## Followup fee of \$50.00 after initial Followup

## Retail Food Establishment Inspection Report City of Rockwall

✓ First aid kit
Allergy policy/training
Vomit clean up Employee health
Employee health

102/	26/	/20	24	Time in: 12:41	Time out: 1:43		se/Permit		3				Food handlers Food managers Page 1 of _	2
Purpose of Inspection: 1-Routine 2			2-Follow U	2-Follow Up 3-Complaint 4-Investig			stiga	tion		5-CO/Construction 6-Other TOTAL/SCO	RE			
Establishment Name: Hartman Elementary Physical Address:				Contact/Owner Name: RISD			<del>,</del>			1		* Number of Repeat Violations:  Value Number of Violations COS:	0/07/4	
Physi Petalu		Addr	ess:		Sch	est control : nool staff		Ho Sum	od nmer		Gr Sun		e trap :/ waste oil Follow-up: Yes 3/97/A	<u> </u>
Mark	Con the a	mplia approp	nce S oriate	points in the OUT box for		tem M		approp	riate b	ox fo	or IN,	NO	plicable $COS = corrected on site  NA, COS                                   $	ch
Comp				Prio	rity Items (3	Points) violat		C	ompli	ance	Stat	us	ive Action not to exceed 3 days	
O I U N T			O S		nperature for Fe egrees Fahrenhe		R	U T	N	N O	A	C O S	Employee Health	R
	/			1. Proper cooling time a Batch cooking	and temperature				/				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
				2. Proper Cold Holding	temperature(41	°F/ 45°F)	$\dashv$						13. Proper use of restriction and exclusion; No discharge from	+
				See attached	•		$\perp$						eyes, nose, and mouth Posted at all hand sinks	
<i>'</i>				Proper Hot Holding to Logs checked      Proper cooking time Logs checked			+		<u> </u>				Preventing Contamination by Hands  14. Hands cleaned and properly washed/ Gloves used properly	
-				5. Proper reheating prod			2		<b>V</b>			-	Gloves 15. No bare hand contact with ready to eat foods or approved	+
~				Hours)					<b>'</b>				alternate method properly followed (APPROVED Y. N. )	
		/		6. Time as a Public Hearth Hsp group	alth Control; pro	cedures & recor	ds		1 1				Highly Susceptible Populations	
				Ap	proved Source				<b>/</b>				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Frozen liquid	
				7. Food and ice obtaine good condition, safe, ar			1		1 1					
3				destruction Beans									Chemicals	
V				8. Food Received at pro Logged	oper temperature	•							17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
					n from Contami	nation			/				Water  18. Toxic substances properly identified, stored and used Laundry room	+
				9. Food Separated & pr preparation, storage, dis					1				Water/ Plumbing	
	_			10. Food contact surfac	es and Returnab	les ; Cleaned and	i			1			19. Water from approved source; Plumbing installed; proper	
~				Sanitized at 200 p		100 01	3		~				backflow device	
	/	1		11. Proper disposition of reconditioned Disc	of returned, previ arded	iously served or			/				20. Approved Sewage/Wastewater Disposal System, proper disposal	
0 1	l N	l N	- C				Points)	violat O		Requ		Cor.	rective Action within 10 days	R
U N	0	A	C O S		of Knowledge			U T	N	O	A	o s	Food Temperature Control/ Identification	K
V				21. Person in charge pro and perform duties/ Cer			ge,				/		27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Batch cooking / freezer	
H-				1					+		-		28. Proper Date Marking and disposition	
V	-			22. Food Handler/ no u	nauthorized pers	sons/ personnel			~				Good	
				22. Food Handler/ no us 2 Safe Water, Reco	rdkeeping and				<b>/</b>				Good  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
					rdkeeping and l Labeling	Food Package	fe		<b>'</b>				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
				Safe Water, Reco. 23. Hot and Cold Water 24. Required records av	rdkeeping and Labeling r available; adeq	Food Package uate pressure, sa			<b>'</b>				29. Thermometers provided, accurate, and calibrated; Chemical/	
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## Retail Food Establishment Inspection Report

## City of Rockwall

Received by: Wendolyn Howell	Print:	Title: Person In Charge/ Owner MOD
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: nan elementary	Physical A		City/State: Rockwall		License/Permit # Food 5168	Page <u>2</u> of <u>2</u>				
T TOUT CIT	nan olomonary	1 Otala	TEMPERATURE OBSERVA			1 000 0100					
Item/Loc		Temp F	Item/Location	Temp F	Item/Locat	<u>ion</u>	Temp				
Line 1	,		Wic ambient	33							
Milk	opened to clean		Milk	39							
Cold pass		38	Cheese in cups	38							
	Hot pass	178	Wif 0/100/A	-5							
S	SteamWells										
148	3/155/157/160										
(	Cold wells	33/32									
Ita			SERVATIONS AND CORRECTI								
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temps F										
	Hot water in rr 100										
	At three comp 122										
	Hot water 124										
	Confirmed air gap at id	ce machi	ne								
	Dishmachine reaching										
W	-		s to catch/'new Wif this sun	nmer							
	New wic/wif planned for										
	Labatt oak farms deliv										
	Time and temp on logs	 S									
	Batch cooking to avoid	d left over	S								
	Sanitizer 200ppm										
	Walls painted										
	New wic/wif this summ	ner									
7/cos	Found one dented car	n of bean	s on bottom of rim in dry s	torage - pu	ulled to d	liscard					
W	Milk cooler high at end of meals - open the entire time / checked mid lunch and at beginning all temps good										
	Meals finished at insp	logs an	d ambient temps taken								
Received	l by:		Print:			Title: Person In Charge/	Owner				
(signature)	See abov	e									
Inspected (signature)		ıtríck	Print:								
	6 (Revised 09-2015)					Samples: Y N #	# collected				