: Yes \  Follow-un: Yes \	'Α
	ners	l Ad on	iare	ss:		inte		hool dept		Hoo 6/202					e trap / waste oil : Follow-up: Yes O/ 100/	
Ma	rk th	Comp e app	olian	ice S	tatus: Out = not in con points in the OUT box for e	each numbered i		Mark •		propri	iate b	ox fo	or IN	, NO	plicable COS = corrected on site R = repeat violation W-Water NA, COS Mark an vin appropriate box for R vive Action not to exceed 3 days	:h
Cor	mpli	nce	Stat N	us C					R	_	mpli				To receive not to exceed a days	R
U T	N		A	o s		grees Fahrenhe	eit)	ety	K	U	N	0	A	o s	Employee Health	K
		/			1. Proper cooling time at Freezing if nee	nd temperature eded					/				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	
w	_			1	3. Proper Hot Holding to See	emperature(135	s°F)								Preventing Contamination by Hands	
	·				4. Proper cooking time a						<u> </u>				14. Hands cleaned and properly washed/ Gloves used properly	
	_				5. Proper reheating proce	edure for hot he	olding (1	165°F in 2		H	•				15. No bare hand contact with ready to eat foods or approved	-
		-			6. Time as a Public Heal Hsp group	Ith Control; pro	cedures	& records							alternate method properly followed (APPROVED Y N ) Gloves and utensils  Highly Susceptible Populations	
											ا				16. Pasteurized foods used; prohibited food not offered	
						proved Source									Pasteurized eggs used when required Precooked frozen	
(	/				7. Food and ice obtained good condition, safe, and destruction Labbat a	d unadulterated	l; parasite								Chemicals	
					8. Food Received at prop					П					17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
Ľ					On log	B	· 4 ·			H	•				Water only 18. Toxic substances properly identified, stored and used	-
Н	1				9. Food Separated & pro	from Contami		g food			<b>V</b>				Stored low	
	/				preparation, storage, disp	play, and tasting	g								Water/ Plumbing	
(	•				10. Food contact surface Sanitized at _200_ p	ppm/temperatur	re				~				<ol> <li>Water from approved source; Plumbing installed; proper backflow device City approved</li> </ol>	
					11. Proper disposition of reconditioned <b>Disca</b>	f returned, prev arded	riously se	erved or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
0	I	N	N	С	Prio	ority Founda	ation It	tems (2 Po	ints) vi	iolatio	ons I	Req N	uire N	Cor	rective Action within 10 days	R
U T	N		A	o s	Demonstration  21. Person in charge pres					U T	N	0	A	o s	Food Temperature Control/ Identification	
	<b>~</b>				and perform duties/ Cert  2						~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
(	/				22. Food Handler/ no un 2	authorized pers	sons/ per	rsonnel				/			28. Proper Date Marking and disposition	
					Safe Water, Recor	dkeeping and Labeling	Food Pa	ackage			~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Yellow digital / test strips in date	
(	/				23. Hot and Cold Water See	available; adeq	quate pre	essure, safe				•			Permit Requirement, Prerequisite for Operation	
1	~				24. Required records avadestruction); Packaged F	ailable (shellsto Food labeled	ock tags;	parasite			~				30. Food Establishment Permit (Current/ insp sign posted ) Posted	
					Conformance w 25. Compliance with Va										Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly	
	~				HACCP plan; Variance processing methods; mar Show time and t	obtained for sponufacturer instr	ecialized				~				supplied, used Equipped	
						umer Advisory	y				~				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch condition	
	~				26. Posting of Consumer foods (Disclosure/Remir Emailed new poster /	r Advisories; ra nder/Buffet Plat ' allergies atta	nw or und te)/ Allen ached to	der cooked rgen Label o accounts			~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided  Machine not used currently / sign posted	
0	I	N [	N	С	Core Items (1 Point	t) Violations	Require	e Corrective	Action R	Not t	to Ex	xcee N	ed 90 N	Da <sub>C</sub>	ys or Next Inspection , Whichever Comes First	R
U T	N		A	o s		of Food Contain			K	U T	N	0	A	o s	Food Identification	
	~				34. No Evidence of Inse- animals Watch door		-				(	<b>/</b>			41.Original container labeling (Bulk Food)	
	~				35. Personal Cleanliness Stored low			acco use							Physical Facilities	
	~				36. Wiping Cloths; prop Stored in bucke	€t	tored	_			~				42. Non-Food Contact surfaces clean Watch	
W	j				37. Environmental conta Watch in freez	mination <b>E</b>					~				43. Adequate ventilation and lighting; designated areas used Watch	
		/			38. Approved thawing m				$\Box$		•				44. Garbage and Refuse properly disposed; facilities maintained	
	J			1		nemou			1 1	1 1	•				Kaan an aya on dumnetor	
					Proper	r Use of Utensi	ils			$\vdash$	/				Keep an eye on dumpster  45. Physical facilities installed, maintained, and clean Worksh	$\overline{}$
	<u> </u>				Proper 39. Utensils, equipment, dried, & handled/ In use Watch storage	r Use of Utensi	erly used				\rac{1}{\rac{1}{2}}				45. Physical facilities installed, maintained, and clean Watch 46. Toilet Facilities; properly constructed, supplied, and clean Equipped	

## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: Yvonne Harcourt	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick's	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: Hays Elementary	Physical A Tanne	I .	City/State: <b>Rockwal</b>		2 of 2						
T4 /T		7F F	TEMPERATURE OBSERVAT		Tr. of the state o	l m						
Baby la		Temp F	Item/Location	Temp F	Item/Location	Temp						
			Wic	33.9	Main line							
	ColdPass	38.8	Tomato by door	37	Hot pass							
Hot p	bass / sandwich	159/144	Sample tray	37	Potato/	135-14						
S	team table		Milk	36	Sandwich	147 122						
	Pasta	160	Wif	-3	Bread unit							
Ва	aked potato	140			Cold pass	33-3						
	Brocoli	112	Main line		Steam table potato/ pasta	149/17						
	Milk	32-33	Brocoli	155-175	Milk (internal )	39						
		OB	SERVATIONS AND CORRECTIVE	E ACTION	· · · · · · · · · · · · · · · · · · ·							
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND											
	NOTED BELOW: temps in F  Hot water 121											
	Pulling dented cans when delivered											
				dailv								
	Any Tcs food that is portioned or wrapped etc is discarded daily  Sanitizer bucket on baby line na											
	Putting containers directly down into the ice											
	Dishmachine is not working at this moment - using three comp sink - parts ordered											
	Three comp sink wash with soap @ 110/ sanitizer sink @ and 200 ppm at 87 f											
	Ice machine interior looks good											
	Frost is beginning to form in wif on floor etc ( just loaded ) and small cluster of ice at the bottom of the main door - work order submittee											
	Keep and eye on anything that might be dripping from ceiling in wic anything store under fans is covered in center of un											
	Keep an eye on baskets for plastic utensils - these should remain washable											
	Using gloves and utensils											
W	Broccoli in steam table on baby Line is 114 F for service / haccp log cooked 158 @ 10:20 am / then panned / water below 138 removed to reheat 165 F served right awa											
	Confirmed lights in cold pass etc											
	Sanitizer bucket on main line											
	Test strips on site dated 2025											
Cos	· · · ·											
	Yellow digital checking calibration daily											
Received (signature)	See ahov	/e	Print:		Title: Person In Charge/ Owner	•						
Inspected	See abou		Print:									
(signature)	Kellu Kirkha	itvíck	$\sqrt{RS}$									
	The stay That Topo	-0, 0010	1-0		Samples: Y N # collect	ed						