Follow-up fee of \$50.00 is required after 1st Followup

Retail Food Establishment Inspection Report City of Rockwall

	First aid kit
$ \underline{\mathbf{V}} $	Allergy policy/training
	Allergy policy/training /omit clean up Employee health
	Employee health

	ate: 2/C	6/	20	23	Time in: 11:23	Time out: 12:13		Fs 00		11	4				Food handlers Food managers Page 1 of 2	<u>-</u>
			f Ins		tion: 1-Routine	2-Follow U		3-Compla	-	4-]	Inves	stiga	atior	ı	5-CO/Construction 6-Other TOTAL/SCOR * Number of Repeat Violations:	Ε
					Elementary		RISI		Name.						✓ Number of Violations COS:	Λ
			.ddre iway			Sc	est contr hool sep	ot		Hoo 02/20					e trap/ waste oil: er school contract a Follow-up: Yes No	_
M	مساحدة	Com	plia	ice S	Status: Out = not in co points in the OUT box for	impliance IN = in	n complia	nce No	O = not o						oplicable COS = corrected on site R = repeat violation W-Watch D. NA. COS Mark an vin appropriate box for R	n
M	ark t	ne ap	prop	riate						_					D, NA, COS Mark an in appropriate box for R vive Action not to exceed 3 days	
О	Î	N	Sta N	C O	Time and Ten	perature for F	Food Safe	etv	R	О		N	N	C		R
U T	N	0	A	o S	(F = d)	egrees Fahrenhe	eit)			U T	N	0	A	o s	Employee Health	
		/			1. Proper cooling time a	and temperature	2				/				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
					2. Proper Cold Holding	temperature(41	l°F/ 45°F	F)	H						13. Proper use of restriction and exclusion; No discharge from	
					See						•				eyes, nose, and mouth At sinks	
	/				3. Proper Hot Holding t See	temperature(135	5°F)								Preventing Contamination by Hands	
	/				4. Proper cooking time Logged	and temperature	e				~				14. Hands cleaned and properly washed/ Gloves used properly	
		(5. Proper reheating prod Hours)	cedure for hot h	olding (1	.65°F in 2			/				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)	
			_		6. Time as a Public Hea	alth Control: pro	ocedures	& records							Gloves	
			•		Hsp group	, F							1		Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered	
					Ap	proved Source					~				Pasteurized eggs used when required Precooked in bags	
					7. Food and ice obtaine good condition, safe, ar										Troopened in bage	
	/				destruction Labbat										Chemicals	
					8. Food Received at pro										17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
	•				Logged milk				Ш		~				Water only	
						from Contami					'				18. Toxic substances properly identified, stored and used	
	/				9. Food Separated & pr preparation, storage, dis	splay, and tastin	ng								Water/ Plumbing	
	/				10. Food contact surfact Sanitized at 200	es and Returnal ppm/temperatur	oles ; Cle re 16 0	aned and SR			/			ı	19. Water from approved source; Plumbing installed; proper backflow device City approved	
		/			11. Proper disposition of reconditioned Disc			erved or			1				20. Approved Sewage/Wastewater Disposal System, proper disposal	
								tems (2 Po	ints) vi	iolati	ions	Req	uire	Cor	rrective Action within 10 days	
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge	e/ Person	nel	R	O U T	I N	N O	N A	C O S	Food Temperature Control/ Identification	R
	/			· S	21. Person in charge pro and perform duties/ Cer					1				S	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	_				22. Food Handler/ no u	nauthorized per	sons/ per	rsonnel			1				28. Proper Date Marking and disposition	_
					Safe Water, Reco	rdkeening and	Food Pa	nckage							Yes 29. Thermometers provided, accurate, and calibrated; Chemical/	
						Labeling					•				Thermal test strips Calibrating daily / checking dates on test strips	
	/				23. Hot and Cold Water See										Permit Requirement, Prerequisite for Operation	
	/				24. Required records av destruction); Packaged		ock tags;	parasite			~				30. Food Establishment Permit (Current/ insp sign posted) Posted	
					Conformance v								ı.		Utensils, Equipment, and Vending	
	/				25. Compliance with V HACCP plan; Variance processing methods; ma	obtained for sp anufacturer inst	ecialized				/				31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped	
					Time and temps	S sumer Advisor	y			$\ \cdot\ $					32. Food and Non-food Contact <u>surfaces cleanable</u> , <u>properly</u> <u>designed</u> , <u>constructed</u> , <u>and used</u>	
					26. Posting of Consume					\vdash	ا ً				33. Warewashing Facilities; installed, maintained, used/	_
	_				foods (Disclosure/Remi Attached to account	inder/Buffet Pla ts / sesame is	te)/ Aller s new al	rgen Label llergen			<u> </u>				Service sink or curb cleaning facility provided Confirmed	
0	I	N	N	С	Core Items (1 Poin	nt) Violations	Require	? Corrective	Action R	Not O		xcee N	ed 90 N	<i>Da</i>	tys or Next Inspection , Whichever Comes First	R
U T	N	О	A	o s		of Food Contar				U T	N	0	A	o S	Food Identification	
	/				34. No Evidence of Instantinals							~			41.Original container labeling (Bulk Food)	
	/				35. Personal Cleanlines	Ç.	Ü	acco use							Physical Facilities	
	/				36. Wiping Cloths; prop Stored in solut	ion	stored				/				42. Non-Food Contact surfaces clean Watch	
		/			37. Environmental cont	amination					~				43. Adequate ventilation and <u>lighting; designated areas used</u>	
	<u>~</u>				38. Approved thawing tooking or pull	method thaw					<u>~</u>				44. Garbage and Refuse properly disposed; facilities maintained Watch	
						er Use of Utens	sils				<u>/</u>				45. Physical facilities installed, maintained, and clean Watch	
	/				39. Utensils, equipment dried, & handled/ In us						1				46. Toilet Facilities; properly constructed, supplied, and clean Equipped	
	✓				40. Single-service & sin and used	ngle-use articles	s; properl	y stored				<u> </u>		_	47. Other Violations	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (Printed) LaTasha White	Print:	Title: Person In Charge/ Owner Manager
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

• Establishment Name:	Physical A	Adversa	City/State:	License/Permit # Page 2 of 2.								
RISD Hamm elementary			Rockwal									
		TEMPERATURE OBSERVAT										
Item/Location	Temp F	Item/Location	Temp F	Item/Location Temp								
Baby line		WIF	5.8-6.0	Walli IIIIO								
ColdPass	38	Wic		Hot pass pizza / nuggets 143/13								
Hot pass	159	Butter cup	39	Cold pass empty 40.6								
Steam table 1rice	163	Sample meal 1/30	39	Steam table veggies 186								
Chicken	146	Tomatoes	38	Nuggets 178								
Steam table 2 veggies	155			Rice 162								
Milk cooler milk temp	39			Milk product 38								
-				lce cream -11								
	OH	SERVATIONS AND CORRECTIVE	E ACTION									
Item AN INSPECTION OF YOUR ES NOTED BELOW: All temps F	TABLISHMI	ENT HAS BEEN MADE. YOUR ATTENT	ION IS DIRE	CCTED TO THE CONDITIONS OBSERVED AND								
Hot water at hand sink	104 and	d up / 122 and up at three co	mp									
Dishmachine sanitizing	g 160 SF	R with sticker										
Sanitizer in bucket 200) ppm											
Ice machine full unable	e to opei	า										
Will go thru wic and dis	scard th	ose items out of date or out	of date n	nark								
		worked on for upper door to										
Using gloves and uten				5 - 7								
Logs show time and te												
Watch for dented cans - pinto beans												
Restroom equipped												
Received by:		Print:		Title: Person In Charge/ Owner								
See above Inspected by: (signature) Kelly kirkpa	e											
Inspected by:		Print:										
(signature) Kelly kirkpa	ıtrick	\mathcal{IRS}		Samples: Y N # collected								
Form FH-06 (Revised 09-2015)		1										