

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
- Vomit clean up
- Employee health

Date: 08/19/2021	Time in: 9:08	Time out: 9:55	License/Permit # FS 8771	Est. Type Elementary	Risk Category Hsp	Page <u>1</u> of <u>2</u>
----------------------------	-------------------------	--------------------------	------------------------------------	-------------------------	-----------------------------	---------------------------

Purpose of Inspection: 1-Routine 2-Follow Up 3-Complaint 4-Investigation 5-CO/Construction 6-Other **TOTAL/SCORE**

Establishment Name: Hays elementary	Contact/Owner Name: RISD	* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____	0/100/A
Physical Address: Tannerson 1880	Pest control : School	Hood June 21	Grease trap : Summer
Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>			

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch
Mark the appropriate points in the OUT box for each numbered item Mark ✓ in appropriate box for IN, NO, NA, COS Mark an ✓ in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓				✓					
1. Proper cooling time and temperature Batch cooking /						12. Management of food employees and conditional employees; knowledge, responsibilities, and reporting Policy					
	✓					✓					
2. Proper Cold Holding temperature(41°F/ 45°F)						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Policy					
	✓					Preventing Contamination by Hands					
3. Proper Hot Holding temperature(135°F)						14. Hands cleaned and properly washed/ Gloves used properly					
	✓					15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Gloves used					
4. Proper cooking time and temperature Logs						Highly Susceptible Populations					
	✓					16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Liquid eggs used pasteurized					
5. Proper reheating procedure for hot holding (165°F in 2 Hours) Logs						Chemicals					
				✓		17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water only					
6. Time as a Public Health Control; procedures & records Hsp group						18. Toxic substances properly identified, stored and used Watch storage of spray bottles hanging on shelf					
Approved Source						Water/ Plumbing					
	✓					19. Water from approved source; Plumbing installed; proper backflow device City					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Labbat / oak farms						20. Approved Sewage/Wastewater Disposal System, proper disposal					
	✓										
8. Food Received at proper temperature Logged											
Protection from Contamination											
	✓										
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting											
	✓										
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature 200											
					✓						
11. Proper disposition of returned, previously served or reconditioned No returns											

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓					✓					
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 2						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Using ice and freezer shallow pans					
	✓					✓					
22. Food Handler/ no unauthorized persons/ personnel 1 and new within 30 days						28. Proper Date Marking and disposition Rotation					
Safe Water, Recordkeeping and Food Package Labeling						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips 9 thermos dial					
	✓					Permit Requirement, Prerequisite for Operation					
23. Hot and Cold Water available; adequate pressure, safe Confirmed						30. Food Establishment Permit (Current/ insp sign posted) Posted					
	✓					Utensils, Equipment, and Vending					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial						31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped					
Conformance with Approved Procedures						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used					
	✓					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Using spray bottle					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions TimeAnd temps logs											
Consumer Advisory											
	✓										
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/ Buffet Plate)/ Allergen Label Allergy attached to child's account											

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
	✓						✓				
34. No Evidence of Insect contamination, rodent/other animals						41. Original container labeling (Bulk Food)					
	✓					Physical Facilities					
35. Personal Cleanliness/eating, drinking or tobacco use Watch in wic						42. Non-Food Contact surfaces clean Watch					
	✓					43. Adequate ventilation and lighting; designated areas used					
36. Wiping Cloths; properly used and stored Stored in buckets						44. Garbage and Refuse properly disposed; facilities maintained					
				✓		45. Physical facilities installed, maintained, and clean Watch see comment					
37. Environmental contamination						46. Toilet Facilities; properly constructed, supplied, and clean Equipped					
	✓					47. Other Violations					
38. Approved thawing method Pull											
Proper Use of Utensils											
	✓										
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Handle out											
	✓										
40. Single-service & single-use articles; properly stored and used											

