Follow-up fee of \$50.00 is required after 1stRetail Food Establishment Inspection ReportImage: First aid kitFollowupCity of RockwallImage: Vomit clean upployee heat									olicy/traini an up	ing							
				nse/Permit	ermit # 15167						ist. Type lementary	Risk Category	Page <u>1</u> of	2			
Purpo Establ				tion: 🖌 1-Routine	2-Follow Up	Contact/Ov	mplaint		-Inv	estig	atic	n	5-CO/Constru * Number of R		6-Other	TOTAL/SCO	ORE
Jone	se	elem	ent			RISD					-		✓ Number of V	iolations C	OS:	1/99/	Δ/
Physic TrailGl			ess:		Scho	control : ol contract			ood 03/20	020			se trap : I contract		Follow-up: Yes 🖌 No 🗌	1/00/	<u> </u>
Mark				<b>Status:</b> Out = not in co points in the OUT box for	$\frac{IN}{I} = in constants of the second seco$	ompliance	NO = no Mark $$ in						$\begin{array}{l} \text{pplicable} & \text{COS} = co\\ \text{O, NA, COS} \end{array}$	orrected on a Mar	site $\mathbf{R}$ = repeat vio	olation W- Wat ate box for <b>R</b>	tch
Comp	Priority Items (3 Points) violations R Compliance Status									equire Immediate Corrective Action not to exceed 3 days Compliance Status							
O I U N T	N     N     C       O     A     O   Time and Temperature for Food Safety (Temperature for Food Safety)						R		D I J N	N O		C	Employee Health				
	~		s     (r = degrees random number)       1. Proper cooling time and temperature							,			12. Management, fe knowledge, response	employees;			
			2. Proper Cold Holding temperature(41°F/ 45°F)					-				-	knowledge, responsibilities, and reporting 13. Proper use of restriction and exclusion; No discharge from				
~			See						~				eyes, nose, and mouth Poster				
~	'			3. Proper Hot Holding Ambient		F)			_			_	Prev				
	V			4. Proper cooking time Logs ( no raw meats coo		1	. 2		/	'			14. Hands cleaned	1 1 9			
	V			5. Proper reheating pro- Hours)	cedure for hot hold	ding (165°F i	n 2		~	,			15. No bare hand c alternate method pr Gloves				
		/		6. Time as a Public Heat Hsp group	alth Control; proce	edures & rec	ords			<u> </u>		<u> </u>	Н				
		1		Ар	oproved Source				~	,		Τ	16. Pasteurized foo Pasteurized eggs us	fered			
~	•	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Labatt					in			<u> </u>							
	,			8. Food Received at pro						,			17. Food additives; & Vegetables	; approved a	and properly stored;	Washing Fruits	
				On receipt and		•	.11			,		-	Water only		identified, stored ar	nd used	
	Protection from Contamination 9. Food Separated & protected, prevented during food					-	V				Watch						
~																	
~	,			10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature 180					~				backflow device	ved	ce; Plumbing install		
	11. Proper disposition of returned, previously served or reconditioned						r		~	,	_		20. Approved Sewa disposal Watch	age/Wastev	vater Disposal Syste	m, proper	
O I U N	N C	IN	C		•		(2 Points) R	) viola	) I	Req N O		C				<i>.</i>	R
U N T		A	O S	21. Person in charge pr	n of Knowledge/ I		dge,	1		0	A	O S		•	e Control/ Identific		
	,			and perform duties/ Cer 2					~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature				
~	22. Food Handler/ no unauthorized persons/ personnel     1						~	,			28. Proper Date Ma Great	-	-				
	Safe Water, Recordkeeping and Food Package Labeling						~	,			29. Thermometers Thermal test strips Yes		ccurate, and calibrat	ted; Chemical/			
~	'			23. Hot and Cold Wate Watch	er available; adequa	ate pressure,	safe			<u> </u>	<u> </u>	1		quirement,	, Prerequisite for O	peration	
~	,			24. Required records av destruction); Packaged		k tags; parasi	ie		~					hment Per	mit (Current/ insp s	ign posted )	
ľ				For service Conformance	with Approved P	rocedures			Ľ				Posted	nsils, Equi	pment, and Vendin	Ig	
~	,			25. Compliance with V HACCP plan; Variance processing methods; m. <b>Time and temp</b>	e obtained for spec anufacturer instruction on log	ialized	nd		•	•			supplied, used Equipped	U	cilities: Accessible a		
				Con	sumer Advisory				~	'			designed, construct	ted, and use	ct surfaces cleanable ed	e, properly	
~	,			26. Posting of Consume foods (Disclosure/Rem Allergies attached to					~	,			Service sink or cur	Facilities; ir	nstalled, maintained, facility provided	used/	
				Core Items (1 Poin				on No	ot to 1	Exce	ed 9	90 Da	Yes ays or Next Inspecti	on , Which	hever Comes First		
O I U N T	N C		C O S	Prevention	of Food Contami	nation	R		JN	N O	N A			Food I	dentification		R
~	'			34. No Evidence of Ins animals	ect contamination,	, rodent/other				~			41.Original contain	ner labeling	(Bulk Food)		
~	ľ			35. Personal Cleanlines Watch in wic	;		se					_			cal Facilities		
~	'			36. Wiping Cloths; pro	perly used and sto	red			~				42. Non-Food Cont Watch				
W				37. Environmental cont See 45 for col	ndensation	in wif			~						lighting; designated		
~	1			38. Approved thawing Cooking / pull th	nethod NAW				~	'			-		erly disposed; faciliti		
				· <b>r</b>	er Use of Utensils		4	1					See		l, maintained, and cl		
~	ĺ			39. Utensils, equipmen dried, & handled/ In us	se utensils; properl	ly used			~	'			Equipped		constructed, supplie	u, and clean	
	<b>'</b>			40. Single-service & sin and used	ngle-use articles; p	properly store	d			~			47. Other Violation	15			

## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: (signature) Jennifer Barnett	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

-

001103	elementary	Trail g		Rockwal		Food 5167		-			
Item/Loca	ation	Temp F	TEMPERATURE OBSERVA	ATIONS Temp F	Item/Locat	ion	Temp	F			
					Item/Locat	1011	remp	_ <b>r</b>			
Hot pas	• • •	204	Wic	35/36							
(	Cold pass	33	Tomatoes	37							
Serving	line not used currently		Wif	-8							
Loc	gs look good										
	<u> </u>										
		00			10			_			
OBSERVATIONS AND CORRECTIVE ACTIONS           Item         AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND											
Number	NOTED BELOW:										
	• •		er feeding - mealsPlaced i	nto bags							
	Hot water 154 F watch	for scale	lingonly 110 in restrooms								
			shmachine confirmed hot	water usin	g 160 str	ips					
	Dust air vents where needed and ceiling										
			dressed / currently sheet								
	Sneeze guards on line have been made ineffective/ best to add shield to cover entire space to be effective										
	(no food being served or held on line at this time)										
	3 plus thermos calibrated										
	Watch sprayer at veggie wash sink										
	All foods are placed into a clear eco bag before being placed into another plastic bag for service										
			•								
								_			
┟───┤								_			
Covid	uid Stickers on floor for social distancing / sonitizing surfaces between lunches / acthing will be placed in sofetaria for SS										
	vid Stickers on floor for social distancing / sanitizing surfaces between lunches / nothing will be placed in cafeteria for SS										
	When reopening for school year / Plans to use eco bags like summer feeding to keep contact down of surfaces etc/										
	Employees in masks / screening at arrival / snacks to children are placed into bags at pos/ shields at pos / Plans to use hot and cold pass they / no food on line to self serve / sneeze guards have been moved										
	down which now allows uncovered food to be exposed to mouth and face of children / lids on product / advised to shield properly										
Received l	hv:		Print:			Title: Person In Charge/		• •			
(signature)	See abov <sup>by:</sup> Kelly Kírkpa	'e									
Inspected	by:		Print:								
(signature)	Kelly Kírkpa	ıtríck	RS			Samples: Y N #	collected				