ollow-up fee of \$50.00 is equired after 1st ollowup					Retail	Retail Food Establishment Inspection Report City of Rockwall								 First aid kit Allergy policy/train Vomit clean up Employee health 			
Date: 08/2						ermit # 6631						Food handlers Food managers Page 1			2		
	Purpose of Inspection: 🖌 1-Routine 🗌 2-Follow Up 🔲 3-Complain						4-I	nvesti	gati	ion	5-CO/Const		6-Other	TOTAL/SCO	RE		
				entary		Contact/Owner	Name:					★ Number of✓ Number of			0/100	/ /	
Physic Highlar		ddro	ess:		School	ontrol : Contract		Hoo June				e trap/ waste oil: Contract		Follow-up: Yes	0/100/	P	
				tatus: Out = not in cor points in the OUT box for	$\frac{IN}{IN} = in con$	pliance N Mark	$\mathbf{O} = \text{not o}$					plicable COS = D, NA, COS	corrected on		olation W-Wate	ch	
					rity Items (3 Po			e Im	mediat	e C	Correct						
0 Î	I N O A O I Inne and remperature for Food Safety					R	Co O U	mplian I N N O		e Status N C A O	<u> </u>	Fmn	lovee Health		1		
T	$\mathbf{N} = \mathbf{O} = \mathbf{A} = \mathbf{O}$					Ť			s	12. Management	Employee Health , 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							
~				3. Proper Hot Holding to See	emperature(135°F)					_		Posted at hand sinks Preventing Contamination by Hands					
	,			4. Proper cooking time a Logs show / all precooke	and temperature					Т		14. Hands clean		-			
				5. Proper reheating proc		ng (165°F in 2					+	15. No bare hand		-			
	~			Hours)					V			alternate method Gloves	DY_N_)				
	6. Time as a Pub Service only as h			6. Time as a Public Heat Service only as hsp grou	ublic Health Control; procedures & records hsp group					-	-		3				
				Approved Source					~			16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Scrambled eggs precooked in bags					
~				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Labbat								Scrambled	95				
	,			8. Food Received at pro				П		T			es; approved	and properly stored	; Washing Fruits		
				Logging labbat	t delivery / m	nilk	Ц.		~			& Vegetables Water		*1 .*** 1 . 1	1 1		
	1	1			from Contaminat							Stored in mo	nces property op room	v identified, stored a	na usea		
~				9. Food Separated & pro preparation, storage, dis No raw used on site		uring tood							Wate	er/ Plumbing			
./	,			10. Food contact surface Sanitized at <u>200</u> p	es and Returnables	Cleaned and				Τ		19. Water from a backflow device		rce; Plumbing instal	led; proper	T	
-				11. Proper disposition or			+			_	_	City appro	oved	water Disposal Syste	am proper	_	
~				reconditioned	r retarried, previous	ly served of			~			disposal	wager waste	water Disposar bysa	, proper		
0 1	N	N	С	Prio	ority Foundatio	n Items (2 Po	oints) vi	olati		-	ire Con	rrective Action w	ithin 10 day	\$		ŀ	
U N T	Ő	A	o s		of Knowledge/ Pe		Ĩ.	Ŭ T	I N N O	4	A O S	Food	Temperatu	re Control/ Identifi	cation		
~				21. Person in charge pre and perform duties/ Cert 2					~			27. Proper coolin Maintain Produc		ed; Equipment Ade	equate to		
~				22. Food Handler/ no un	nauthorized persons	/ personnel			~			28. Proper Date Good	Marking and	disposition		T	
	<u>.</u>			Safe Water, Recor	rdkeeping and Foo Labeling	d Package			~			29. Thermomete Thermal test str		accurate, and calibra	ted; Chemical/		
~				23. Hot and Cold Water	8	pressure, safe						Digital Permit I	Requirement	, Prerequisite for C	Deration	t	
-				24. Required records av		ags; parasite							•	mit (Current/ insp	•	T	
				destruction); Packaged I Commercial								Posted	14 11				
				25. Compliance with Va		Process, and		П				31. Adequate ha		ipment, and Vendin cilities: Accessible a		T	
~				HACCP plan; Variance processing methods; ma Logs show time	anufacturer instructi				~			supplied, used Equipped	ł				
		L		Cons	sumer Advisory							32. Food and No designed, constr		act <u>surfaces cleanabl</u>	e, properly	T	
				26. Posting of Consume	er Advisories; raw o	r under cooked		\square		-		Watch		nstalled, maintained	, used/	_	
				foods (Disclosure/Remin	nder/Buffet Plate)/	Allergen Label						Service sink or c	eurb cleaning	facility provided			
0 I	N	N	С	Core Items (1 Poin	t) Violations Req	uire Corrective	Action	<i>Not</i> 1	to Exc		90 Da N C	ys or Next Inspe	ction , Whic	<u>hever C</u> omes First		I	
U N T	0	Α	O S		of Food Contamina			U T	N O	4	A O S	41.0 : : 1		Identification			
~				34. No Evidence of Inse animals	, ,			\square	V	1		41.Original cont	ainer labeling	g (Buik Food)			
~				35. Personal Cleanliness				L,	-			42 No. E 1.2	•	ical Facilities		Ţ	
~				36. Wiping Cloths; prop Stored in bucket	ets	1			~			42. Non-Food C			aroos 1	_	
w				37. Environmental conta Watch in wif					~			Watch in wic	: Wif pass			_	
_ _	<u>~</u>			38. Approved thawing n Wic and cooking					<u>~</u>	_		Ĵ.		erly disposed; facilit		_	
					er Use of Utensils				<u>~</u>	_		-		d, maintained, and c			
~				39. Utensils, equipment, dried, & handled/ In use					~			46. Toilet Facilit Equipped		constructed, supplie	ed, and clean		
	_	-	-	40. Single-service & sin	ngle-use articles; pro	perly stored		H		,		47. Other Violat				+	
				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)

-

	nent Name: Nardt elem	Physical A Highla	^{ddress:} nd Street	City/State: Rockwa		License/Permit # Page 2 of 2 Food 6631		2 of 2		
T4 TT	- 1 •	TEMPERATURE OBSERVA						m -		
Item/Loc	ation	<u>Temp F</u>	Item/Location	<u>Temp F</u>	Item/Location		- I- I	Temp F		
			Roll hot unit	143	Chicken Alfredo on steam		able	144		
F	reezer wells		Wic		Alfredo	sauce out of stea	mer			
	26/33/21		Tomatoes	38						
Co	old pass thru	34	Cheese	36						
	Milk	38	Wif	-11						
-	m table broccoli									
Ch	icken Alfredo	180								
Hot pass		142								
OBSERVATIONS AND CORRECTIVE ACTIONS										
Number	AN INSPECTION OF FOUR LEFABLISHMENT HAS BEEN MADE. FOUR AFTENHON IS DIRECTED TO THE CONDITIONS OBSERVED AND									
	Hot water at 103 -114 at hand sinks and 115 at three comp									
	Sanitizer in buckets 200 ppm									
	Not using ice cream unit today									
	Items in cold wells just cut this morning and placed Into bags and into unit Keep an eye on air vents where needed									
			ging to a boil after mixing p	owder and	when ad	ding to the chicker	n and	pasta		
w	.					•		- puolu		
	Small amount of dripping from behind fan box - being container in pan - work order Ice machine was cleaned before school - ceiling as well									
	Dry storage looks goo									
	Using digital thermo / swabs on site									
	Restroom equipped									
	Planning for no left ov	ers - if ne	eded using Wif Shallow pa	ans on car	t etc or ic	e baths				
	Dishmachine confirme	ed usina a	a 160 sr strip							
		3	· 1.							
Received (signature)	See abov	/e	Print:			Title: Person In Charge/ (Owner			
Inspected (signature)	See abov ^{Thy:} Kelly kirkpo	ıtríck	Print:							
Form EH-06	6 (Revised 09-2015)					Samples: Y N #	collecte	d		