

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: 09/06/2023	Time in: 10:14	Time out: 11:40	License/Permit # FS 9438	Food handlers 3	Food managers 1	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 <input type="checkbox"/> TOTAL/SCORE						
Establishment Name: RISD - Burton CCA			Contact/Owner Name: RISD		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	
Physical Address: 2301 S John king			Pest control : School		Hood 06/2023	
			Grease trap/ waste oil Summer		Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>	
1/99/A						

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		Time and Temperature for Food Safety (F = degrees Fahrenheit)			Compliance Status		
OUT	IN	NO	NA	COS	OUT	IN	
		<input checked="" type="checkbox"/>					Employee Health
		<input checked="" type="checkbox"/>					12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting
		<input checked="" type="checkbox"/>					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Need at all hand sinks now
		<input checked="" type="checkbox"/>					Preventing Contamination by Hands
		<input checked="" type="checkbox"/>					14. Hands cleaned and properly washed/ Gloves used properly
		<input checked="" type="checkbox"/>					15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Gloves
		<input checked="" type="checkbox"/>					Highly Susceptible Populations
		<input checked="" type="checkbox"/>					16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Frozen egg product
		<input checked="" type="checkbox"/>					Chemicals
		<input checked="" type="checkbox"/>					17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water only
		<input checked="" type="checkbox"/>					18. Toxic substances properly identified, stored and used Low
		<input checked="" type="checkbox"/>					Water/ Plumbing
		<input checked="" type="checkbox"/>					19. Water from approved source; Plumbing installed; proper backflow device City approved
		<input checked="" type="checkbox"/>					20. Approved Sewage/Wastewater Disposal System, proper disposal

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days							
Compliance Status		Demonstration of Knowledge/ Personnel			Compliance Status		
OUT	IN	NO	NA	COS	OUT	IN	
		<input checked="" type="checkbox"/>					Food Temperature Control/ Identification
		<input checked="" type="checkbox"/>					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature
		<input checked="" type="checkbox"/>					28. Proper Date Marking and disposition
		<input checked="" type="checkbox"/>					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital
		<input checked="" type="checkbox"/>					Permit Requirement, Prerequisite for Operation
		<input checked="" type="checkbox"/>					30. Food Establishment Permit (Current/ insp sign posted) Posted
		<input checked="" type="checkbox"/>					Utensils, Equipment, and Vending
		<input checked="" type="checkbox"/>					31. Adequate handwashing facilities: Accessible and properly supplied, used
		<input checked="" type="checkbox"/>					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch
		<input checked="" type="checkbox"/>					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Confirmed

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First							
Compliance Status		Prevention of Food Contamination			Compliance Status		
OUT	IN	NO	NA	COS	OUT	IN	
		<input checked="" type="checkbox"/>					Food Identification
		<input checked="" type="checkbox"/>					41. Original container labeling (Bulk Food)
		<input checked="" type="checkbox"/>					Physical Facilities
		<input checked="" type="checkbox"/>					42. Non-Food Contact surfaces clean
		<input checked="" type="checkbox"/>					43. Adequate ventilation and lighting; designated areas used
		<input checked="" type="checkbox"/>					44. Garbage and Refuse properly disposed; facilities maintained Watch
		<input checked="" type="checkbox"/>					45. Physical facilities installed, maintained, and clean See
		<input checked="" type="checkbox"/>					46. Toilet Facilities; properly constructed, supplied, and clean Equipped
		<input checked="" type="checkbox"/>					47. Other Violations

