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
Employee health

Da Oa		06/2) ()	20	Time in: 7:47	Time out: 8:53		e/Permit # 877 1						Est. Type Risk Category HSP Page 1 of 2	2_
					tion: 1-Routine	2-Follow U			_	Inves	tiga	tion		5-CO/Construction 6-Other TOTAL/SCOR	RE
Es	tabli	ishme	nt l	Vam	ne:		Contact/Own							* Number of Repeat Violations: ✓ Number of Violations COS:	_
-		elen			ry	Pes	RISD st control :		Но	od		Gr	ease	e trap : Follow-up: Yes 0/100/	Α
	nys	on				Sch	nool		08/2	2020		Las	t we	eek les No No	
Ma		Comp he app			tatus: Out = not in co points in the OUT box for	ompliance $IN = in$ reach numbered it	tem Ma	NO = not ark $$ in ap						plicable $COS = corrected on site NA, COS$ $R = repeat violation W-Watch Mark an V in appropriate box for R$	h
C-	1	· 6	04-4		Prio	ority Items (3	Points) violati	ons Requi		n <i>med</i> ompli				ive Action not to exceed 3 days	
O	I N		N A	C O		nperature for Fo		R	O	I	N O	N	C O	Employee Health	R
T				S	(F = d	legrees Fahrenhei and temperature	it)		T				S	12. Management, food employees and conditional employees;	
		/			No left overs					~				knowledge, responsibilities, and reporting	
	/				2. Proper Cold Holding See	g temperature(41°	°F/ 45°F)			~				Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Policy and poster	
	/				3. Proper Hot Holding See	temperature(135°	°F)			<u> </u>				Preventing Contamination by Hands	
	/				4. Proper cooking time No raw meats cooked /	and temperature	to required							14. Hands cleaned and properly washed/ Gloves used properly	
	-				5. Proper reheating pro			2						15. No bare hand contact with ready to eat foods or approved	
					Hours)	11.0	1 0							alternate method properly followed (APPROVED Y N.) Gloves	
		·			6. Time as a Public Heat Hsp group	alth Control; proc	cedures & record	ds						Highly Susceptible Populations	
						proved Source				~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Egg products precooked scrambled	
	/				7. Food and ice obtaine good condition, safe, and destruction Labatt	ed from approved nd unadulterated;	I source; Food in ; parasite				_	_		Chemicals	
	_				8. Food Received at pro	oper temperature	:	+				T		17. Food additives; approved and properly stored; Washing Fruits	
					On wic					~				& Vegetables Water	
					Protection	n from Contamin	nation			/				18. Toxic substances properly identified, stored and used	
	/				9. Food Separated & pr preparation, storage, di	· A	_							Water/ Plumbing	
	/				10. Food contact surfact Sanitized at _200_			ı		/			+	19. Water from approved source; Plumbing installed; proper backflow device City Approved	
		/			11. Proper disposition of reconditioned Disc	of returned, previ				~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
		•			D100	araca									
							ntion Items (2							rective Action within 10 days	
O U T	I N	N O	N A	C O S	Pri			Points) 1	O U	I N	Requ N O	N	C O	rective Action within 10 days Food Temperature Control/ Identification	R
O U T		N O	N A	C O S	Pri	n of Knowledge/	Personnel	R	О	I N	N	N	C		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 Tenny		City/State: Rockwa		2 of 2						
-	·		TEMPERATURE OBSERVAT									
Item/Loc		Temp F	Item/Location	Temp F	Item/Location	Temp						
Main I	line		Baby line		Wic	37/3						
Milk bo	ox used for meals today	37	Cold pass	27	Butter	38						
	Hot pass	155 /149	Hot pass	Na	Tomatoes	38						
	Cold pass	37	Milk cooler not or	١	Cheese	38						
No s	team table used		Steam tables not used		Wif off (being repaired)	15						
No i	ce cream in use											
			Mashed Potatoes cooked		Gravy	15						
			147-165									
		OF	SERVATIONS AND CORRECTIVE	E ACTIO	NS							
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND											
	Hot water at hand sinks 100 / 113 / 141 -watch high temps hot weather in restroom 104 F											
	Lunches will be placed into a to-go container/bagged up/bag handed to children by staff (no styrofoam trays											
	Hot foods will be placed into a to-go container/bagged up/bag handed to children by staff (no styrofoam trays)											
	There will be no line service as previously done to keep exposure down / condiments also handed out by staf											
	Sanitizer on line/ prep 200 ppm / 200 ppm Any hot foods in hot holding that are not served will be discarded											
	Any hot foods in hot holding that are not served will be discarded Dishmashing confirmed energtion with 160 strip											
W	Dishmachine confirmed operation with 160 strip											
W	Hole in wall under clean dish table - temp fix - permanent in works Wife is being worked on during the inequal condensation frozen in rear (on box, food protected in beginning)											
VV	Wif is being worked on during the insp - observed condensation frozen in rear (on box - food protected in bag inside Hot foods are temped prior to placing into individual container and placing into hot pass thru units											
	New ice machine on site											
	Baby line will be used only for picking up meals Claves used to touch its foods											
	Gloves used to touch rte foods											
Covid	Bagged lunches hot and cold / stickers on floor and on table benches											
	Employees in masks a											
Received (signature)	l by:		Print:		Title: Person In Charge/ Owner							
Inspected	See abou		Print:									
(signature)	Kelln Kirkha	utvíck	RS									
	Receipt Review		, •0		Samples: Y N # collected	d						