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:	1/20	21	Time in: 10:10	Time out: 11:14		Food		31					Est. Type Risk Category Hsp Page 1 of 2	2
			tion: 1-Routine	2-Follow U	Jp D	3-Compla		_	nves	tiga	tion		5-CO/Construction 6-Other TOTAL/SCOR	RE
Establish Reinha	nment	Nan	ne:			act/Owner N						<u> </u>	* Number of Repeat Violations: ✓ Number of Violations COS:	
Physical Highland					est contro			Hoo- Sumr				ease	e trap : Follow-up: Yes I	4
Co Mark the	omplia	nce S	Status: Out = not in compoints in the OUT box for	прпансс	item	144	O = not o						pplicable COS = corrected on site R = repeat violation W- Watch NA, COS Mark an in appropriate box for R	h
								e Im	medi	ate	Corr	recti	ive Action not to exceed 3 days	
	nce Sta N N O A	C O		perature for F		ety	R	O	mplia I N	N O	Stat N A	C O	Employee Health	R
T		S	1. Proper cooling time a	egrees Fahrenhe and temperature				T				S	12. Management, food employees and conditional employees;	
			~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~						/				knowledge, responsibilities, and reporting	
w		/	2. Proper Cold Holding Chicken pattic	es on car	t)			/				Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Self screening	
/			3. Proper Hot Holding t See										Preventing Contamination by Hands	
'			4. Proper cooking time Rethermalized for hot ho						/				14. Hands cleaned and properly washed/ Gloves used properly	
			5. Proper reheating prod Hours)	cedure for hot he	olding (1	65°F in 2			~				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 Hea Hsp group / service and	alth Control; pro	ocedures	& records							Highly Susceptible Populations	
				proved Source				Π,					16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
			7. Food and ice obtained			Food in		Щ					Precooked / past	
			good condition, safe, and destruction Labatt										Chemicals	
			8. Food Received at pro	oper temperature	е								17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
				ı from Contami	ination			Н	/				Water only 18. Toxic substances properly identified, stored and used	1
			9. Food Separated & propreparation, storage, dis			g food			<u> </u>				Mop room Water/ Plumbing	
			No raw 10. Food contact surface	es and Returnab	oles ; Cle	aned and						-	19. Water from approved source; Plumbing installed; proper backflow device	
			Sanitized at 200					<u> </u>				1	City approved 20. Approved Sewage/Wastewater Disposal System, proper	-
	1		reconditioned No re	eturns	lously sc	ived of			~				disposal	
	N N	С					ints) vi	О	I	N	N	Cor	rective Action within 10 days	R
U N O	O A	S	Demonstration 21. Person in charge pre	esent, demonstra				T	N	0	A	o s	Food Temperature Control/ Identification	
			and perform duties/ Cer 2	rtified Food Mar	nager (Cl	FM)			/				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
/			22. Food Handler/ no un	nauthorized pers	sons/ per	sonnel			/				28. Proper Date Marking and disposition Yes	
			Safe Water, Reco	rdkeeping and Labeling	Food Pa	ckage			~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips 2 dials calibrated	
~			23. Hot and Cold Water See	r available; adeq	quate pres	ssure, safe							Permit Requirement, Prerequisite for Operation	
~			24. Required records av destruction); Packaged Commercial		ock tags;	parasite			~				30. Food Establishment Permit (Current/ insp sign posted) Posted	
			Conformance v 25. Compliance with V										Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly	
			HACCP plan; Variance processing methods; ma	obtained for sp anufacturer instr	ecialized	ĺ			/				supplied, used	
				sumer Advisor				(~				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch	
~			26. Posting of Consume foods (Disclosure/Remi Attached to account	inder/Buffet Pla ts	te)/ Aller	gen Label			~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped	
	N N	C	•				Action R	0	I	N	N	С	ys or Next Inspection , Whichever Comes First	R
U N O	O A	o s	34. No Evidence of Inse	of Food Contar				T T	N	0	A	o s	Food Identification 41.Original container labeling (Bulk Food)	
			animals 35. Personal Cleanlines						/					
V			36. Wiping Cloths; prop	C.	•			T.	ار،				Physical Facilities 42. Non-Food Contact surfaces clean	
1//		H	Stored in solut 37. Environmental cont See 45 for Wit	ION amination			H	H	/	\dashv		-	43. Adequate ventilation and lighting; designated areas used	_
VV		H	See 45 for Wit 38. Approved thawing I Pull					H	•	4			44. Garbage and Refuse properly disposed; facilities maintained	-
				er Use of Utensi	ile			1	~	-		\dashv	45. Physical facilities installed, maintained, and clean	-
			39. Utensils, equipment dried, & handled/ In us	t, & linens; prop	erly used				•/				Wif ice build up on unit 46. Toilet Facilities; properly constructed, supplied, and clean	1
_		nt l			orry assea			1 10	•			,	Equip	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Kebra Kincer	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: nardt elem	Physical A Highla		ity/State: Rockwa l	License/Permit # Page 2 of 2 6631							
			TEMPERATURE OBSERVAT									
Sonvin		Temp F	Item/Location	Temp F	Item/Location Temp							
Servin			Wif	-9								
Milk	served from well	38/41	See comment below									
	Cold pass	32/40	Wic	35								
	Hot pass	138	Chicken patties on cart just returned from RT	49/51	Chicken patties at exit							
Ch	icken patties	137	Tomatoes	38	47/48							
S	Steam table		Butter	38	Cooked before exiting							
	Sausage	147										
	Milk unit	38/41										
		OF	SERVATIONS AND CORRECTIV	E ACTION	NS							
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTENTI	ON IS DIRE	CTED TO THE CONDITIONS OBSERVED AND							
	Hot water at hand sink	s 107-11	0/ three comp -112									
	Hot water at hand sinks 107-110/ three comp -112 Flow of sinks is backwards - but all can be hand mixed so flexible with direction away from Pre rinse											
	All meals served in clam shells or other disposable containers- no self service - all items are assembled by staff											
	and then handed to st	udenrts	·		-							
	Unable to see inside ice machine due to level of ice inside - reminder to clean ceiling inside unit											
45	Wif - unit is beginning	- unit is beginning to freeze up - ice accumulation behind / to address before temp becomes an issue										
	Protect boxes under fa	an box in	wif - as starting to freeze up)	·							
	Receiving log on wall											
W/COS Chicken patties on cart were out to cook and returned after first batch was cooked Temp of kitchen is 80-82 F -cart out less than 1 hr/ will be cooked ASAP												
									Dishmachine at 160 s	urface re	ading - using labels	
	Sanitizer in buckets 20											
Adding sheet pan under condensation in wif												
cos	Cos process by leavin	g on car	inside wic/ pulling toward d	oor to ke	eep cart inside wic while pulling off							
			room temp / pulled to cook									
					-							
Received (signature)	See ahou	/ <u>P</u>	Print:		Title: Person In Charge/ Owner							
Inspected	See abou		Print:									
(signature)	Kellar Kirkho	trick	\mathcal{R}^{C}									
	Recey Rollepo		1-0		Samples: Y N # collected							