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

Date: 01/02/22	Time in: 11:05	Time out: <b>11:49</b>	Fs 877						Food handlers 2 Page 1 o	of _2_
Purpose of Inspe	ction: 1-Routine	2-Follow Up	3-Complaint	4-	-Inv	estig	ation	1	5-CO/Construction 6-Other TOTAL/SC	ORE
Establishment Nat Hays element	ary	RIS		_					* Number of Repeat Violations:   Vumber of Violations COS:   e tran Follow-un: Yes    0/100	)/Δ
Physical Address: Tannerson		Pest con School		Ho 06/2	ood 21		Scl	hool	contract No 🗹	
Compliance Mark the appropriat	e points in the OUT box for	each numbered item	Mark $\checkmark$ in a	appropr	riate l	oox fo	or IN,	NO,		atch
Compliance Status	Prio	rity Items (3 Point	(S) violations Req				e Stat		ive Action not to exceed 3 days	
O I N N C U N O A O S	Time and Temperature for Food Safety (F = degrees Fahrenheit)			U T	J N	N O	N A	C O S	Employee Health	R
	Proper cooling time and temperature				/	•			12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	2. Proper Cold Holding temperature(41°F/ 45°F) See				•	,			13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth To move by hand sink	
<b>/</b>	3. Proper Hot Holding to See	emperature(135°F)							Preventing Contamination by Hands	
<b>/</b>	4. Proper cooking time a Logs / checked nuggets	and temperature 186 F			/	14. Hands cleaned and properly washed/ Gloves used properly				
	5. Proper reheating proc Hours)	redure for hot holding	(165°F in 2		/				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N ) Utensils or gloves	
<b>V</b>	6. Time as a Public Hea hsp group	lth Control; procedure	s & records						Highly Susceptible Populations	
	App	proved Source			~	,			16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Precooked scrambled	
	7. Food and ice obtained good condition, safe, an destruction Labatt	d unadulterated; paras							Chemicals	
	8. Food Received at pro	per temperature			/	,			17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water	š
		from Contamination			<b>'</b>	<b>'</b>			18. Toxic substances properly identified, stored and used Watch	
	<ol><li>Food Separated &amp; propreparation, storage, dis No raw</li></ol>	play, and tasting							Water/ Plumbing	
	10. Food contact surface Sanitized at 200		leaned and		/	,			19. Water from approved source; Plumbing installed; proper backflow device  City approved	
<b>~</b>	11. Proper disposition o reconditioned	f returned, previously	served or		~	,			20. Approved Sewage/Wastewater Disposal System, proper disposal	
0 I N N C		ority Foundation	Items (2 Points)	viola:		Req N		Cor	rective Action within 10 days	R
U N O A O S		of Knowledge/ Personsent, demonstration of	onnel	U	J N	0	A	o s	Food Temperature Control/ Identification	
	and perform duties/ Cer 2	tified Food Manager (	CFM)		/	•			27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	22. Food Handler/ no ur 2	nauthorized persons/ pe	ersonnel		~				28. Proper Date Marking and disposition Good 29. Thermometers provided, accurate, and calibrated; Chemical/	
	Safe Water, Recor	dkeeping and Food I Labeling	Package		~				Thermal test strips  8 total calibrated	
	23. Hot and Cold Water Watch as really	available; adequate pr	ressure, safe						Permit Requirement, Prerequisite for Operation	
	24. Required records av destruction); Packaged l		s; parasite		/	,			30. Food Establishment Permit (Current/ insp sign posted ) Posted	
	Conformance w	vith Approved Proceed							Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly	
	HACCP plan; Variance processing methods; ma	obtained for specialize	ed		•	•			supplied, used  Equipped	
		sumer Advisory		٧	\ <b>_</b>	,			32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch condition.	
	26. Posting of Consume foods (Disclosure/Reminal Allergens notification					/			33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	
0 I N N C	,	t) Violations Requi	re Corrective Action	on Not		Exce	_	Da C	ys or Next Inspection , Whichever Comes First	R
U N O A O S	Prevention of 34. No Evidence of Inse	of Food Contamination		T		0		o S	Food Identification  41.Original container labeling (Bulk Food)	
	animals  35. Personal Cleanliness				<b>'</b>				In bags in plastic bins	
	Stored separ 36. Wiping Cloths; prop	ated				,			Physical Facilities  42. Non-Food Contact surfaces clean	
	In buckets				/				See  43. Adequate ventilation and lighting; designated areas used	$\perp$
W	37. Environmental conta Watch conden	sation			/				Sticker	$\perp$
	38. Approved thawing n Pull thaw	nethod			1	_			44. Garbage and Refuse properly disposed; facilities maintained	
	•	r Use of Utensils			/	' _			45. Physical facilities installed, maintained, and clean Watch	
	39. Utensils, equipment dried, & handled/ In use Keep an eye on s	e utensils; properly use	ed		/	,			46. Toilet Facilities; properly constructed, supplied, and clean <b>Equipped</b>	
	40. Single-service & sin and used					~			47. Other Violations	$\top$

## 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)

E (1111 - N	DI 1 1 A		· . /G	Tr. (D. 11)	2 6 6					
Establishment Name: Hays elementary	Physical A <b>Tanne</b>	I _	ity/State: Rockwal		Page <u>2</u> of <u>2</u>					
Item/Location	Т Е	TEMPERATURE OBSERVAT	IONS Temp F	Theres / The second second	Т І					
Main line milk cooler	Temp F	Item/Location	38/39	Item/Location	Temp I					
	40	Yogurt well	30/39	Wic						
Hot pass bread	138	Baby line		Tomatoes	38					
Hour pass Main	148	Milk	39/40	Milk	41					
Steam table		Steam table bbq	146	Butter	36					
Bbq beef	147 /152	Cold wells	Na	Wif	-11					
Cold well snacks	39	Hot pass	169							
Cold pass	30/33	Cold pass	38.1							
Item AN INSPECTION OF VOLIDER		SERVATIONS AND CORRECTIV								
Number   AN INSPECTION OF YOUR ES	TABLISHME	NT HAS BEEN MADE. YOUR ATTENTI	ON IS DIREC	CTED TO THE CONDITIONS OBSERVE	) AND					
Hot water 152 F at ho	t side onl	y								
		oats for meals - used within								
Sanitizer 200 ppm in I	oucket / d	ish machine 160 SR labels	confirme	ed						
Using utensils to load	bbq sand	dwich								
Take care when calibr	ating ther	mos that they are not under	water ur	nless they are water proof						
Address small amoun	t of conde	ensation at bottom of door in	wif / wic	( from leaving door open sli	ghtly					
Dry storage new deliv	ery									
Logs reflect time and	•									
Nuggets cooked to 17										
		er if needed for cool down								
Cooking temps logge										
Ice machine looks god	od									
Received by: (signature) See above	/e	Print:		Title: Person In Charge/ Ov	/ner					
See above the signature of the signature	atioi ale	Print:								
Form EH-06 (Revised 09-2015)	MY UK	/ N.S		Samples: Y N # co	llected					