

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

Date: 09/17/2020	Time in: 12:20	Time out: 1:25	License/Permit # FS 6677	Est. Type High school	Risk Category Med	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine <input type="checkbox"/> 2-Follow Up <input type="checkbox"/> 3-Complaint <input type="checkbox"/> 4-Investigation <input type="checkbox"/> 5-CO/Construction <input type="checkbox"/> 6-Other <input type="checkbox"/> TOTAL/SCORE						
Establishment Name: Rockwall high School			Contact/Owner Name: RISD		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	
Physical Address: YellowJacket			Pest control : School		Hood To check: School Grease trap : School Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>	

0/100/A

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch
 Mark the appropriate points in the OUT box for each numbered item Mark ✓ in appropriate box for IN, NO, NA, COS Mark an ✓ in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>					
1. Proper cooling time and temperature Discussed						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>					
2. Proper Cold Holding temperature(41°F/ 45°F) See						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth					
<input checked="" type="checkbox"/>						Preventing Contamination by Hands					
<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>					
3. Proper Hot Holding temperature(135°F) Holding in Warners/ steam table for service						14. Hands cleaned and properly washed/ Gloves used properly					
<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>					
4. Proper cooking time and temperature Logs						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Gloves					
<input checked="" type="checkbox"/>						Highly Susceptible Populations					
<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Precooked					
<input checked="" type="checkbox"/>						Chemicals					
6. Time as a Public Health Control; procedures & records Service only						<input checked="" type="checkbox"/>					
Approved Source						<input checked="" type="checkbox"/>					
<input checked="" type="checkbox"/>						17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Labatt / oak farms						<input checked="" type="checkbox"/>					
<input checked="" type="checkbox"/>						18. Toxic substances properly identified, stored and used Low					
8. Food Received at proper temperature On log						Water/ Plumbing					
Protection from Contamination						<input checked="" type="checkbox"/>					
<input checked="" type="checkbox"/>						19. Water from approved source; Plumbing installed; proper backflow device City approved					
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						<input checked="" type="checkbox"/>					
<input checked="" type="checkbox"/>						20. Approved Sewage/Wastewater Disposal System, proper disposal					
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature 180						<input checked="" type="checkbox"/>					
<input checked="" type="checkbox"/>											
11. Proper disposition of returned, previously served or reconditioned						<input checked="" type="checkbox"/>					

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>					
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 2						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>					
22. Food Handler/ no unauthorized persons/ personnel						28. Proper Date Marking and disposition Good					
Safe Water, Recordkeeping and Food Package Labeling						<input checked="" type="checkbox"/>					
<input checked="" type="checkbox"/>						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Dials					
23. Hot and Cold Water available; adequate pressure, safe See attached						Permit Requirement, Prerequisite for Operation					
<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial/ handed out by staff						30. Food Establishment Permit (Current/ insp sign posted) Posted					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Logs show time and temp - looks good						31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped					
Consumer Advisory						<input checked="" type="checkbox"/>					
<input checked="" type="checkbox"/>						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Attached to child's account						<input checked="" type="checkbox"/>					
<input checked="" type="checkbox"/>						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 180/					

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>					
34. No Evidence of Insect contamination, rodent/other animals						41. Original container labeling (Bulk Food)					
<input checked="" type="checkbox"/>						Physical Facilities					
35. Personal Cleanliness/eating, drinking or tobacco use						<input checked="" type="checkbox"/>					
<input checked="" type="checkbox"/>						42. Non-Food Contact surfaces clean Watch					
36. Wiping Cloths; properly used and stored Stored in buckets						<input checked="" type="checkbox"/>					
<input checked="" type="checkbox"/>						43. Adequate ventilation and lighting; designated areas used					
37. Environmental contamination						<input checked="" type="checkbox"/>					
<input checked="" type="checkbox"/>						44. Garbage and Refuse properly disposed; facilities maintained					
38. Approved thawing method Pull thaw						<input checked="" type="checkbox"/>					
Proper Use of Utensils						<input checked="" type="checkbox"/>					
<input checked="" type="checkbox"/>						45. Physical facilities installed, maintained, and clean Have escutcheons sealed /					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used						<input checked="" type="checkbox"/>					
<input checked="" type="checkbox"/>						46. Toilet Facilities; properly constructed, supplied, and clean Equipped					
40. Single-service & single-use articles; properly stored and used						<input checked="" type="checkbox"/>					
<input checked="" type="checkbox"/>						47. Other Violations					

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Cynthia Lemmons	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: RHS	Physical Address: Yellow jacket	City/State: Rockwall	License/Permit # Food 6677	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Lines 1/2		Steam tables		Lines 3/4	
New orange coolers	31/33	Line 2	170's	Cold pass	38
Not using ice cream units		Line 1	157/137	Orange coolers	29/33
Cold wells		Upright hot holding	148	Cold wells	38/41
Milk 40/39/40/39		Hot pass	162	Hot wells line 3	145/157
Frost plates	6/8	ColdPass	32/40	Hot wells line 4	155/160
Pizza units		Wic		Pizza slides	181
180/166/		Cheese / tomatoes	38/39	Upright hot	151

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	Hot water 122 F - hot water faucet
	Dishmachine 180 using 160 strips
	No self service all meals and utensils and condiments and etc handed out by staff
	Gloves used to Handle packaged foods
	All packaged before handing over with exception of non edible skin fruit
	Hot foods are placed on line in packages and served within
	Sanitize in buckets 200 ppm
	Paper goods / mop room / dry storage looks good
	Wif - 17 spaghetti sauce with meat in Cambro frozen - was cooled in wic then transferred to freezer - advised to
	Will also use freezer to cool quickly and temps willBe taken to confirm cool down / freezer uncovered on cart in shallow pan
	Receiving log on office door
	Cold pass - 30 F ambient / 38 F
	Using dial thermos - 7 calibrating daily or when dropped more often
W	Need to seal around escutcheons under hand sinks
	Service line in dining room (again all prepackaged)
	Hot water -121
	Cold unit 1 37
	Cold unit 2 33
	Hot plate - surface 193 / hot drawers - 147/ 195 - surfaces
	Hot slides 169-213
	Milk unit - 34
	Gloves etc
	Sanitizer in bucket 200 ppm
Covid	Limited service / prepackaged / masks / shields at tables and at pos etc

Received by: (signature) See above	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick. RS</i>	Print:	Samples: Y N # collected

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