

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
- Vomit clean up
- Employee health

Date: <b>08/26/2020</b>	Time in: <b>1:30</b>	Time out: <b>2:10</b>	License/Permit # <b>Food 6631</b>	Est. Type Elementary	Risk Category <b>Hsp</b>	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	<b>TOTAL/SCORE</b>
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Establishment Name: <b>Reinhardt elementary</b>	Contact/Owner Name: <b>RISD</b>	* Number of Repeat Violations: _____	<b>0/100/A</b>
Physical Address: <b>Highland</b>		✓ Number of Violations COS: _____	
Pest control : SchoolContract		Hood 08/2020	Grease trap : Summer
		Follow-up: Yes <input type="checkbox"/>	No <input checked="" type="checkbox"/>

**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 X in appropriate box for IN, NO, NA, COS Mark an X 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
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
	✓						✓				
1. Proper cooling time and temperature <b>Batch cooking for minimal left overs</b>						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓						✓				
2. Proper Cold Holding temperature(41°F/ 45°F) <b>See</b>						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth <b>Policy and poster and screenings</b>					
	✓					<b>Preventing Contamination by Hands</b>					
3. Proper Hot Holding temperature(135°F) <b>See</b>							✓				
		✓				14. Hands cleaned and properly washed/ Gloves used properly					
		✓					✓				
4. Proper cooking time and temperature Logs and no cooking from raw						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N ✓) <b>Gloves</b>					
			✓			<b>Highly Susceptible Populations</b>					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)							✓				
			✓			16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required <b>Precooked eggs</b>					
6. Time as a Public Health Control; procedures & records Hsp group						<b>Chemicals</b>					
<b>Approved Source</b>							✓				
	✓					17. Food additives; approved and properly stored; Washing Fruits & Vegetables <b>Water only</b>					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction <b>Labatt</b>							✓				
	✓					18. Toxic substances properly identified, stored and used <b>Below food related</b>					
8. Food Received at proper temperature <b>Log by wic</b>						<b>Water/ Plumbing</b>					
<b>Protection from Contamination</b>							✓				
						19. Water from approved source; Plumbing installed; proper backflow device <b>City inspected</b>					
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting							✓				
	✓					20. Approved Sewage/Wastewater Disposal System, proper disposal					
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature							✓				
		✓									
11. Proper disposition of returned, previously served or reconditioned <b>Discarded</b>											

**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
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓						✓				
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) <b>2</b>						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	✓						✓				
22. Food Handler/ no unauthorized persons/ personnel <b>1</b>						28. Proper Date Marking and disposition <b>Date marking</b>					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>							✓				
	✓					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips					
23. Hot and Cold Water available; adequate pressure, safe <b>See attached d</b>						<b>Permit Requirement, Prerequisite for Operation</b>					
	✓						✓				
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled <b>For service</b>						30. Food Establishment Permit (Current/ insp sign posted ) <b>Posted</b>					
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
	✓						✓				
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions <b>Logs reflect good temps and times</b>						31. Adequate handwashing facilities: Accessible and properly supplied, used <b>Equipped</b>					
<b>Consumer Advisory</b>							✓				
	✓					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Access to allergy info and accounts flagged							✓				
	✓					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**

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
	✓						✓				
34. No Evidence of Insect contamination, rodent/other animals						41. Original container labeling (Bulk Food)					
	✓					<b>Physical Facilities</b>					
35. Personal Cleanliness/eating, drinking or tobacco use <b>LOW</b>							✓				
	✓					42. Non-Food Contact surfaces clean					
36. Wiping Cloths; properly used and stored <b>In buckets</b>							✓				
		✓				43. Adequate ventilation and lighting; designated areas used					
37. Environmental contamination							✓				
	✓					44. Garbage and Refuse properly disposed; facilities maintained					
38. Approved thawing method <b>Cooking from frozen</b>							✓				
<b>Proper Use of Utensils</b>							✓				
	✓					45. Physical facilities installed, maintained, and clean <b>Floor better</b>					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used						W					
40. Single-service & single-use articles; properly stored and used <b>Watch reuse of cardboard boxes for non original</b>							✓				
	W					46. Toilet Facilities; properly constructed, supplied, and clean <b>Paper towels locations</b>					
							✓				
						47. Other Violations					

