Followup fee of \$50.00 after initial Followup

Retail Food Establishment Inspection Report City of Rockwall

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

	ite:	:/0) ()	2/	Time in:	Time out:		License/Po		ŧ					Food handlers	_	Page 1 of	2
					12:23	1:29 2-Follow U	<u>, </u>	FS86		4.	Inve	etigs	rtio	n	5-CO/Construction	6-Other	TOTAL/SCO	
Es	tabli	shm	ent l	Nam	ne:	2-Follow C	Conta	act/Owner N			1111	suge	1110	11	* Number of Repeat Violat	ions:	TOTAL/SCC	JKE
	ysica				Elementary	Pes	Road st contro			Но	od		G	irease	✓ Number of Violations CO	Follow-up: Yes	0/100	/A
	itana	1				RISI	D empl	oyee		June	e 202		Sc	chool	contract contract	No 🗹		
Ma	ırk tl	Com ne ap	plian prop	riate	tatus: Out = not in co points in the OUT box for	mpliance IN = in o	em	Mark •	$\int = not$ $\int in a$						plicable COS = corrected on s NA, COS Mark		olation W-Wat ate box for R	tch
Co	mpli	anco	Stat	ne	Prio	rity Items (3	Points) violations	Requi		nmed ompl				ive Action not to exceed 3 day	s		
O U	I N	N O	N A	C		perature for Fo		ety	R	O	I	N O	N A	CO	Emplo	yee Health		R
Т				S	1. Proper cooling time a	egrees Fahrenhei and temperature	t)			T				S	12. Management, food employ	ees and conditional	employees;	
											~				knowledge, responsibilities, an	d reporting		
	/				2. Proper Cold Holding See	temperature(41°	F/ 45°F)			/				13. Proper use of restriction an eyes, nose, and mouth	d exclusion; No dis	charge from	
					3. Proper Hot Holding t	emperature(135°	°F)		Н		_				Posted at all hand sin			
	•				4. Proper cooking time				Н						14. Hands cleaned and properly	tamination by Han		
	•				Logs 5. Proper reheating prod			65°F in 2	Н		~			Н	15. No bare hand contact with			
		/			Hours)	cedure for not no.	iding (1	03 1 111 2			~				alternate method properly follo			
			/		6. Time as a Public Hea	alth Control; proc	edures	& records	Ħ		<u> </u>					ptible Populations		
		I	<u> </u>			1.0									16. Pasteurized foods used; pro		fered	
						proved Source							<u> </u>	L,	Pasteurized eggs used when re- Frozen /and pasteuri	quired zed		
					7. Food and ice obtaine good condition, safe, ar	nd unadulterated;									Chemicals			
					destruction Labatt /													
	/				8. Food Received at pro						/				17. Food additives; approved a & Vegetables	Washing Fruits		
					Taking temps and logging Protection from Contamination						Water only 18. Toxic substances properly identified, stored and Watch stored law						ıd used	
					9. Food Separated & pr			g food							Watch stored low			
	~				preparation, storage, dis										Water	/ Plumbing		
	/				10. Food contact surfact Sanitized at 200	es and Returnable ppm/temperature	es ; Cle	aned and			/			i	19. Water from approved source backflow device	ce; Plumbing install	ed; proper	
	_				11. Proper disposition of	of returned, previo	ously se		Н		Ĭ.			Н	City approved 20. Approved Sewage/Wastew	ater Disposal System	m, proper	
					reconditioned Disc	arded					~				disposal			
0	ī	N	N	С	Pri	ority Founda	tion It	ems (2 Po	ints) 1	riolat O		Req	uire N		rective Action within 10 days			R
Ŭ T	N	N O	A	C O S		of Knowledge/				Ŭ T	N	Ö	A	o s	Food Temperature	Control/ Identific	eation	
	/				21. Person in charge pro and perform duties/ Cer						/				27. Proper cooling method use Maintain Product Temperature		quate to	
	•				22. Food Handler/ no u	nauthorized perso	ons/ per	sonnel			·				28. Proper Date Marking and d			
	_				Safe Water, Reco	ndlessning and E	Food Do	alraga							29. Thermometers provided, ac	ccurate, and calibrat	ed; Chemical/	
					Safe Water, Reco.	Labeling	ood Pa	скаде			~				Thermal test strips Digital and test strip)S		
	~				23. Hot and Cold Water See attached	•	•								Permit Requirement,		peration	
					24. Required records av destruction); Packaged		ck tags;	parasite			~				30. Food Establishment Pern	nit (Current/ insp s	ign posted)	
						vith Approved F	Procedu	Iroc							Posted Utansils Fauir	oment, and Vendin	ıa	
					25. Compliance with V HACCP plan; Variance	ariance, Specializ	zed Proc	cess, and							31. Adequate handwashing fac supplied, used			
	~				processing methods; ma	anufacturer instru					~				supplied, used			
					Logs show time	sumer Advisory				١.٨	~				32. Food and Non-food Contac		e, properly	
					26 P :: 60	A1: :		1 1 1		۷۱					designed, constructed, and used Watch Conditom C	of drain inse		
	~				26. Posting of Consume foods (Disclosure/Remi Allergy's attached to ch						~				33. Warewashing Facilities; in: Service sink or curb cleaning f	acility provided	used/	
									Action	ı Not	t to E	Excee	ed 9	0 Da	Machine not used ys or Next Inspection , Which			
O U	I N	N O	N A	C 0	Prevention	of Food Contam	ination		R	U	N	N O	N A	CO	Food Io	lentification		R
Т	/			S	34. No Evidence of Inse	ect contamination	n, roden	t/other		Т		/		S	41.Original container labeling	(Bulk Food)		
	<u>, </u>				animals 35. Personal Cleanlines	s/eating, drinking	g or toba	acco use	\forall					Physical Facilities				
	<u>, </u>				36. Wiping Cloths; prop Stored IN solu	perly used and sto	ored		H		/				42. Non-Food Contact surfaces			
۱۸/	<u> </u>				37. Environmental cont See wif	amination			H		~	\vdash			43. Adequate ventilation and li	ghting; designated a	areas used	
W	•				38. Approved thawing the Pull thaw / or co				H		H.	H			44. Garbage and Refuse proper	ly disposed; faciliti	es maintained	
					Pull thaw / or co						'				Watch			
	'									١.٨					45. Physical facilities installed	, maintained, and cl	ean	
	✓				Property 39. Utensils, equipment	er Use of Utensil	ls	l, stored,		٧	V				45. Physical facilities installed Keep an eye on floor 46. Toilet Facilities; properly of			
	✓ ✓				39. Utensils, equipment dried, & handled/ In us	er Use of Utensile, & linens; proper te utensils; proper	ls erly used rly used	l		W	~				45. Physical facilities installed. Keep an eye on floor			
	<u>ソ</u>				39. Utensils, equipment	er Use of Utensile, & linens; proper te utensils; proper	ls erly used rly used	l		V		'			45. Physical facilities installed.Keep an eye on floor46. Toilet Facilities; properly c			

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishr	ment Name:	Physical A	ddress:	City/State:		License/Permit #	Page	2 of 2				
	Shannon elem			Rockwall FS 8645			80					
T4/T	e Aliena	Т Е	TEMPERATURE OBSERVAT		I4/I	4:		Т				
Item/Loc	ime hot pass	Temp F		Temp F	Item/Locat			Temp 1				
	<u> </u>	179	Cold wells surface reading		*****			35-36				
Chic	ken sandwich		ColdWell 2	31				37				
ŀ	Hot pass 2	141	Baby line		Cut lettuce			39				
	Cold pass	38.8	Milk	26				27				
Toma	ato / cut lettuce	31/40	Hot wells that end of	135		Wif		-7.9				
	Milk	39-41	Hot pass	148								
S	Steam table		ColdPass	37.8								
Chicke	en sand/ cheese stick	158/13@	Hot well 2	154								
		OB	SERVATIONS AND CORRECTIV	E ACTION	NS							
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temps F											
	Hot water at hand sink 135											
	Hot water in rr 128											
	Hot water at sensored sink 100											
	Sink sanitizer 200 ppm 74 F											
W	Dishwasher not in operation / using styro trays for kinder up and regular trays for Pre K (16 approx)											
	Waiting on parts For m	nachine /	using three comp for now for	r undete	rmined a	amount of time						
W	Watch drains / rusty /metal exposed - work order											
	Terry is still working o. Rubber sink inserts											
	Cold foods are placed on lines for the meal run only											
W	Sanitizer bucket 200 ppm Condensation in wif - page in place to catch water and water pork order submitted											
**	Condensation in wif - pans in place to catch water and water pork order submitted Test strips in date and new yellow nsf digital thermos											
	Dry storagedented cans pulled											
	Looks good!											
	Ice machine is cleaned /summer and January / or as needed sooner											
	,											
	Will send pics when Dishmachine is fixed - no onsite Followup needed											
Received	by:		Print:		T	Title: Person In Charg	e/ Owner					
(signature)	See abov	e				2 010011 III CHAIR	J., nei					
Inspected (signature)		.+.· 1	Print:									
- /	кешу кикро	urick	KS			Samples: Y N	# collecte	ed				