

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: 02/08/2023	Time in: 11:19	Time out: 11:54	License/Permit # Food 6631	Food handlers 2	Food managers 2	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	TOTAL/SCORE
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Establishment Name: RISD reinhardt elementary	Contact/Owner Name: Risd	* Number of Repeat Violations: <u> </u>	1/99/A
Physical Address: Highland		✓ Number of Violations COS: <u> </u>	
Pest control : School program		Hood 6/2022	Grease trap/ waste oil: School contract food
		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 ✓ 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						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓				✓					
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 Posted at hand sinks					
	✓					Preventing Contamination by Hands					
3. Proper Hot Holding temperature(135°F) See						14. Hands cleaned and properly washed/ Gloves used properly Using gloves					
				✓					✓		
4. Proper cooking time and temperature Logs						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)					
				✓		Highly Susceptible Populations					
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 Precooked scrambled					
				✓		Chemicals					
6. Time as a Public Health Control; procedures & records Service only						17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water					
Approved Source						18. Toxic substances properly identified, stored and used					
	✓					Water/ Plumbing					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Labbat (see labeling below 24)						19. Water from approved source; Plumbing installed; proper backflow device City approved					
	✓					20. Approved Sewage/Wastewater Disposal System, proper disposal					
8. Food Received at proper temperature Posted log											
Protection from Contamination											
	✓										
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting											
	✓										
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature 160 SR											
				✓							
11. Proper disposition of returned, previously served or reconditioned Discarded											

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
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓					✓					
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 2						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	✓					✓					
22. Food Handler/ no unauthorized persons/ personnel 2						28. Proper Date Marking and disposition Good					
Safe Water, Recordkeeping and Food Package Labeling						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Dial / digital / test strips / swabs					
	✓					Permit Requirement, Prerequisite for Operation					
23. Hot and Cold Water available; adequate pressure, safe See						30. Food Establishment Permit (Current/ insp sign posted) Posted					
W	✓					Utensils, Equipment, and Vending					
24. Required records available (shellstock tags; parasite destruction): Packaged Food labeled New muffins / to check						31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped					
Conformance with Approved Procedures						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Flooring issues with accumulation					
	✓					W					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Shows time and temp						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided See					
Consumer Advisory											
	✓										
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/ Buffet Plate)/ Allergen Label Discussed allergies on accounts / separate / new one											

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
Prevention of Food Contamination						Food Identification					
	✓						✓				
34. No Evidence of Insect contamination, rodent/other animals						41. Original container labeling (Bulk Food)					
	✓					Physical Facilities					
35. Personal Cleanliness/eating, drinking or tobacco use Sep						42. Non-Food Contact surfaces clean					
	✓						✓				
36. Wiping Cloths; properly used and stored Wetting first						43. Adequate ventilation and lighting; designated areas used					
				✓			✓				
37. Environmental contamination						44. Garbage and Refuse properly disposed; facilities maintained					
				✓			✓				
38. Approved thawing method Pull or cook						45. Physical facilities installed, maintained, and clean					
Proper Use of Utensils						46. Toilet Facilities; properly constructed, supplied, and clean Equipped					
	✓					1					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used						47. Other Violations					
	✓						✓				
40. Single-service & single-use articles; properly stored and used											

