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

Date: 02/09/2023	Time in: 12:		License/Permit Food 66		9				Food handlers 2	Food managers	Page 2	of <u>2</u>
			3-Complaint		-Inv	estig	ation	n	5-CO/Construction	6-Other	TOTAL/S	SCORE
Establishment Na RISD Springe	me:	Conta Risd	act/Owner Name	:					★ Number of Repeat Violat ✓ Number of Violations CO			
Physical Address: Limestone		Pest contro School inter	rnal		ood gust			reas	e trap/ waste oil:	Follow-up: Yes ☐ No 🖊	0/10	,U/A
Compliance Mark the appropriat	e points in the OUT box for each num		Mark √ in	approp	priate	box 1	for IN	N, NC	· · ·	c an ✓in appropria		
Compliance Status	Priority Ite	ms (3 Points)) violations Requ		<i>mme</i> Comp				ive Action not to exceed 3 day.	5		
O I N N C U N O A O S			ety R	U) I J N	N	N	C O S	Emplo	yee Health		R
	Proper cooling time and temper	erature			~	,			12. Management, food employe knowledge, responsibilities, an		employees;	
w	2. Proper Cold Holding temperat See using milk coole	ure(41°F/45°F) r for servi	ce only		~	,			13. Proper use of restriction an eyes, nose, and mouth Posted	d exclusion; No dise	charge from	+
/	3. Proper Hot Holding temperatu See	re(135°F)								tamination by Han	ıds	
V	4. Proper cooking time and temp Logs				/	'			14. Hands cleaned and properl Gloves utensils	•		7
	5. Proper reheating procedure for Hours)	r hot holding (1	65°F in 2		~	•			15. No bare hand contact with alternate method properly follo			.)
/	6. Time as a Public Health Contr Hsp group - service only	rol; procedures	& records						Highly Susce	ptible Populations		
	Approved S	ource			~	,			16. Pasteurized foods used; pro Pasteurized eggs used when red Using precooked bac	quired	fered	Т
	7. Food and ice obtained from ap good condition, safe, and unadul destruction	terated; parasite								emicals		
	8. Food Received at proper temp Temp placed on logs				~	,			17. Food additives; approved a & Vegetables Water			uits
	Protection from Co				/	1			18. Toxic substances properly in On shelf in mop room	dentified, stored an	d used	
	Food Separated & protected, p preparation, storage, display, and	l tasting								/ Plumbing		
	10. Food contact surfaces and Re Sanitized at <u>200</u> ppm/tem	eturnables ; Clea perature 16 0	aned and OSR		/	,			19. Water from approved source backflow device City approved			
	11. Proper disposition of returned reconditioned	d, previously se	rved or		/	,			20. Approved Sewage/Wastew disposal	ater Disposal System	m, proper	
O I N N C		oundation It	ems (2 Points)	viola		Reg N		Cor	rective Action within 10 days			R
U N O A O S			nel	U	JN	o	A	o s	Food Temperature	Control/ Identific	ation	
	and perform duties/ Certified Foo			W	/	•			27. Proper cooling method used Maintain Product Temperature	 Equipment Ade Watch milk cc 	quate to oler	
/	22. Food Handler/ no unauthorize	ed persons/ pers	sonnel		/	•			28. Proper Date Marking and d Good	•		
	Safe Water, Recordkeepin Labelin		ckage		~	,			29. Thermometers provided, ac Thermal test strips Calibrating at insp	curate, and calibrat	ed; Chemica	1/
	23. Hot and Cold Water available See attached	e; adequate pres	ssure, safe						Permit Requirement,	Prerequisite for O	peration	
W	24. Required records available (s destruction); Packaged Food labe Researching new	eled	parasite		/	,			30. Food Establishment Pern To post in dining	nit (Current/ insp s	ign posted)	
	Conformance with App	roved Procedu								oment, and Vendin		
	25. Compliance with Variance, S HACCP plan; Variance obtained processing methods; manufacture Logs show time and to	for specialized er instructions	ess, and		•	•			31. Adequate handwashing fac supplied, used Equipped	inties: Accessible a	na property	
	Consumer Ad				~	,			32. Food and Non-food Contac designed, constructed, and used		e, properly	
	26. Posting of Consumer Adviso foods (Disclosure/Reminder/Buf Attached to accounts - new	fet Plate)/ Aller	gen Label		/				33. Warewashing Facilities; ins Service sink or curb cleaning facilities Confirmed both		used/	
0 I N N C	Core Items (1 Point) Viola	ations Require	Corrective Action	on No.	-	Exce N		0 Da	ys or Next Inspection , Which	ever Comes First		R
U N O A O S	Prevention of Food (34. No Evidence of Insect contar			T		0	A	o s	Food Id	(Bulk Food)		
	animals Watch for gaps at bo 35. Personal Cleanliness/eating,	ttom of back	door			~						
	36. Wiping Cloths; properly used	C				,			Physic 42. Non-Food Contact surfaces	al Facilities		
	In buckets 37. Environmental contamination				'	<u> </u>			See 43. Adequate ventilation and <u>li</u>		areas used	-
W	In wic and wif				~				44. Garbage and Refuse proper			ed
	38. Approved thawing method Pull			-	<u> </u>	-		 	Watch 45. Physical facilities installed,			
	Proper Use of 39. Utensils, equipment, & linens		stored	_	<u> </u>	-	_		See 46. Toilet Facilities; properly c			<u></u> -
	dried, & handled/ In use utensils	s; properly used		_	~	<u> </u>		_	Equipped	on supplied	., una cicari	
	40. Single-service & single-use a and used	articles; properly	y stored			~			47. Other Violations			

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

	•							
Establishment Name: Physical A Risd Springer Elementary Limes					License/Permit # Food 6679	Page <u>2</u> of <u>2</u>		
Tilod	opringer Elementary	Limes	TEMPERATURE OBSERVA	Rockwall TIONS		1 000 0070		
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp 1	
Main I	line		Steam table		Wic			
Cold pass		38	Mac n cheese	175	N	37		
Hot pass		156	Steak fingers	145	Tomatoes		39	
Mac n cheese		158	Veggies	154	Pizza on cart		38	
Mil	k temp in unit	41			Wif		0.4	
Fror	nt row at service							
_			SERVATIONS AND CORRECT					
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: All temps F	TABLISHME	ENT HAS BEEN MADE. YOUR ATTEN	TION IS DIRECT	ΓED TO T	HE CONDITIONS OBSERV	/ED AND	
	Hot water at hand sink	122 / th	ree comp 135 up					
	Milk unit is holding hig	her temp	s in front where it is open .	watch tim	e for se	ervice 42,-f		
	Sanitizer in bucket 200) ppm						
	No left overs served							
	Odor when running thr	ee comp	sink					
	Dishmachine confirmed 160 sr							
	Hot water in restroom	100						
Cos	Watch ladder next to rack with wiping cloths stored on it							
14/	<u> </u>		ed after each use in mach		er			
W	· · · · · · · · · · · · · · · · · · ·		on in wif - pan used to prof	ect				
W	Dust fan guards in wid		eeaea iling where wall and ceiling	aconoct be	ole riodo	t aarmar (nat ayar fa	ad diractly	
VV			oler at end of insp still at 4		ick right	comer (not over io	od directly ,	
	Checked milk in rear o	I IIIIK CO	olei at end of msp still at 4	1 [
Received	l by:		Print:			Title: Person In Charge/	Owner	
(signature)	See abov	'e				Jungo V		
Inspecte (signature)		tríck	Print:			Complex V N "	aallaat- J	
F FIL 0	6 (Revised 09-2015)					Samples: Y N #	collected	