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
Allergy policy/training Vomit clean up Employee health
Employee health

Date: 02/08/2023	Time in: 3 11:19	Time out: 11:54	Food		31					Food handlers Pood managers Page 1 of	2
	ction: 1-Routine	2-Follow Up	3-Complai	int	4-]	Inves	tiga	tion		5-CO/Construction 6-Other TOTAL/SCO)RE
Establishment Nar RISD reinhard	t elementary	R	Contact/Owner N	Name:						* Number of Repeat Violations: Y Number of Violations COS: Strap/ waste oil: Follow-un: Yes 1/99/	Δ
Physical Address: Highland		School	ontrol : program		Hoo 6/20	22		Scho	ool	contract food No	
Mark the appropriate	e points in the OUT box for	each numbered item	Mark •		propr	iate b	ox fo	r IN,	NO	plicable $COS = corrected on site NA, COS Mark an W- Wat in appropriate box for R we Action not to exceed 3 days$	ch
Compliance Status	Frior	rity Items (5 Po	mis) violations	Kequir	_	<i>meat</i> mplia			_	ve Action not to exceed 3 days	\top
O I N O A O S Time and Temperature for Food Safety (F = degrees Fahrenheit)			R	O U T	I N	N O	A	C O S	Employee Health	R	
1. Proper cooling time and temperature No leftovers once cooked					/				12. Management, 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	and temperature				/				14. Hands cleaned and properly washed/ Gloves used properly Using gloves	
	5. Proper reheating proc Hours)	edure for hot holdir	ng (165°F in 2					/		15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)	
	6. Time as a Public Heal Service only	lth Control; procedu	ures & records							Highly Susceptible Populations	
	Арр	proved Source				~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Precooked scrambled	
	7. Food and ice obtained good condition, safe, and destruction Labbat (d unadulterated; par	rasite							Chemicals	
	8. Food Received at pro		1 201011 2 1)			~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water	
	Protection	from Contaminati	ion			/				18. Toxic substances properly identified, stored and used	
	9. Food Separated & propreparation, storage, dis	play, and tasting								Water/ Plumbing	
	10. Food contact surface Sanitized at _200_ I	ppm/temperature	60 SR			/				19. Water from approved source; Plumbing installed; proper backflow device City approved	
	11. Proper disposition of reconditioned Disca					/				20. Approved Sewage/Wastewater Disposal System, proper disposal	
O I N N C U N O A O		ority Foundation of Knowledge/ Per		ints) vi	olati O U	ions l	N	N	Corr	Food Temperature Control/ Identification	R
T	21. Person in charge pre and perform duties/ Cert	esent, demonstration	of knowledge,		Т	/		1	S	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
1	22. Food Handler/ no un	nauthorized persons	/ personnel			<u> </u>				28. Proper Date Marking and disposition	+
	1 2					Ť				Good 29. Thermometers provided, accurate, and calibrated; Chemical/	_
	Safe Water, Recor		d Package			~				Thermal test strips	
	Safe Water, Recor 23. Hot and Cold Water See	rdkeeping and Foo Labeling available; adequate	e pressure, safe			<u> </u>				Thermal test strips Dial / digital / test strips / swabs Permit Requirement, Prerequisite for Operation	
	Safe Water, Recor	rdkeeping and Foo Labeling available; adequate	e pressure, safe			✓ ✓				Thermal test strips Dial / digital / test strips / swabs	
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Yesenia Huesca	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name		Dl 1 A	11	Cita/Stata	License/Permit #	D 0 -f 0			
Establishment Name: RISD Reinhardt		Physical Address: Highland		City/State: Rockwal		Page 2 of 2			
Item/Location		Temp F	TEMPERATURE OBSERVA	TIONS Temp F	Item/Location	Temp I			
Service line			Steam table 2		Wif	-4.4			
ColdWell	s water	30	Nuggets	142	Wic				
Ambient temp of	of cold well 2,	25	Milk cooler milk	41	Potato	38			
ColdF	ass	38			Cheese	38			
Almono	d milk	34			Lettuce	35			
Steam	table								
Potat	oes	152							
Broc	coli	139							
		_	SERVATIONS AND CORRECT						
3.7 1	TION OF YOUR ES LOW: All temps F	TABLISHME	ENT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	CTED TO THE CONDITIONS OBSER	VED AND			
Hot water	Hot water 114 and up at three comp 100 and up at hand sinks								
	hine confirme		60'label						
	in bucket 200								
			bed / degreaser needed e	C					
	double panni	ng in col	d wells						
	te marking								
		•	and also almond						
			ents on packaging - to che	ck into it	••				
ingreale	ils on box	кеер ю р	provide for now						
<u> </u>									
Received by: (signature)	e abov	 /e	Print:		Title: Person In Charge/	Owner			
Inspected by: (signature) Kell	e abov ly kírkpo	- itríck	Print:		Samples V N "	t collected			
F FIL OC (D 11 00 3					Samples: Y N #	‡ collected			