\$50.00 reinspection fee 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: 08/24/2022	Time in: 2 10:02	Time out: 10:43	Food		7				Food handlers	Food Managers	Page 1	of 2
	etion: 10.02	2-Follow Up	3-Complain		/ 4-Inv	ostia	otior	_	5-CO/Construction	6-Other	TOTAL/S	
Establishment Nan	ne:	Con	tact/Owner Na		4-111V	csug	au01	1	* Number of Repeat Violat	ions:	TOTAL	CORE
Jones Element	tary	RIS Pest cont		11	ood		1 (7	✓ Number of Violations CO se trap: waste oil :	OS: Follow-up: Yes	0/10	O/A
Physical Address: Trail glen		School			ne 20	22			contract	No 🔽		
Compliance S	Status: Out = not in core points in the OUT box for o	mpliance IN = in complia	110	not obse					plicable COS = corrected on si O, NA, COS Mark			
				Require 1	Imme	diate	Cor	rect	ive Action not to exceed 3 days	- 11 1		
O I N N C	Time and Tem	perature for Food Sai	fetv	R	Comp	N	N	C		** 10		R
U N O A O S		egrees Fahrenheit)			U N T	0	A	o s	12. Management, food employe	yee Health	amplayaası	
	Batch cooking / i	f left overs using	g freezer		~	1			knowledge, responsibilities, and		empioyees;	
	2. Proper Cold Holding	temperature(41°F/45°)	F)						13. Proper use of restriction and	d exclusion; No dis	charge from	
	See				~				eyes, nose, and mouth Posted at hand sink			
/	3. Proper Hot Holding to See	emperature(135°F)							Preventing Cont	tamination by Han	ds	
	4. Proper cooking time a Logs	and temperature			~	1			14. Hands cleaned and properl	y washed/ Gloves u	sed properly	,
	5. Proper reheating proc Hours)	edure for hot holding (165°F in 2		~	•			15. No bare hand contact with alternate method properly follo	ready to eat foods o	r approved Y N)
	6. Time as a Public Heal	lth Control: procedures	& records	-					Gloves			_
	Service only	, F		_	1				Highly Susce	ptible Populations	Carad	
	Арр	proved Source			~	1			Pasteurized eggs used when rec Precooked scramble	quired	cred	
	7. Food and ice obtained good condition, safe, and								T Tecooked Sciamble	u		
	destruction Labbat	<u> </u>	le							emicals		
	8. Food Received at pro Taking temps an		g on wall		•				17. Food additives; approved a & Vegetables Water	nd properly stored;	Washing Fru	iits
	Protection	from Contamination			~	•			18. Toxic substances properly in mop room	identified, stored an	d used	
	Food Separated & propreparation, storage, dis No raw meats used		ng food						•	/ Plumbing		
	10. Food contact surface Sanitized at _200_ p		eaned and			,		-	19. Water from approved source backflow device	e; Plumbing install	ed; proper	
	11. Proper disposition of				ľ				City approved 20. Approved Sewage/Wastew	ater Disposal Syste	n, proper	
	reconditioned Disca	arded			~				disposal			
0 I N N C					ation:	Reg N		Cor	rective Action within 10 days			R
O I N N C U N O A O S		of Knowledge/ Person			U N T	0	A	o s	Food Temperature	Control/ Identific	ation	
	21. Person in charge pre and perform duties/ Cert				~	•			27. Proper cooling method used Maintain Product Temperature	d; Equipment Ade	quate to	
	22. Food Handler/ no un	nauthorized persons/ pe	rsonnel		•	•			28. Proper Date Marking and d	isposition	Cart	_
	3 Safe Water Recor	dkeeping and Food P	ackage						Yes 29. Thermometers provided, ac	curate, and calibrat	ed; Chemica	1/
		Labeling			•				Thermal test strips Daily calibrated			
	23. Hot and Cold Water See attached	, 1 1	· ·						Permit Requirement,	Prerequisite for O	peration	
	24. Required records avadestruction); Packaged I	ailable (shellstock tags: Food labeled	; parasite		/	,			30. Food Establishment Pern Posted	nit (Current/ insp s	ign posted)	
	Conformance w	vith Approved Proced								ment, and Vendin		
	25. Compliance with Va HACCP plan; Variance processing methods; ma	obtained for specialize inufacturer instructions	d		~	•			31. Adequate handwashing fact supplied, used Equipped	ilities: Accessible a	nd properly	
	Time and temps Cons	sumer Advisory			~	,			32. Food and Non-food Contact designed, constructed, and used		, properly	
	26. Posting of Consume				+	,	\vdash		Watch condition 33. Warewashing Facilities; ins	stalled, maintained,	used/	
	foods (Disclosure/Remin	nder/Buffet Plate)/ Alle	ergen Label						Service sink or curb cleaning fa Confirmed machin	acility provided		
0 I N N C	Core Items (1 Poin	t) Violations Requir			ot to I	Exce	_	<i>Da</i>	ys or Next Inspection , Which	ever Comes First		R
U N O A O S		of Food Contamination			U N T	0	A	o s		lentification		
/	34. No Evidence of Inse animals					/			41.Original container labeling ((Bulk Food)		
/	35. Personal Cleanliness		pacco use						Physics	al Facilities		
	36. Wiping Cloths; prop Stored in soluti	erly used and stored			/	·			42. Non-Food Contact surfaces	clean		
W	37. Environmental conta Work order for	amination freezer			~	1			43. Adequate ventilation and li Watch in wif	ghting; designated a	areas used	
/	38. Approved thawing n				~	•			44. Garbage and Refuse proper	ly disposed; faciliti	es maintaine	d
1 1 1		r Use of Utensils			N	•			45. Physical facilities installed, Watch air vents erc	maintained, and cl	ean	
	39. Utensils, equipment, dried, & handled/ In use			7	-	,			46. Toilet Facilities; properly c	onstructed, supplied	l, and clean	
	40. Single-service & sin and used			$\dashv \vdash$	+	~			47. Other Violations			

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Christie McGuire	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 Trail g		ity/State: Rockwal	I	License/Permit # Food5167	Page 2 of 2		
	·		TEMPERATURE OBSERVAT	IONS					
Item/Loc		Temp F	Item/Location	Temp F	Item/Loca	<u>tion</u>	Temp		
Servii	ng line		Steam table beans						
	Milk	28	No ice cream today						
Steam table			Wic	36					
1	75/153/183/		Milk	41					
Cold pass		38-40	Butter	40					
	Hot pass		Wif	-2.3					
	Nuggets	146							
	Beans	159							
		OB	SERVATIONS AND CORRECTIV	E ACTION	NS				
Item Number	AN INSPECTION OF YOUR ENOTED BELOW: all temps F	STABLISHME	NT HAS BEEN MADE. YOUR ATTENT	ON IS DIRE	CTED TO TI	HE CONDITIONS OBSE	RVED AND		
	Logs show time and t	emp							
	Sanitizer in buckets 2	•							
	Hot water 128								
W	Small amount of condensation in milk cooler using rack and milk crate to keep out of water - shelf is beginning to rust								
• • •									
	Work order submitted for Wif. Condensation is being contained in pan on top shelf Gloves used								
		n om							
	Calibrating thermos in am Watch for flies								
W		noodod i	minor - these were dusted w	hon ooh	and starts	. d			
VV				Hell Sch	JUI Starte	tu			
	Dishmachine tested at 160 SR with strips								
Received (signature)	See ahou	/ <u>P</u>	Print:			Title: Person In Charge	/ Owner		
Inspecte	See about See about See See about See See about See See about See	v C	Print:						
(signature)	Kelly kirkbo	atríck	rRS						
F11.0	6 (Revised 09-2015)					Samples: Y N	# collected		