\$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
Employee health

Date: 08/1	4/20	)23	3		Time out: <b>12:16</b>		Food							Food handlers Food Managers Page 1 of	2	
				on: 1-Routine	2-Follow U	J <b>p</b>	3-Compla			Inve	estig	atio	n	5-CO/Construction 6-Other TOTAL/SCO	ORE	
Establis	Establishment Name: Jones elementary					Contact/Owner Name: RISD					8			* Number of Repeat Violations:  V. Number of Violations COS:		
Physica 2051 tra		ress:			Sch	st contr			Ho 6/20					ise trap: waste oil : Follow-up: Yes 1	<u>н</u>	
Mark th	Compline appro	ance priate	Sta e p	oints in the OUT box for ea	each numbered is		Mark		approp	riate	box f	for I	N, NC	pplicable COS = corrected on site R = repeat violation W-War  O, NA, COS Mark an in appropriate box for R	tch	
Complia	ance St	atus	Ī	Priori	rity Items (3	Points	s) violations	Kequ 		ompl				tive Action not to exceed 3 days		
O I U N T	N N O A	C Time and Temperature for Food Safet				ety	R	U T	I N	N O		C O S	Employee Health	R		
	/			1. Proper cooling time and temperature						/				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting		
3		•	'İ	2. Proper Cold Holding to Lowered amou	emperature(41) unt	°F/ 45°F			13. Proper use of restriction and exclusion; No di eyes, nose, and mouth posted at all				†			
~			S	3. Proper Hot Holding ter See	emperature(135	°F)								Preventing Contamination by Hands		
	/			4. Proper cooking time ar						1				14. Hands cleaned and properly washed/ Gloves used properly		
	<b>/</b>			<ol><li>Proper reheating proce Hours)</li></ol>	edure for hot ho	olding (1	165°F in 2				/			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N ) Gloves		
	V	1		6. Time as a Public Healt Isp	th Control; pro	cedures	& records							Highly Susceptible Populations		
		ı		App	roved Source					~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Frozen eggs		
			1	7. Food and ice obtained good condition, safe, and destruction	* *									Chemicals		
<b>/</b>				8. Food Received at prop Log on wic doo	_	;				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water		
				Protection f	from Contami	nation				/				18. Toxic substances properly identified, stored and used Low		
~				<ol><li>Food Separated &amp; prot preparation, storage, disp</li></ol>			g food							Water/ Plumbing		
~				10. Food contact surfaces Sanitized at <b>200</b> pp	s and Returnab ppm/temperatur	les ; Cle	aned and OSR			~				19. Water from approved source; Plumbing installed; proper backflow device  City approved		
	/			11. Proper disposition of reconditioned						~	,			20. Approved Sewage/Wastewater Disposal System, proper disposal		
		1		Prio	rity Founda	tion I	tems (2 Po	ints)	viola	tions	Req	uire	e Cor	rrective Action within 10 days		
O I U N T	N N O A	C O S		<b>Demonstration</b> of	of Knowledge/	/ Person	nnel	R	U T	N	N O	N A	C O S	Food Temperature Control/ Identification	R	
			1	<ol> <li>Person in charge pres and perform duties/ Certi</li> </ol>						/				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature		
/				22. Food Handler/ no una 4	authorized pers	sons/ per	rsonnel			/	ľ			28. Proper Date Marking and disposition		
				Safe Water, Record	dkeeping and l Labeling	Food Pa	ackage			/	,			29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Yellow digital		
1			1	23. Hot and Cold Water a	available; adeq	uate pre	ssure, safe							Permit Requirement, Prerequisite for Operation		
~			١,	24. Required records avaidestruction); Packaged Fo		ck tags;	parasite			/				30. Food Establishment Permit (Current/ insp sign posted ) Posted in cafe		
				Conformance wi						<u> </u>		<u> </u>		Utensils, Equipment, and Vending		
			]	25. Compliance with Var HACCP plan; Variance of processing methods; man Logs look good	obtained for spe	ecialized				~	,			31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped but one / three other accessible	9	
					umer Advisory	y				~				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used <b>Watch</b>		
<b>/</b>				26. Posting of Consumer foods (Disclosure/Remin- Attached to accounts						~	•			33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Confirmed		
0 1	N N	С	Т	Core Items (1 Point	t) Violations	Require	e Corrective	Actio	n No	_	Exce	_		tys or Next Inspection , Whichever Comes First	R	
U N T	O A			Prevention of 34. No Evidence of Insec	f Food Contan				U	N	O	A	o s	Food Identification  41.Original container labeling (Bulk Food)		
				animals				Ш			•			41.Oliginal container laoching (Bulk 1 ood)		
~				35. Personal Cleanliness/	•	_	acco use							Physical Facilities		
<b>/</b>			١	36. Wiping Cloths; prope Watch storage i	erly used and st in back ro	ored OOM				/				42. Non-Food Contact surfaces clean Watch		
W			١	37. Environmental contar Work order sub	mination omitted fo	or fre	ezer		٧	/				43. Adequate ventilation and lighting; designated areas used Watch rusty air vents		
	/		í	38. Approved thawing mo	nethod Zen		-	$\prod$	٧	/				44. Garbage and Refuse properly disposed; facilities maintained Watch dumpster		
			ľ		Use of Utensi	ils			1					45. Physical facilities installed, maintained, and clean	+	
				39. Utensils, equipment, dried, & handled/ In use	& linens; prop	erly use	, ,			~				Walls in dry storage  46. Toilet Facilities; properly constructed, supplied, and clean	+	
				40. Single-service & sing and used	gle-use articles	; proper	ly stored				~			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		City/State: Rockwal		e <u>2</u> of <u>2</u>						
Jones	s elementary	2051	TEMPERATURE OBSERVAT		F000 5107							
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Location	Temp 1						
Servin	g line		Milk temp at lunch front/ bacl	47/41	Wic	36						
Milk	new box ambient	40	Ambient temp of cold wel	26	Taco	40						
	Hot pass	151			Diced tomatoes	39						
	Pizza	153			Whole	38						
	Cold pass	35			Wif	-1.6						
5	Steamtable											
Ri	ce / chicken	208/172										
	Ambient	137										
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW; all temps F		SERVATIONS AND CORRECTION THAS BEEN MADE, YOUR ATTENT		NS CTED TO THE CONDITIONS OBSERVED A	ND						
	Watch dumpster											
	•	nks 112 a	nd up three comp 118 and	up/ all ha	nd sinks used are over 110							
	Logs show good cooki		<u> </u>	<u> </u>								
	Sanitizer in buckets 20											
45			ecoming badly chipped									
	Dishmachine sanitizing		• • • • • • • • • • • • • • • • • • • •									
	Restroom equipped	g at 100 ·	<u> </u>									
02/006		ding bord	lerline temps turn unit do	wn and n	monitor							
02/008			•	wii aliu i	Horiitoi							
45			t tested for Tcs foods ?	EDD is								
45	•		e also chipped etc - plans?		-							
W			ed in ss pan in wif - work or	der nas b	been submitted							
	Plans to batch cook th											
	Using canned beans a											
			acing into Sani bucket									
	Watch ladder placement in dry storage also shelving is rusty what are plans?											
02/cos Temp of milk on top was 47 but in cases all around 41 - advised to lower front row and avoid Any extra until you know how this unit is going to work												
	Any Cana until you know how this unit is going to work											
	School is showing age											
Received	by:		Print:		Title: Person In Charge/ Owner	r						
(signature)	See abov	e'e										
Inspected (signature)		itrick	Print:									
	Kewy Nor Nov				Samples: Y N # collect	ted						