

Additional followups
\$50.00 fee

Retail Food Establishment Inspection Report
City of Rockwall

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

Date: 08/21/2023	Time in: 11:14	Time out: 12:03	License/Permit # Food 6631	Food handlers 2	Food managers 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	TOTAL/SCORE
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Establishment Name: Reinhardt Elem	Contact/Owner Name: RISD	* Number of Repeat Violations: _____	1/99/A
Physical Address: Highland		✓ Number of Violations COS: _____	
Pest control : School		Hood 06/2023	Grease trap/ waste oil Summer
Follow-up: Yes <input type="checkbox"/>		No <input checked="" type="checkbox"/> Pics	

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	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓				✓					
1. Proper cooling time and temperature Batch cooking						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 To post					
	✓					Preventing Contamination by Hands					
3. Proper Hot Holding temperature(135°F) See						14. Hands cleaned and properly washed/ Gloves used properly Gloves					
	✓					15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)					
4. Proper cooking time and temperature Logs						Highly Susceptible Populations					
	✓					16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Egg liquid frozen					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						Chemicals					
	✓					17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water					
6. Time as a Public Health Control; procedures & records Service only - hsp						18. Toxic substances properly identified, stored and used					
Approved Source						Water/ Plumbing					
	✓					19. Water from approved source; Plumbing installed; proper backflow device City approved					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Labbat / oak farms						20. Approved Sewage/Wastewater Disposal System, proper disposal					
	✓										
8. Food Received at proper temperature Logged											
Protection from Contamination											
W											
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting See 37											
W	✓										
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature 160 SR											
		✓									
11. Proper disposition of returned, previously served or reconditioned Discarded no returns											

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

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓					✓			✓		
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 Batch cooking					
	✓					✓					
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 On site					
	✓					Permit Requirement, Prerequisite for Operation					
23. Hot and Cold Water available; adequate pressure, safe						30. Food Establishment Permit (Current/ insp sign posted) Posted					
	✓					Utensils, Equipment, and Vending					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial						31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped					
Conformance with Approved Procedures						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See					
	✓					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided See ... took 3 times to warm up					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Logs look good											
Consumer Advisory											
	✓										
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Attached to accounts / all meats precooked											

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	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
	✓					✓					
34. No Evidence of Insect contamination, rodent/other animals						41. Original container labeling (Bulk Food) Labeled container inside white					
	✓					Physical Facilities					
35. Personal Cleanliness/eating, drinking or tobacco use						42. Non-Food Contact surfaces clean					
	✓					✓					
36. Wiping Cloths; properly used and stored In buckets						43. Adequate ventilation and lighting; designated areas used Watch					
1						✓					
37. Environmental contamination Condensation						44. Garbage and Refuse properly disposed; facilities maintained Empty at insp					
	✓					✓					
38. Approved thawing method Pulled						45. Physical facilities installed, maintained, and clean					
Proper Use of Utensils						46. Toilet Facilities; properly constructed, supplied, and clean Equipped					
	✓					✓					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Watch						47. Other Violations					
	✓										
40. Single-service & single-use articles; properly stored and used											

