Followup City of								Iblishment Inspection Report       Image: First aid kit         Rockwall       Image: First aid kit         Image: Constraint of the state								ng		
	Date:         Time in:         Time out:         License/Per           08/19/2021         12:08         12:52         Food						ermit # 6673							Elementary Risk Category Page			2	
	Purpose of Inspection: 🖌 1-Routine 📃 2-Follow Up 📃 3-Complai						int	nt 4-Investigation			5-CO/Construction 6-Other TOTA			TOTAL/SCO	RE			
	Establishment Name: Contact/Owner N Nebbie Williams elementary RISD						Name:						* Number of Repeat Violations:      ✓ Number of Violations COS:			2/07/	\ <b>∠</b> /۸	
Physical Address: Pest control : Dalton School							Ho Jun		Grea			se trap : ner		Follow-up: Yes	3/97//	A		
					Status: Out = not in co	$\frac{IN}{IN} = in \text{ compliance}$	ance N	$\mathbf{O} = \text{not } \mathbf{C}$						pplicable $COS = correction COS$			lation W- Wate	ch
IV	ark t	ne	appro	priate	e points in the OUT box for Prio									0, NA, COS tive Action not to exce		rk an <b>√</b> in appropria <b>ys</b>	the box for K	
0	Compliance Status           D         I         N         N         C         Time and Temperature for Food Safety         I					R	0	Compliant O I N U N O		N C		England Hold				R		
U T	N	N     O     A     O       S $(F = degrees Fahrenheit)$ 1. Proper cooling time and temperature					T		0	A	A O S	Employee Health 12. Management, food employees and conditional employees;						
		V			1. 1 topet cooning time and temperature					~	'			knowledge, responsib	emproyees,			
3					2. Proper Cold Holding temperature(41°F/ 45°F) Milk cooler					~	,			13. Proper use of restrieyes, nose, and mout Policy and post	charge from			
	~			3. Proper Hot Holding temperature(135°F) See attached					Preventing Contamination by Ha						ds			
		4. Proper cooking time and temperature						14. Hands cleaned and properly wash				•						
		V	5. Proper reheating procedure for hot holding (165°F in 2 Hours)							<ul> <li>15. No bare hand contact with ready to eat for alternate method properly followed (APPRO Gloves</li> </ul>				n ready to eat foods of lowed (APPROVED	r approved YN)			
	6. Time as a Public Health Control; procedures & records							Highly Susceptible Populatio						eptible Populations				
					Ар	oproved Source				~	,	16. Pasteurized foods used; prohibited food not of Pasteurized eggs used when required Liquid eggs pasteurized					ered	
	~	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Receiving log labatt/ oak farms						•										
	~				8. Food Received at pro Receiving log	oper temperature				~	,			17. Food additives; ap & Vegetables Water only	pproved	and properly stored;	Washing Fruits	
	<u> </u>				Protection	n from Contamination			-	~	,			18. Toxic substances	properly	identified, stored an	d used	
	~				9. Food Separated & pr preparation, storage, dis	· • · ·	ng food			1-		<u>.</u>			Wate	r/ Plumbing		
	~				10. Food contact surface Sanitized at 200	ces and Returnables ; Cl ppm/temperature <b>16</b>	eaned and			~				19. Water from appro backflow device City approve		rce; Plumbing installe	ed; proper	Γ
		v	•		11. Proper disposition of reconditioned					~	,			20. Approved Sewage disposal		water Disposal Syster	n, proper	
0	I	N	IN	C	Pri	iority Foundation 1	ltems (2 Po	ints) vi	iolar 0		Req N	_		rrective Action within	10 day:	S		R
Ŭ T	Ň	C	A	Ö S		n of Knowledge/ Perso			Ŭ T	J N	0	A	Ö S		ıperatur	re Control/ Identific	ation	
	~				21. Person in charge pro and perform duties/ Cer 1	rtified Food Manager (C	CFM)			~				27. Proper cooling me Maintain Product Ten	mperatur	re	quate to	
	22. Food Handler/ no unauthorized persons/ personnel						~	,			28. Proper Date Mark Good rotation	•	<u>^</u>					
	Safe Water, Recordkeeping and Food Package Labeling							~	•			29. Thermometers pro Thermal test strips <b>Dial thermo</b>	ovided, a	accurate, and calibrate	ed; Chemical/			
	~				23. Hot and Cold Water See attached									-		, Prerequisite for O		
	~				24. Required records av destruction); Packaged <b>Commercial</b>		; parasite			~				30. Food Establishm Posted	ient Per	mit (Current/ insp si	ign posted )	
_	1			1	25. Compliance with V	with Approved Proced Variance, Specialized Pro							-	Utensi 31. Adequate handwa		ipment, and Vendin cilities: Accessible a		
	~				HACCP plan; Variance processing methods; ma Logs time / tem	anufacturer instructions				~	,			supplied, used Equipped	-			
	_			_		sumer Advisory			V					32. Food and Non-foo designed, constructed	l, and use	ed		
	~				26. Posting of Consume foods (Disclosure/Rem	inder/Buffet Plate)/ All				~	,			Shelving on 33. Warewashing Fac Service sink or curb c	order cilities; in cleaning	nstalled, maintained, facility provided	used/	-
				<u> </u>	Attached to account Core Items (1 Point		re Corrective	Action	Not	t to E	Exce	ed 9	0 Da	Confirmed	ı, Whic	hever Comes First		
O U	I N	N C		C O		of Food Contaminatio		R	O U	I N	N O	N A	C O			Identification		R
т V				S	34. No Evidence of Instantials Small gap at ba				Т		~		S	41.Original container	labeling	g (Bulk Food)		T
-	~			F		ss/eating, drinking or to					<u> </u>				Physi	cal Facilities		
╞	~				36. Wiping Cloths; pro	perly used and stored		[]		~				42. Non-Food Contac	et surface	es clean		
		V	-		37. Environmental cont	tamination			F	~	1			43. Adequate ventilat	tion and	lighting; designated a	ireas used	1
┢		V	/	1	38. Approved thawing Pull thaw	method			F		~			44. Garbage and Refu	use prope	erly disposed; facilitie	es maintained	╞
	1	Ľ				er Use of Utensils			╞	~				45. Physical facilities	sinstalle	d, maintained, and cle	ean	$\uparrow$
	~				39. Utensils, equipment dried, & handled/ In us	t, & linens; properly us				~	'			46. Toilet Facilities; p Equipped	properly	constructed, supplied	l, and clean	+
╞	~				40. Single-service & sin and used	ngle-use articles; prope	rly stored				~			47. Other Violations				-
İ	1								1	1	1		1					



-

## **Retail Food Establishment Inspection Report**

## City of Rockwall

(signature) Yolanda Meza	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Nebbie Williams	Physical A Daltor		City/State: Rockwal	I	License/Permit # Page 2 of 2 6673		of <u>2</u>				
	TEMPERATURE OBSERVA										
Item/Location	<u>Temp F</u>	Item/Location	Temp F	Item/Location			<u>Temp F</u>				
Serving line		Chicken poppers just cooke									
Milk internal temp	43/45	Cold wells nontcs today	у								
Steam table		Wic	36/35								
Mac n cheese	138	Milk	41								
Potatoes /	149	Sample tray	38								
Green beans	137	Wif	-8								
Cold pass	31-40										
Hot pass	159										
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: all temps F											
	Keep an eye on dumpster area										
Hot water 127 F	Hot water 127 F										
	Dishmachine 160 surface reading										
	New shelving that is badly oxidized has been ordered in warewashing area! Using trays to line										
	Restroom equipped										
Mop room- good organ											
		etal threshold into freezer		45							
Removed milk at insp	Removed milk at insp										
Received by: (signature) See abov	/e	Print:			Title: Person In Char	ge/ Owner					
(signature) See abov Inspected by: (signature) Kelly kirkpo	ıtríck	Print:									
Form EH-06 (Revised 09-2015)					Samples: Y N	# collected					