

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: 08/20/21	Time in: 12:31	Time out: 1:14	License/Permit # Food 5167	Est. Type Elementary	Risk Category Hsp	Page <u>2</u> of <u>3</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine	<input type="checkbox"/> 2-Follow Up	<input type="checkbox"/> 3-Complaint	<input type="checkbox"/> 4-Investigation	<input type="checkbox"/> 5-CO/Construction	<input type="checkbox"/> 6-Other	TOTAL/SCORE
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Establishment Name: Jones elementary	Contact/Owner Name: RISD	* Number of Repeat Violations: _____	0/100/A
Physical Address: Trail glen		✓ Number of Violations COS: _____	
Pest control : School		Hood August	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 / avoiding left overs						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 RISD policy and poster					
	✓					Preventing Contamination by Hands					
	✓						✓				
3. Proper Hot Holding temperature(135°F) See						14. Hands cleaned and properly washed/ Gloves used properly					
	✓							✓			
4. Proper cooking time and temperature						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Gloves					
				✓		Highly Susceptible Populations					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)							✓				
					✓	16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Yes bags					
6. Time as a Public Health Control; procedures & records Hsp						Chemicals					
Approved Source							✓				
	✓					17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water only					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction							✓				
	✓					18. Toxic substances properly identified, stored and used Mop room					
8. Food Received at proper temperature Log						Water/ Plumbing					
Protection from Contamination							✓				
	✓					19. Water from approved source; Plumbing installed; proper backflow device City approved					
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting No raw							✓				
	✓					20. Approved Sewage/Wastewater Disposal System, proper disposal					
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature 169 SR							✓				
					✓						
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					
	✓						✓				
22. Food Handler/ no unauthorized persons/ personnel 2						28. Proper Date Marking and disposition Rotation					
Safe Water, Recordkeeping and Food Package Labeling							✓				
	✓					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Dial					
23. Hot and Cold Water available; adequate pressure, safe Watch						Permit Requirement, Prerequisite for Operation					
	✓						✓				
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial						30. Food Establishment Permit (Current/ insp sign posted) Posted					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓						✓				
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Time and temp recorded						31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped					
Consumer Advisory							W				
	✓					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch shelving and walls etc					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label							✓				
						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Confirmed					

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 Low							✓				
	✓					42. Non-Food Contact surfaces clean					
36. Wiping Cloths; properly used and stored Stored in sanitizer							✓				
	✓					43. Adequate ventilation and lighting; designated areas used					
37. Environmental contamination Watch Wif							✓				
				✓		44. Garbage and Refuse properly disposed; facilities maintained Watch					
38. Approved thawing method Pull and cooking							✓				
Proper Use of Utensils						45. Physical facilities installed, maintained, and clean Watch					
	✓						✓				
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used						46. Toilet Facilities; properly constructed, supplied, and clean Equipped					
	✓						✓				
40. Single-service & single-use articles; properly stored and used						47. Other Violations					

