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
Allergy policy/training Vomit clean up Employee health
Employee health

Date:) (ეე								Food handlers Food managers 1 plus supv Page 1 of	2	
02/02/2022 1:02 1:42 Food 66 Purpose of Inspection: 1-Routine 2-Follow Up 3-Complaint									_	Investi	natio	n	5-CO/Construction 6-Other TOTAL/SCO	
Establishment Name: Contact/Owner Nam									4-1	invesu	gano)II	* Number of Repeat Violations:	JKE
_	Nebbie Williams elementary RISD Physical Address: Pest control:								Нос	nd.	10	Frenc	Number of Violations COS: O/100	/A
Dalton School							ool	June				I contract No See		
Compliance Status: Out = not in compliance IN = in compliance Mark the appropriate points in the OUT box for each numbered item NO = not observed NA = not applicable COS = corrected on site Mark an in appropriate box for IN, NO, NA, COS Mark an in appropriate box for R												tch		
								s Requi	_				tive Action not to exceed 3 days	
O U							R	O I N N C U N O A O			С			
T	N O A O (F = degrees Fahrenheit) 1. Proper cooling time and temperature					T	N	A	s	Employee Health 12. Management, food employees and conditional employees;				
		/			Batch cooking	g				/			knowledge, responsibilities, and reporting	
w		2. Proper Cold Holding temperature(41°F/45°F) See and will check line						~			13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth To move to hand sink			
w		3. Proper Hot Holding temperature(135°F) Logged and will confirm at followup				Preventing Contamination by Hands								
	/	4. Proper cooking time and temperature								14. Hands cleaned and properly washed/ Gloves used properly				
	5. Proper reheating procedure for hot holding (165°F in 2					15. No bare hand contact with ready to eat foods or approved				+				
	Hours)								alternate method properly followed (APPROVED $\stackrel{.}{Y}$ $\stackrel{.}{N}$) Gloves					
		•	/		6. Time as a Public Hea Hsp group	alth Control; proce	edures & records						Highly Susceptible Populations	
					Ap	proved 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 pro	oper temperature							17. Food additives; approved and properly stored; Washing Fruits	
	V				Receiving log	on wic				/			& Vegetables Water	
					Protection	from Contamina	ation			/			18. Toxic substances properly identified, stored and used In mop room	
	/	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting No raw (discussed in freezer)								Water/ Plumbing				
	10. Food contact surfaces and Returnables; Cleaned and Sanitized at Test ppm/temperature 200/168					~			19. Water from approved source; Plumbing installed; proper backflow device City approved					
		/			11. Proper disposition of reconditioned Disc	of returned, previo arded	ously served or			/			20. Approved Sewage/Wastewater Disposal System, proper disposal	
	T	N	N	C	Pri	ority Foundat	ion Items (2 P				-	_	rrective Action within 10 days	l D
O U T	I N	N O	N A	C O S		ority Foundat of Knowledge/ I	`	oints) v	olati O U T	I N	N	С	Food Temperature Control/ Identification	R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Yolanda Meza	Print:	Title: Person In Charge/ Owner Manager
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: ie Williams	Physical A Daltor		City/State: Rockwall	License/Permit # Food 6673	Page <u>2</u> of <u>2</u>						
			TEMPERATURE OBSERV	VATIONS								
Item/Loc	ation	Temp F	Item/Location	Temp F It	em/Location	Temp F						
Hot pa	ISS	148	Wic									
	Cold pass	37/38	_	37								
	corded temp 7:00 am		Cheese	41								
(Cold wells	Off	Milk	39								
	Hot wells	Off	Wif	-9								
		OF	GERMATIONS AND CORRES	THE A CITY ON IC								
Item	AN INSPECTION OF YOUR ES		SERVATIONS AND CORRECE OF THE SECOND SERVICE OF THE SECOND		ED TO THE CONDITIONS ORSER	VED AND						
Number	NOTED BELOW: All temps F	TADLISTIVIL	INT HAS BLEIV MADE, TOOK ATT	ENTION IS DIRECT	ED TO THE CONDITIONS OBSER	VED AND						
	Hot water 130 F											
	Dishmachine recorded	temp fo	r final temp - 168- to conf	firm surface re	ading of 160							
	Will Followup on hot a		<u> </u>		and the second s							
	Dry storage looks goo		•									
	Batch cooking very litt											
	using all precooked m											
			ation ppm 6/:30 am 200 p	opm								
	Just got delivery in dry											
			covered on cart before co	vering and sto	ring on shelving across	from or next						
To the fan box and not under it directly noted												
W	Watch placement of bug light and items stored under											
!!	Will check temps of se	arvina line	and milk unit and also F)ishmachine a	t followup							
• •	Will check temps of serving line and milk unit and also Dishmachine at followup											
Received (signature)	See abov	/e	Print:		Title: Person In Charge	Owner						
Inspected (signature)	See abou		Print:									
(Signature)	Kelly kirkpo	ıtrick	\mathcal{RS}		Samples: Y N	# collected						