	ıi	rec		of\$50.00 is after 1st		ood Esta City of I				tion Report First aid kit Allergy policy/trainin Vomit clean up Custo Employee health							
Date: Time in: Time out: License/Per 08/25/2021 8:21 8:59 Food													Elementary HSD Page <u>1</u> of <u>2</u>				
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain											ion		5-CO/Construction 6-Other TOTAL/SCOR				
Establ	lish	ment	Nan		Co	ntact/Owner N	Nam	e:	-					* Number of Repeat Violations:			
Physic	cal			lentary	Pest con				Hood	1				se trap : Follow-up: Yes 0/100//			
lighlai					$\frac{\text{School}}{\text{IN} = \text{in compl}}$	iance	0		une	J			nme				
Mark				points in the OUT box for	each numbered item	Mark			serve					pplicable $COS = corrected on site R = repeat violation W-Watch Mark an \sqrt{in appropriate box for R}$			
Comp	liar	nce Sta	ntus	Prio	rity Items (3 Poin	ts) violations	Req	<i>quire</i>		<i>nedia</i> nplia				tive Action not to exceed 3 days			
D I J N	N O A O (F degrees Echambeit)					R		O U	I I	N			Employee Health				
	$\begin{array}{c c c c c c c c c c c c c c c c c c c $						Т			S	S	12. Management, food employees and conditional employees;					
	V							L					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			
				3. Proper Hot Holding temperature(135°F)									_	Self screening at home			
V		_		See				_	- T					Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly			
V				4. Proper cooking time and temperature				-	ŀ								
	V	/		5. Proper reheating procedure for hot holding (165°F in 2 Hours)						L				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y_N_) Gloves			
6. Time as a Public Health Control; procedures & records Hsp group												Highly Susceptible Populations					
1	_			Approved Source										16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required			
			7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite									Precooked scrambles					
~	•			8. Food Received at proper temperature Log on wall outside wic				-						17. Food additives; approved and properly stored; Washing Fruits & Vegetables			
														Water 18. Toxic substances properly identified, stored and used			
			1	Protection from Contamination 9. Food Separated & protected, prevented during food					ŀ					Mop room			
~	•			preparation, storage, di No raw	· • •	ing lood								Water/ Plumbing			
~	•			10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature 160					L					19. Water from approved source; Plumbing installed; proper backflow device City approved			
	v			11. Proper disposition of returned, previously served or reconditioned										20. Approved Sewage/Wastewater Disposal System, proper disposal			
) I			С		· ·		INTS R	<u> </u>	0		N	N	С				
N	() A	O S		n of Knowledge/ Perso				U T	N	0		O S	Food Temperature Control/ Identification			
/	•			21. Person in charge pr and perform duties/ Cer					L					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature			
/	,			2 22. Food Handler/ no u 2	nauthorized persons/ p	ersonnel					T	+		28. Proper Date Marking and disposition			
Safe Water, Recordkeeping and Food Package					-			-	_	Good 29. Thermometers provided, accurate, and calibrated; Chemical/							
Labeling					l					Thermal test strips Daily or weekly							
/	•			23. Hot and Cold Wate See	r available; adequate p	ressure, safe								Permit Requirement, Prerequisite for Operation			
	,			24. Required records av destruction); Packaged	vailable (shellstock tag Food labeled	s; parasite								30. Food Establishment Permit (Current/ insp sign posted)			
	L			Commercial	Or ON Site with Approved Proce	dures		┥╽						Posted Utensils, Equipment, and Vending			
Τ				25. Compliance with V	ariance, Specialized Pr	ocess, and								31. Adequate handwashing facilities: Accessible and properly			
				HACCP plan; Variance processing methods; m Logs look good	anufacturer instruction				•					supplied, used Equipped 32. Food and Non-food Contact surfaces cleanable, properly			
					j				L					designed, onstructed, and used			
~	•			26. Posting of Consume foods (Disclosure/Rem Attached to account					·		T			33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Confirmed			
I		N N	С	Core Items (1 Poin	nt) Violations Requi	re Corrective	Act						Day C	ays or Next Inspection , Whichever Comes First			
N			o s		of Food Contamination	-	A		U T			Α	o s	Food Identification			
/	1			34. No Evidence of Ins animals	*				L					41.Original container labeling (Bulk Food)			
/	•			35. Personal Cleanlines		bacco use] [Physical Facilities			
~	1			36. Wiping Cloths; pro	perly used and stored				L	/				42. Non-Food Contact surfaces clean			
	v	/		37. Environmental cont	amination			1	L	/				43. Adequate ventilation and lighting; designated areas used			
~		1		38. Approved thawing	method			1						44. Garbage and Refuse properly disposed; facilities maintained Recycle unit is over flowing / trash is not			
1-	1		I	-	er Use of Utensils			1						Recycle unit is over flowing / trash is not 45. Physical facilities installed, maintained, and clean			
~	•			39. Utensils, equipmen dried, & handled/ In us	t, & linens; properly us				•					46. Toilet Facilities; properly constructed, supplied, and clean Equipped			
				40. Single-service & sin	ngle-use articles; prope	erly stored		1	+					47. Other Violations			
				and used													

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Yesenia Huesca	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

-

Establish	nent Name: nardt	Physical A Highla		City/State: Rockwal		License/Permit # Page 2 of 2							
T4	-4:	Ter D	TEMPERATURE OBSERVA		Térre /T /*	The sector of th							
Item/Loc WiC	สนงก	<u>Temp F</u>	Serving line	<u>Temp F</u>	Item/Locatio	<u> </u>		femp F					
_	Milk	41	Hot pass	155									
			•										
	Tomatoes	40	ColdPass	36									
	Cheese	49	Cold wells										
	Wif	-17	22/18/	100									
			Steam tables	162									
			Milk	36									
OBSERVATIONS AND CORRECTIVE ACTIONS Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND													
Number	er NOTED BELOW: all temps F												
	Hot water 110 F												
	Advised to watch ceiling in ice machine - unable to see as full Plans to clean drain hose to ice machine												
	Sani bucket 200 ppm												
	No left overs planned -												
	•		oom avoid making area to	access ha	nd sink lim	nited							
W	Paper towels dispenser is	on oppos	ite wall of sink / this allows har	nds to drip w	ater all the	way over to the tow	el Disp	enser					
			est to move paper dispenser / al	so added tra	sh can to ou	utside door to discard	l paper t	owels					
	Sneeze guards are ad												
	Haccp plans reflect tim		•										
	Dishmachine - confirm Keep an eye on air ve												
	Reep an eye on all ve	ni as wel											
n. • •							0						
Received (signature)	See abov	'e	Print:			Title: Person In Charge/	Jwner						
Inspected (signature)		ıtríck	Print:										
Form EH-06	6 (Revised 09-2015)				S	Samples: Y N #	collected						