

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

Retail Food Establishment Inspection Report

City of Rockwall 10 days

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

Date: 02/09/2023	Time in: 12:30	Time out: 1:18	License/Permit # Food 6340	Food Managers 2	Food Handlers 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 Rochell elementary			Contact/Owner Name: RISD		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	
Physical Address: 899 a Rochell court			Pest control : School internal		Hood June 2022	
			Grease trap / waste oil : Summer contract		Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	
5/95/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) See			✓				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Posted at hand sinks	
	✓				3. Proper Hot Holding temperature(135°F) See		Preventing Contamination by Hands						
	✓				4. Proper cooking time and temperature			✓				14. Hands cleaned and properly washed/ Gloves used properly Gloves	
				✓	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 - service only		Highly Susceptible Populations						
Approved Source							✓				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Using precooked bag		
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Labatt		Chemicals						
	✓				8. Food Received at proper temperature On log			✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
Protection from Contamination							✓				18. Toxic substances properly identified, stored and used Rack in mop room		
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting		Water/ Plumbing						
3				✓	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature <small>Machine not sanitizing</small>			✓				19. Water from approved source; Plumbing installed; proper backflow device City approved	
				✓	11. Proper disposition of returned, previously served or reconditioned Discarded			✓				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	
	✓				22. Food Handler/ no unauthorized persons/ personnel 2			✓				28. Proper Date Marking and disposition Good	
Safe Water, Recordkeeping and Food Package Labeling							✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Thermometer calibrated daily		
	✓				23. Hot and Cold Water available; adequate pressure, safe See		Permit Requirement, Prerequisite for Operation						
W	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Checking on new muffins			✓				30. Food Establishment Permit (Current/ insp sign posted) Posted	
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 temps			✓				31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped	
Consumer Advisory							✓				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 On accounts /sesame is new		2					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Machine not sanitizing	

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)	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use LOW		Physical Facilities						
	✓				36. Wiping Cloths; properly used and stored In buckets			✓				42. Non-Food Contact surfaces clean	
W	✓				37. Environmental contamination Watching in freezer with pan			✓				43. Adequate ventilation and lighting; designated areas used	
				✓	38. Approved thawing method							44. Garbage and Refuse properly disposed; facilities maintained	
Proper Use of Utensils						W					45. Physical facilities installed, maintained, and clean Floors and walls in dry storage		
	✓				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						✓	47. Other Violations	

