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
Vomit clean up Employee health
Employee health

	ate:			_	Time in:	Time out:		License/Po						Est. Ty	-	Risk Category	D 1	_£ 2
					8:27	9:05		Food		_						<u>Med</u>	Page 1 or	
		se of ishme			tion: 1-Routine	2-Follo		3-Complai ct/Owner N		4-I1	nvesti	gatio	n	5-CO/Construction * Number of Repeat		6-Other	TOTAL/SC	ORE
Qι	ues	t aca	ade	em			RISD							✓ Number of Violati	ions COS	S:	2/98	/Δ
	iysic Iliam	al Ad s	ldre	ess:			Pest control SchoolContra	act		Hood 08/20			rease imme	e trap : er		ollow-up: Yes o ☑		-/~
M					Status: Out = not in co	ompliance IN	= in complianc	e Nork e	O = not c					oplicable COS = correct			riolation W- Wa	atch
IVI	ark t	не арр	лор	riate	points in the OUT box for Prio									O, NA, COS tive Action not to exceed	Mark :	ан 🗸 ш арргорг	THATE DOX TOLK	
О	Î	iance l	N	С	Time and Tem	nnerature fo	or Food Safet	v	R	О	mplian I N	N	C					R
U T	N	О	A	o s	(F = de	egrees Fahre	enheit)	J		U T	N O	A	O S			vee Health		
		~			1. Proper cooling time a Avoiding left of		ture				/			Management, food e knowledge, responsibility			al employees;	
	_				2. Proper Cold Holding	temperature	e(41°F/ 45°F)							13. Proper use of restric	tion and	exclusion; No di	ischarge from	
	•				See									eyes, nose, and mouth Screening self				
					3. Proper Hot Holding t		` ′								0	nmination by Ha		
	/				4. Proper cooking time No raw / only rethermaliz	and tempera zed for hot h	ature nolding				/			14. Hands cleaned and	properly	washed/ Gloves	used properly	
		_			5. Proper reheating prod Hours)	cedure for ho	ot holding (16	5°F in 2			/			15. No bare hand contact alternate method proper				
					6. Time as a Public Hea	alth Control:	procedures &	z records						Gloves		`		
		/			Service only			5.40						Highly 16. Pasteurized foods us		tible Population		
					Ap	proved Sou	rce							Pasteurized eggs used w Precooked or liq	vhen requ	uired	,,,,,,,,,	
					7. Food and ice obtained			Food in						1 TOOOKEU OF IIQ	iaiu pe			
	~				good condition, safe, an destruction Labatt	ia unadultera	ateu; parasite								Che	micals		
					8. Food Received at pro		ature		H					17. Food additives; appr	roved an	d properly stored	l; Washing Fruits	;
	•				On door to wic	;								& Vegetables Water only				
						n from Cont								18. Toxic substances pro Stored low	operly id	lentified, stored a	and used	
	/				Food Separated & preparation, storage, dis			food							Water/	Plumbing		
	_				No raw 10. Food contact surface	es and Retur	rnables ; Clear	ned and					Н	19. Water from approve	d source	; Plumbing insta	ılled; proper	
	•				Sanitized at 200	ppm/temper	rature 160 s	urface						backflow device City approved				
		_			11. Proper disposition of reconditioned Disc	of returned, p	previously serv	ved or		П	/			20. Approved Sewage/V disposal	Vastewa	ter Disposal Syst	tem, proper	
											_							
							ndation Ite	ms (2 Po	ints) w	iolatio	one Ra	auira	2 Cor	rrective Action within 11	0 days			_
O	I	N O	N A	C	Pri	ority Fou			ints) v	О	I N	N	C	rective Action within 16		Control/ Identif	ication	R
O U T	I N	N O	N A	C O S		ority Foun	dge/ Personn	el		О		N		Food Tempe	erature (Control/ Identif		R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Janet Hembree	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: t Academy	Physical A Williar		City/State: Rockwal	License/Permit # food 6674	Page <u>2</u> of <u>3</u>						
	,		TEMPERATURE OBSERVAT									
Item/Loc	ration	Temp F	Item/Location	Temp F	Item/Location	Temp						
Wic			Hot pass	173								
S	ample meal	39	Chicken and biscuit	135								
	Cheese	39	Cold pass	40								
	Tomatoes	38	Cheese	41								
	Wif	-11										
	Hot pass											
	Milk in ice	35/40										
		OB	 SERVATIONS AND CORRECTIV	E ACTION	NS							
Item Number	AN INSPECTION OF YOUR ENDOTED BELOW: all temps F	STABLISHME	ENT HAS BEEN MADE. YOUR ATTENT	ION IS DIRE	CTED TO THE CONDITIONS OBS	SERVED AND						
	Hot water 120 F											
45/42												
	Sanitizer in bucket 200'ppm											
	Serving only meals to	students										
			at this time from this kitcher	n due to	COVID							
	Dishmachine - confirmed using 160 thermolabel BrAnd new can opener blade!											
	Not using steam table											
	Using ice for milk service on line - less than 1 hr / keep nestled											
	Avoid over stocking cold pass thru unit - minimal meals will allow for spacing out in unit											
	AllMeals in to go containers that are portioned by staff and handed to student / no self service											
42	Only one student allowed on line at a time Need to clean under sticky shelf liner - providing commercial grade bar netting allows for easier cleaning											
	Trood to croam arracing	onerty one	m more providing commercial	iai giaao	- Sai Healing allower of	40.01 0.041						
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Received (signature)	See ahou	10			Tiue: Person in Cha	rge/ Owner						
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