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

Retail Food Establishment Inspection Report

Food trailer

City of Rockwall

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

Date:	Time in:	Time out:	License/Permit #	Food handlers	Food managers	Page 1 of 2
02/06/2023	10:18	11:13	Food 6680	3	2	

Purpose of Inspection: ✔ 1-Routine ☐ 2-Follow Up ☐ 3-Complaint ☐ 4-Investigation ☐ 5-CO/Construction ☐ 6-Other ☐

Establishment Name:	Contact/Owner Name:	✱ Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	TOTAL/SCORE
RISD Williams middle school	RISD		0/100/A

Physical Address:	Pest control :	Hood	Grease trap / waste oil :	Follow-up: Yes ☐ No ✔
625 FM 552	School dept	6/2022	School contract	

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 OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R
		✔			1. Proper cooling time and temperature	
	✔				2. Proper Cold Holding temperature(41°F/ 45°F) See	
	✔				3. Proper Hot Holding temperature(135°F) See	
	✔				4. Proper cooking time and temperature Logs	
		✔			5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
		✔			6. Time as a Public Health Control; procedures & records Prep only	
					Approved Source	
	✔				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Labbatt	
	✔				8. Food Received at proper temperature Logged	
					Protection from Contamination	
	✔				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
	✔				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature 160 sr	
		✔			11. Proper disposition of returned, previously served or reconditioned Discarded	

Compliance Status OUT	IN	NO	NA	COS	Employee Health	R
	✔				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
W	✔			✔	13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth To post at hand sinks (code indicates all)	
					Preventing Contamination by Hands	
	✔				14. Hands cleaned and properly washed/ Gloves used properly	
	✔				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y_ N_) Gloves	
					Highly Susceptible Populations	
	✔				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Precooked eggs in bags	
					Chemicals	
	✔				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water	
	✔				18. Toxic substances properly identified, stored and used In room	
					Water/ Plumbing	
	✔				19. Water from approved source; Plumbing installed; proper backflow device City approved	
	✔				20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) *violations Require Corrective Action within 10 days*

OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R
	✔				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 2	
	✔				22. Food Handler/ no unauthorized persons/ personnel 3	
					Safe Water, Recordkeeping and Food Package Labeling	
	✔				23. Hot and Cold Water available; adequate pressure, safe See	
	✔				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled For meals	
					Conformance with Approved Procedures	
	✔				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Time and temps	
					Consumer Advisory	
	✔				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label	

OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
	✔				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
W	✔				28. Proper Date Marking and disposition Pulled past dated that expired during week off	
	✔				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Calibrated weekly or more often	
					Permit Requirement, Prerequisite for Operation	
	✔				30. **Food Establishment Permit** (Current/ insp sign posted) Posted	
					Utensils, Equipment, and Vending	
	✔				31. Adequate handwashing facilities: Accessible and properly supplied, used	
W	✔				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch condition of pans - carbon coating	
	✔				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	

Core Items (1 Point) *Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First*

OUT	IN	NO	NA	COS	Prevention of Food Contamination	R
	✔				34. No Evidence of Insect contamination, rodent/other animals	
	✔				35. Personal Cleanliness/eating, drinking or tobacco use Low	
	✔				36. Wiping Cloths; properly used and stored Wet first	
		✔			37. Environmental contamination Watch	
	✔				38. Approved thawing method Pull thaw or cook	
					Proper Use of Utensils	
	✔				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
	✔				40. Single-service & single-use articles; properly stored and used	

OUT	IN	NO	NA	COS	Food Identification	R
		✔			41.Original container labeling (Bulk Food)	
					Physical Facilities	
	✔				42. Non-Food Contact surfaces clean Equipped	
	✔				43. Adequate ventilation and lighting; designated areas used	
	✔				44. Garbage and Refuse properly disposed; facilities maintained	
	✔				45. Physical facilities installed, maintained, and clean Watch	
	✔				46. Toilet Facilities; properly constructed, supplied, and clean Equipped	
		✔			47. Other Violations	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Dawn Roberts	**Print:**	**Title: Person In Charge/ Owner** CFM
Inspected by: (signature) Kelly kirkpatrick RS	**Print:**	**Business Email:**

Form EH-06 (Revised 09-2015)

Establishment Name:	Physical Address:	City/State:	License/Permit #	Page 2 of 2
Williams middle school	Dalton road	Rockwall	Food 6680	

TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Cooked chicken into hot holding line 2	154	Line 2		Wic	
Line 1		Steam table 1	183-202	Tomatoes	37
Hot pass		Steam table 2	185	Chicken	39
Cold plate	31	Slides	138/136	Chicken on rack	23/40
Hot pass	149-167	Ice well	33/36	Cheese	37
Chicken / chicken spicy sandwich	136/144	Cold pass ambient /just loaded	34	Wif HTT	9.8
Cold well	31	Cold plate	29-33	Milk 1/2	34/36
Slides	144/136	Hot pass	171	Up to 40 at edge	

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
	Hot water 124 at hand sink
	Sanitizer in wiping cloth in bucket 200 ppm /
	Will look at dates from week prior and discard as needed
	Cooking and logging food and the. Placing into hot holding unit or steam tables that have been preheated
	Ice cream unit -10 F
	Cooked temp wings - 135 - were 178 coming out of oven and sauce at room temp was added thus cooling them off
	Steam table line 1 -184 table 2 -178-202 F
	Dishmachine twice 160 SR
	Restroom equipped
	Test strips within date

Received by: (signature) See above	**Print:**	**Title: Person In Charge/ Owner**
Inspected by: (signature) Kelly kirkpatrick RS	**Print:**	Samples: Y N # collected

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