Additional followups \$50.00 fee

Retail Food Establishment Inspection Report City of Rockwall

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

02/	/0	9/2	20	23	Time in: 9:18	9:57		cense/Permit #						Food handlers Food managers Page 1 o	f_2_
Pur	•			_	tion: 1-Routine	2-Follow U		Complaint Owner Name:	_	Inves	tiga	tion		5-CO/Construction 6-Other TOTAL/SC * Number of Repeat Violations:	ORE
Risc					elementary	Pe	Risd est control :		Нос	od		Gre	ase t	✓ Number of Violations COS: trap/ waste oil Follow-up: Yes O/10C)/A
Fonta				ice S	tatus: Out = not in co	Schempliance IN = in	hool progran	$\mathbf{NO} = \mathbf{not}$	Ų.	e 2022 ved		Scho	ol c	contract No 🗾 licable COS = corrected on site R = repeat violation W-Wa	atch
Mark					points in the OUT box for	each numbered i	item	Mark 🗸 in ap	ppropri	ate bo	x for	IN, N	0, N		icen
0	Î	iance N	N	С		nperature for F		R	Co	omplia I	nce N	Statu	s C	·	R
U T	N	0	A	o s		egrees Fahrenhe	eit)		T T	N	0	A S		Employee Health 12. Management, food employees and conditional employees;	
	('								'				knowledge, responsibilities, and reporting	
	/				2. Proper Cold Holding See	temperature(41	1°F/ 45°F)			/			6	13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth At all hand sinks	
·	/				3. Proper Hot Holding See	temperature(135	5°F)							Preventing Contamination by Hands	
	(/			4. Proper cooking time					/			(14. Hands cleaned and properly washed/ Gloves used properly Gloves	
	(/			5. Proper reheating pro- Hours)	cedure for hot he	olding (165°I	F in 2			/			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y_1 N_2)	
			/		6. Time as a Public Hea	alth Control; pro	ocedures & re	ecords						Highly Susceptible Populations	
•					Ap	proved Source				/]	16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
Т					7. Food and ice obtaine good condition, safe, ar			od in					T	Using precooked egg bags	
					destruction Labbat	iu unaumerateu	i, parasite							Chemicals	
·	/				8. Food Received at pro	oper temperature	e			/				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water	;
					Protection	n from Contami	ination			1				18. Toxic substances properly identified, stored and used Stored on shelving unit	-
·					9. Food Separated & pr preparation, storage, di			od						Water/ Plumbing	
·	/				10. Food contact surfact Sanitized at _200_	es and Returnab ppm/temperatur	oles ; Cleaned	i and		/			1	19. Water from approved source; Plumbing installed; proper backflow device	
		. /			11. Proper disposition of	of returned, prev	viously served						- 2	City approved 20. Approved Sewage/Wastewater Disposal System, proper disposal	
					reconditioned Disc			s (2 Points)	violat	ions l	Rogi	ire (ective Action within 10 days	
	I N	N O	N A	C O S		of Knowledge		R	OUT	I	N	N (0	Food Temperature Control/ Identification	R
				3	21. Person in charge pr and perform duties/ Cer				1	~			2	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
L	/				22. Food Handler/ no u 2	nauthorized pers	sons/ personr	nel		1			1	28. Proper Date Marking and disposition Good	
					_								- 2	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Dials and test strips	
					Safe Water, Reco	rdkeeping and Labeling	Food Packa	ge		~					
·	/				Safe Water, Reco	Labeling								Permit Requirement, Prerequisite for Operation	
W	/					Labeling r available; adec	quate pressure	e, safe						·	
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Karla Wiemokly	Print:	Title: Person In Charge/ Owner Manager
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: RISD Shannon elem	Physical A Fonta		ity/State: Rockwall	License/Permit # Fs 8645	Page <u>2</u> of <u>2</u>						
Item/Location	T F	TEMPERATURE OBSERVATION Item/Location		T4 /T 4°	T						
Main line	Temp F		Temp F	Item/Location	Temp 36/37						
		Baby line		Wic							
COld wells with ice		ColdPass milk -	39.8	Cheese	38						
Steam table	172/172	Hot pass	167	Tomatoes	38						
Hot pass 1	Na	Steam table	168-179	Cut lettuce	38						
Hot pass 2	173	Milk unit	32	Wif	.4						
ColdPass	37										
Milk container	37-40	Mac n cheese and meat	155								
Item AN INSPECTION OF YOUR EST		SSERVATIONS AND CORRECTIV			ED AND						
Number AN INSPECTION OF YOUR EST NOTED BELOW: ALL TEMPS TO		NI HAS BEEN MADE. YOUR AITENTIC	ON 18 DIRECT	ED TO THE CONDITIONS OBSERVE	ED AND						
Hot water at hand sink	s 112-11	7 / three comp 126 plus									
Sanitizer for Dishmach	ine as ter	np is 50-100 chlorine until boo	oster arrive	es for hot sanitizing - test s	trips on sit						
Sanitizer in bucket 200	OPpm tes	t strips on site									
Food just places into	•										
		e to heat up before using									
	SmallAmount of condensation in wic and wif - work order has been submitted and keeping food containers out of contact										
Calibrating fthermos d	laily										
Test strips on site	-! - f										
Using gloves and uten											
Avoid left overs by bat	CH COOKII	19									
Received by		Print:		Title: Darson In Charge / C	Twner						
Received by: (signature) See ahove	/ P			Title: Person In Charge/ C	JWHEI [*]						
Inspected by:		Print:									
See above the signature See above See above See above See above See above See	utvíck	$\mathcal{R}^{\mathcal{S}}$									
Corm EH-06 (Revised 09-2015)				Samples: Y N # c	collected						