

\$50.00 reinspection fee
required after 1st Followup

Retail Food Establishment Inspection Report
City of Rockwall

- First aid kit
- Allergy policy/training
- Vomit clean up
- Employee health

Date: 02/02/2021	Time in: 11:42	Time out: 12:23	License/Permit # Food 5167 expired	Est. Type Elem	Risk Category Hsp	Page <u>1</u> of <u>2</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 <input type="checkbox"/> TOTAL/SCORE						
Establishment Name: Jones elementary			Contact/Owner Name: RISD		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	
Physical Address: Glen trail			Pest control : School		Hood 08/2020	
			Grease trap : Summer		Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/> Pics	

1/99/A

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	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	OUT	IN	NO	NA	COS	Employee Health	R
				✓	1. Proper cooling time and temperature Avoiding left overs			✓				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting Self screening	
		✓			2. Proper Cold Holding temperature(41°F/ 45°F) See			✓				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Self screening / poster posted	
		✓			3. Proper Hot Holding temperature(135°F) See		Preventing Contamination by Hands						
		✓			4. Proper cooking time and temperature All precooked but see logs			✓				14. Hands cleaned and properly washed/ Gloves used properly	
				✓	5. Proper reheating procedure for hot holding (165°F in 2 Hours)			✓				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Gloves and	
				✓	6. Time as a Public Health Control; procedures & records Service only		Highly Susceptible Populations						
Approved Source							✓				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Precooked		
		✓			7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Labbat		Chemicals						
		✓			8. Food Received at proper temperature Log			✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water	
Protection from Contamination							✓				18. Toxic substances properly identified, stored and used Mop room / watch storage		
		✓			9. Food Separated & protected, prevented during food preparation, storage, display, and tasting No raw / watch condensation		Water/ Plumbing						
		✓			10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature 160Strips			✓				19. Water from approved source; Plumbing installed; proper backflow device	
				✓	11. Proper disposition of returned, previously served or reconditioned			✓				20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days													
Compliance Status					Compliance Status								
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R	OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
		✓			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 freezer if needed	
		✓			22. Food Handler/ no unauthorized persons/ personnel 2			✓				28. Proper Date Marking and disposition Good	
Safe Water, Recordkeeping and Food Package Labeling							✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips 3 calibrated		
		✓			23. Hot and Cold Water available; adequate pressure, safe Good		Permit Requirement, Prerequisite for Operation						
		✓			24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled To go		W					30. Food Establishment Permit (Current/ insp sign posted) Expired	
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 Logs/ time and temps			✓				31. Adequate handwashing facilities: Accessible and properly supplied, used	
Consumer Advisory							✓				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch		
		✓			26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Attached to accounts			✓				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	Prevention of Food Contamination	R	OUT	IN	NO	NA	COS	Food Identification	R
		✓			34. No Evidence of Insect contamination, rodent/other animals			✓				41. Original container labeling (Bulk Food)	
		✓			35. Personal Cleanliness/eating, drinking or tobacco use		Physical Facilities						
		✓			36. Wiping Cloths; properly used and stored In buckets			✓				42. Non-Food Contact surfaces clean Watch	
W					37. Environmental contamination See 45 for condensation			✓				43. Adequate ventilation and lighting; designated areas used Watch	
		✓			38. Approved thawing method Cooking and pull			✓				44. Garbage and Refuse properly disposed; facilities maintained Watch	
Proper Use of Utensils						1					45. Physical facilities installed, maintained, and clean See attached		
		✓			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 Always invert				✓			47. Other Violations	

