

Additional followups
\$50.00 fee

Retail Food Establishment Inspection Report
City of Rockwall

- First aid kit
- Allergy policy/training
- Vomit clean up
- Employee health

Date: 02/13/2024	Time in: 11:12	Time out: 12:33	License/Permit # Food 5167	Food handlers 2	Food managers 2	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: RISD Jones elementary			Contact/Owner Name: RISD		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	
Physical Address: Trail glen			Pest control : School dept		Hood 06/2024	
			Grease trap/ waste oil School contract		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	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	OUT	IN	NO	NA	COS	Employee Health	R
	✓				1. Proper cooling time and temperature			✓				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
				✓	2. Proper Cold Holding temperature(41°F/ 45°F)			✓				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Posted at hand sink	
				✓	3. Proper Hot Holding temperature(135°F)		Preventing Contamination by Hands						
✓				✓	4. Proper cooking time and temperature Logs show tim and temp			✓				14. Hands cleaned and properly washed/ Gloves used properly Gloves used to touch rte foods	
		✓			5. Proper reheating procedure for hot holding (165°F in 2 Hours)					✓		15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.)	
			✓		6. Time as a Public Health Control; procedures & records Hsp group I		Highly Susceptible Populations						
Approved Source							✓				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Pasteurized frozen eggs		
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Labatt / oak farms		Chemicals						
	✓				8. Food Received at proper temperature On log 🍪			✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water only	
Protection from Contamination							✓				18. Toxic substances properly identified, stored and used Watch storage		
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting		Water/ Plumbing						
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature 160SR			✓				19. Water from approved source; Plumbing installed; proper backflow device City approved	
				✓	11. Proper disposition of returned, previously served or reconditioned			✓				20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days													
Compliance Status					Compliance Status								
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R	OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
	✓				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 Discussed	
	✓				22. Food Handler/ no unauthorized persons/ personnel 1			✓				28. Proper Date Marking and disposition Good	
Safe Water, Recordkeeping and Food Package Labeling							✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Using yellow digital / dates		
	✓				23. Hot and Cold Water available; adequate pressure, safe 122 and up		Permit Requirement, Prerequisite for Operation						
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial or packaged on site			✓				30. Food Establishment Permit (Current/ insp sign posted) Posted in dining room	
Conformance with Approved Procedures						Utensils, Equipment, and Vending							
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Logs 🍪 show time and temp			✓				31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped f	
Consumer Advisory						W					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch condition		
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Attached to accounts / emailed new poster			✓				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Confirmed machine	

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	Prevention of Food Contamination	R	OUT	IN	NO	NA	COS	Food Identification	R
	✓				34. No Evidence of Insect contamination, rodent/other animals				✓			41. Original container labeling (Bulk Food) Bags are stored inside	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use Low / hair nets used		Physical Facilities						
	✓				36. Wiping Cloths; properly used and stored Low			✓				42. Non-Food Contact surfaces clean Watch	
		✓			37. Environmental contamination			✓				43. Adequate ventilation and lighting; designated areas used Watch	
		✓			38. Approved thawing method Wic / cooking			✓				44. Garbage and Refuse properly disposed; facilities maintained Watch dumpster	
Proper Use of Utensils							✓				45. Physical facilities installed, maintained, and clean Watch		
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used			✓				46. Toilet Facilities; properly constructed, supplied, and clean Equipped	
	✓				40. Single-service & single-use articles; properly stored and used Watch storage over line				✓			47. Other Violations	

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: Jones Elementary	Physical Address: Trail glen	City/State: Rockwall	License/Permit # 5167	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Service line		Wic	38.	Steam table	
Cold pass	33.9	Thawing steak fingers on cart	4	Enchiladas	136-44
Hot pass	166	Butter	39	Steak fingers	143
Enchiladas	149	Wif	9.9	Portioned Refried beans	155
Steak fingers	150	Cheese	41	Pan beans	148
Milk cooler	38	Milk	41	Cold well sr	20.8
Milk temp		Freezer	-1.0	SR cold well 2	20

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: ALL TEMPS TAKEN in F
	Back door looks good
	Hot water at hand sinks 124/122
	Dishmachine machine sanitizing by hot water sticker 160 SR
	Restroom equipped - hot water finally reached 101 F
	Employee health signage at 2 sinks .._need more
	Log for receiving foods on wic door
	Sanitizer 200 in bucket
	Keep an eye on wic as some temps are borderline
	(new wic planned for summer)
	Dry storage looks good
	Not reserving cooked potatoes or portioned foods
	Trying not to do left overs / when needed discuss leaving cart uncovered /shallow pans/and into freezer/ take temp every 30 mins
	May try to use frozen pans as well
	Keep and eye on ice machine
	Work order already submitted for gaskets on hot pass thru
	Any Tcs food that is portioned will be discarded at end of meal
	PH on salsa approx 4.3 with strips
	Sanitizer 200
	Hot water in restroom101
	Hot water in 3 comp
	What are plans for chemical rack
	Great job of hanging mops
	Need to replace rusty rack in chemical room
	Possible to replace combi oven. This summer

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

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