r e q i Follov	u i wu	reo		of \$50.00 is after 1st		City of I	Roc	kw		In	spo	ecti	ion Report	NAN	Vomit clea Employee	olicy/trainii an up	ng
	Date: Time in: Time out: License/Per 02/09/2022 10:34 11:19 Food											Food 1	Food handlers Food managers 2 Pag		Page $\underline{1}$ of	2	
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner N						4-Investigation			atio	n	5-CO/Construction		6-Other	TOTAL/SCO	RE	
				entary	RIS		vame:						 ✓ Number of Viola 	tions CO	OS:	2/98//	۸
Phys Petal			ress:		Pest con School			Ho Jun					e trap : contract		Follow-up: Yes 🗌 No 🖌	2/30/1	
Mark				Status: Out = not in co points in the OUT box for	$\frac{IN = in compl}{Compliance}$	iance NO	$\mathbf{O} = \text{not}$						oplicable COS = correct	cted on s Marl	/ 1	plation W-Wate	ch
								ire In	nmee	diate	Cor	rrect	ive Action not to excee				_
0 1	I N N C N O A O (F = degrees Fahrenheit)				R		J N	lianc N O	e Sta N A	С	<u> </u>		R				
1	s (F = degrees Fairement) I. Proper cooling time and temperature					T	1 3 12. Management, food employees and con knowledge, responsibilities, and reporting						employees;	Т			
	2. Proper Cold Holding temperature(41°F/ 45°F)								,			13. Proper use of restriction and exclusion; No discharge from eves, nose, and mouth					
	/			3. Proper Hot Holding t	temperature(135°F)				To move poster to hand sink Preventing Contamination by Ha						nds	-	
•	4. Proper cooking time and temperature Logs show								14. Hands cleaned and properly washed/					•			
	v	/		5. Proper reheating prod Hours)	cedure for hot holding	(165°F in 2			15. No bare hand contact with ready to alternate method properly followed (A)								
	6. Time as a Public Health Control; procedures & records							Highly Susceptible Popula									
	Approved Source							~				16. Pasteurized foods u Pasteurized eggs used Precooked eggs	when re		fered		
v			7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Labatt							Chemicals					nemicals		
v	/			8. Food Received at pro Logging / 30's		bbat			~				17. Food additives; app & Vegetables	proved a	ind properly stored;	Washing Fruits	
					n from Contamination				~				Water only 18. Toxic substances p	roperly	identified, stored an	d used	
V	Preparation, storage, No raw			preparation, storage, dis No raw								I	Water/ Plumbing 19. Water from approved source; Plumbing installed; proper				
v				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature 160 SR					~				backflow device City approved	d	-		
	v			11. Proper disposition of reconditioned No r	of returned, previously eturns	served or			~				20. Approved Sewage/ disposal	Wastew	ater Disposal System	m, proper	
0 1	- 	I N	C	Pri	iority Foundation	Items (2 Po	ints)	viola 0		Req		_	rrective Action within 1	10 days			R
O I U M T		A			n of Knowledge/ Perso				N	0	A	o s	Food Temp	oerature	e Control/ Identific	cation	
v				21. Person in charge pro and perform duties/ Cer 2					~				27. Proper cooling met Maintain Product Tem			quate to	
V	22. Food Handler/ no unauthorized persons/ personnel						~	'			28. Proper Date Markin Good	-	-				
					ordkeeping and Food 1 Labeling	-			~	,			29. Thermometers prov Thermal test strips Discussed	vided, ad	ccurate, and calibrat	ed; Chemical/	
7				23. Hot and Cold Water See										rement,	Prerequisite for O	peration	
v				24. Required records av destruction); Packaged		s; parasite			~				30. Food Establishme Posted	ent Pern	nit (Current/ insp s	ign posted)	
			1	Conformance v 25. Compliance with V	with Approved Proce				1				Utensils 31. Adequate handwas		ment, and Vendin		
V				HACCP plan; Variance processing methods; ma Logs show time	e obtained for specializ anufacturer instruction	ed			~				supplied, used Equipped	0			
				Con	sumer Advisory				~				32. Food and Non-food designed, constructed, Keep an eye			e, properly	
V	-			26. Posting of Consume foods (Disclosure/Rem Allergens attached	inder/Buffet Plate)/ Al	nder cooked lergen Label			~				33. Warewashing Facil Service sink or curb clo	lities; in eaning f	stalled, maintained, acility provided	used/	T
				-		re Corrective	Action	n Noi	t to E	Exce	ed 9(0 Da	Equipped sys or Next Inspection,	Which	never Comes First		
O I U N T		N N D A			of Food Contamination		R	O U T	I N	N O	N A	C O S			dentification		R
ľ	1			34. No Evidence of Instantials Watch doors	3			-		~		0	41.Original container la	abeling	(Bulk Food)		T
V	1	35. Personal Cleanliness/eating, drinking or Stored IOW		bacco use							Physical Facilities						
				36. Wiping Cloths; pro Stored in buck 37. Environmental cont	(ets)		Ц						42. Non-Food Contact43. Adequate ventilation			areas used	
1				Condensation	i in freezer		Щ	۷	N				43. Adequate ventilation Light in wif 44. Garbage and Refus				_
V	1			38. Approved thawing Pull thaw				_	~				44. Garbage and Refus	1 1			_
				Prope 39. Utensils, equipment	er Use of Utensils	ed, stored		1					43. Physical facilities f Walls / lights varie 46. Toilet Facilities; pr	ous	· ·		_
				dried, & handled/ In us Watch storage 40. Single-service & sin	se utensils; properly us	ed			~				47. Other Violations	openy (onstructor, supplied	a, and cicali	_
ľ				and used						V							

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Wendolyn Howell	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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	nent Name: Nan Elementary	Physical A Petalu		City/State: Rockwal	Ι	License/Permit # Food 5168	Page <u>2</u> of <u>2</u>	2		
Item/Loc	ation	TEMPERATURE OBSERVA Temp F Item/Location		TIONS Temp F	Itom/I cost	Item/Location		E		
Servin		Temp F	Wic ambient	28	Item/Locau	Wif	Temp			
	lilk ambient	21/22				VVII	-0)		
IV		31/32	Receiving ambient							
	Hot pass		Nuggets on cart							
	Nuggets	135	Tomatoes	34						
	Potatoes	165								
Cold	pass ambient	37	Steam table							
Sandwich	es just made and placed into unit		Corn	178						
Back	up warmer bread		Gravy	154						
.			SERVATIONS AND CORRECTIV							
Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND Number NOTED BELOW:										
	Hot water at hand sink	s 100/ th	ree comp 120							
	Dishmachine - confirmed 160 SR using label									
	Hot water in restroom 130 F									
	Storing gloves above chemicals									
14/	Sanitizer in bucket 200 ppm									
W W	Watch inside ice machine deflector panel - outside facing panel to clean / clean rotation.									
37	Watch placement of anything under or around big light that is food related									
45	To address ice in wif - dripping at rear food protected in boxes /tray to catch condensation Address walls in dry storage - maintenance									
	Avoiding left overs - batch cooking									
W	Watch use of baskets non washable for decoration all should be washable et.									
	Keep an eye on dial thermos- calibration									
Received	by:		Print:			Title: Person In Charge/	Owner			
(signature)	See abov	/e								
Inspected (signature)	by: Kelly kirkpo	trial	Print:							
		uruk	(NJ			Samples: Y N #	collected			
Form EH-06	(Revised 09-2015)									