\$50.00 reinspection fee 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

2/08/2023	3 10:11	11:01		Food 6	:Cフ′	2				Food handlers Food M	vianagers	Page 1	of $\underline{}$	
	ction: 10.11	2-Follow Up		Complaint		∠ I-Inve	cting	tion	<b>-</b> r		Other	TOTAL/S		
stablishment Nan	me:		Contact/	Owner Nam			sugu	tii0ii	_	* Number of Repeat Violations: ✓ Number of Violations COS:		TOTTLE	COR	
RISD Dobbs Elementary Physical Address:		Pes	RISD Pest control:			Hood Grease			reas		oil : Follow-up: Yes			
er urban		<b>T</b> N :	oolPrograr compliance			/2022				Contract No 🔽				
Compliance S ark the appropriate	e points in the OUT box for	each numbered ite	em	Mark 🗸		priate l	ox fo	or IN,	NO	, NA, COS Mark an	= repeat viol in appropriat			
ompliance Status	Prior	rity Items (3 I	Points) v	iolations Re		<i>mmea</i> Compl				ve Action not to exceed 3 days				
I N N C N O A O S	Time and Temperature for Food Safety (F = degrees Fahrenheit)			R	ι	O I U N T	N O	A	C O S					
3	Proper cooling time and temperature								3	12. Management, food employees and c knowledge, responsibilities, and reporting	mployees;			
	Avoiding left overs batch cooking			Kii ig	-					13. Proper use of restriction and exclusion; No discharge fi				
<b>✓</b>	2. Proper Cold Holding temperature (4				V	V				eyes, nose, and mouth To post at all hand sinks				
<b>/</b>	3. Proper Hot Holding temperature(135°F) See					Preventing Contamination by I					ion by Hand	ls		
/	4. Proper cooking time and temperature Nuggets 174					14. Hands cleaned and properly washed/					d/Gloves us	sed properly	,	
	5. Proper reheating proc Hours)					15. No bar				15. No bare hand contact with ready to alternate method properly followed (Al	eat foods or	approved	`	
	,	Ith Control: proc	aduras la	racords						Gloves	TIKOVED	110.	-)	
	Service only	Tur Control, proce	l; procedures & records							Highly Susceptible Populations  16. Pasteurized foods used; prohibited food not offered				
	Арј	proved Source				~				Pasteurized eggs used when required Precooked in a bag	rood not offe	rea		
	7. Food and ice obtained			od in			l			Frecooked iii a bag				
	good condition, safe, an destruction Labbat	d unadunerated;	parasite							Chemicals				
	8. Food Received at pro	per temperature								17. Food additives; approved and prope & Vegetables	erly stored; V	Washing Fru	ıits	
	Log				<b>∤</b>	•				Water	d stored one	l usad		
		from Contamin				<b>/</b>				18. Toxic substances properly identified On shelving	u, stored and	usea		
	<ol><li>Food Separated &amp; propreparation, storage, dis</li></ol>			DOC						Water/ Plumbi	ing			
	10. Food contact surface	es and Returnable	es ; Cleane	d and					+	19. Water from approved source; Plumb backflow device	bing installe	d; proper		
	Sanitized at 200	ppin/temperature	160	$SR \perp$										
	11 Dropor disposition o	fraturnad pravia			1 -					City approved	nocal Crestam	nronor		
	11. Proper disposition o reconditioned	of returned, previo				/					posal Systen	ı, proper		
	reconditioned	· 1	ously serve	ed or ns (2 Point						City approved 20. Approved Sewage/Wastewater Disp	posal Systen	n, proper		
( O A O	reconditioned Price	· 1	ously serve	ns (2 Point	T C	O I U N	Requ N O	N A	C O	City approved 20. Approved Sewage/Wastewater Disp disposal	•			
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## Retail Food Establishment Inspection Report

## City of Rockwall

Received by: Lora Wold	Print:	Title: Person In Charge/ Owner CFM manager
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name:	T	Physical A	dance	City/State:		License/Permit #	Dogo	0 of 0
Dobbs elementary		Inter u		Rockwal	l	Food 6672	rage _	2 of 2
Item/Location	Te	етр Г	TEMPERATURE OBSERVA  Item/Location	TIONS Temp F	Item/Loca	tion		Temp 1
Main line	<u></u>	<u>тр г</u>	Ice cream freeze				· C	174
		2/22		1 7.2	Cooked nuggets Wic		.5	36
Cold/ Freezer wells 32/32			Baby line	100				
Steam table mashed pot 152			Steam table	196	_			37
ColdPass	3	8.9	Steam table 2	142		Cheese		37
Hot pass			ColdWells yogur	t 37	Milk almond			38
Broccoli /mashed 168/10		88/167	Milk.	39	Wif			1.7
Steam table er	npty 14	13-158	Hot pass potatoes	s 135				
Milk coole		39	ColdPass	36				
TVIIIX 00010			SERVATIONS AND CORRECTI		NS .			
Item AN INSPECTION OF NOTED BELOW: all t		BLISHME	NT HAS BEEN MADE. YOUR ATTEN	ΓΙΟΝ IS DIRE	CTED TO TI	HE CONDITIONS OBSERV	ED AN	D
Hot water at ha	ınd sinks 1	104/10	0/ 108/ 112 /three compn1	35 up				
Dishmachine 1	60 SR							
Sanitizer 200 p	•							
Checking for de		s wher	n opening					
Rest roomEqui Dial thermo cal		silv.						
Using gloves a			uch rte foods					
			nt and air vents - Maint					
			ss pans for utensils - chang	ge when w	ashing			
Time and temp	on haccp	logs						
					_			
Received by:			Print:		1	Title: Person In Charge/ (	)wner	
(signature) See a	bove	<b>,</b>						
(signature) See a  Inspected by: (signature) Kelly ká		-	Print:					
(signature) Kelly kí	rkpati	ríck	RS			Samples: Y N # o	collected	ď
Form EH-06 (Revised 09-2015)						Σαπρίου. 1 11 π (	Jinetel	