\$50.00 reinspection fee Retail Food Establishment Inspection Report Image: City of Rockwall \$city of Rockwall Image: City of Rockwall Image: City of Rockwall																	
Date: Time in: Time out: License/Pe 02/09/2022 12:24 1:22 Food													$\begin{array}{c c} \hline Food handlers \\ \hline 2 \\ 2 \\$	2			
U2/U9/2022 I2.24 I.22 FOOQ Purpose of Inspection: I-Routine 2-Follow Up 3-Complain								J	estig	atio	n	5-CO/Construction 6-Other TOTAL/SCOI	RE				
Establishment Name: Contact/Owner N Rochell elementary RISD													* Number of Repeat Violations: ✓ Number of Violations COS:				
Physical Address: Pest control :								Но					se trap : Follow-up: Yes A 4/96/A	1			
		Com			School tatus: Out = not in compliance	NO	= not	June		N	4		No pplicable COS = corrected on site R = repeat violation W- Watc	h			
М	ark ti	he ap	prop	riate	points in the OUT box for each numbered item Priority Items (3 Points) viol					box f	or II	N, NO	O , NA , COS Mark an $$ in appropriate box for R				
Compliance Status Compliance Status 0 I N C Time and Temperature for Food Safety Time and Temperature for Food Safety									ompl I	lianc N				R			
U T	N	0	Α	0 S	(F = degrees Fahrenheit)			U T		0	A	O S	Employee Health 12. Management, food employees and conditional employees;				
		 Proper cooling time and temperature Batch cooking 							knowledge, responsibilities, and reporting								
w					2. Proper Cold Holding temperature(41°F/45°F) See 27 (no food to check)				~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth To move to hand sink				
	~				3. Proper Hot Holding temperature(135°F) See								Preventing Contamination by Hands				
		~			4. Proper cooking time and temperature Logs reflect temp				~	14. Hands cleaned and properly washed/ Gloves used properly							
$\left \right $		~			5. Proper reheating procedure for hot holding (165°F Hours)	n 2			15. No bare hand contact with ready to eat foods or appratement alternate method properly followed (APPROVED Y)								
			~		6. Time as a Public Health Control; procedures & rec Hsp group	ords				Highly Susceptible Populations							
					Approved Source							,	16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Proceeded eggs				
					7. Food and ice obtained from approved source; Food good condition, safe, and unadulterated; parasite destruction	in					Chemicals						
	~				8. Food Received at proper temperature				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
					Protection from Contamination			-	~				Water only 18. Toxic substances properly identified, stored and used				
					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting								Low Water/ Plumbing				
					10. Each contract conference and Deturnables - Cleaned a	nd	_				ł		19. Water from approved source; Plumbing installed; proper				
				Sanitized at <u>200</u> ppm/temperature 160 S				~		backflow device City approved							
	11. Proper disposition of returned, previously served or reconditioned				r						20. Approved Sewage/Wastewater Disposal System, proper disposal						
0	I	N	N	С	Priority Foundation Items		nts) v R	violat 0		Req	uire N	e Cor	rective Action within 10 days	R			
U T		0	A	0 S	Demonstration of Knowledge/ Personnel	1		U T	Ν	0	A	O S	Food Temperature Control/ Identification				
	~				21. Person in charge present, demonstration of knowle and perform duties/ Certified Food Manager (CFM) 2	0		2					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Cold pass thru ambient				
	22. Food Handler/ no unauthorized persons/ personnel						Good										
					Safe Water, Recordkeeping and Food Package Labeling	1		w	~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips				
23. Hot and Cold Water available; adequate press See attached			safe			1			<u> </u>	Calibrated at insp difficult to do Permit Requirement, Prerequisite for Operation							
	24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled				te	\neg	30. Food Establishment Permit (Current/ insp sign po										
	Conformance with Approved Procedures									_		Utensils, Equipment, and Vending					
	25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized				nd							31. Adequate handwashing facilities: Accessible and properly supplied, used					
					processing methods; manufacturer instructions Logs time and temp								Equipped				
					Consumer Advisory				~				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch				
	~				26. Posting of Consumer Advisories; raw or under co foods (Disclosure/Reminder/Buffet Plate)/ Allergen L Allergies attached to each child's account				~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	F			
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whicheve																	
O U T	I N	N O	N A	C O S	Prevention of Food Contamination		R	O U T	Ι	N O	N A	C O S	Food Identification	R			
1				5	34. No Evidence of Insect contamination, rodent/othe animals Watch for fruit flies bananas			1	~				41.Original container labeling (Bulk Food)				
	~				35. Personal Cleanliness/eating, drinking or tobacco u	se				•			Physical Facilities				
	~				36. Wiping Cloths; properly used and stored In buckets			w	~				42. Non-Food Contact surfaces clean Watch drawer interiors				
W			_		37, Environmental contamination Watch inside Wif			w	~				43. Adequate ventilation and lighting; designated areas used Watch				
	~	38. Approved thawing method Pull thaw							~				44. Garbage and Refuse properly disposed; facilities maintained Watch				
					Proper Use of Utensils			1					45. Physical facilities installed, maintained, and clean Repairs to walls etc	 			
	39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Watch						~				46. Toilet Facilities; properly constructed, supplied, and clean Equipped						
	~	40. Single-service & single-use articles; properly stored and used								~			47. Other Violations				
1	1									1		1					

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Elizabeth Contreras	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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TEMPERATURE OBSERVATIONS Itemat.acation Itemat.acation Itemat.acation Itemat.acation Itemat.acation Serving line Cold pass thru 53 Itemat.acation		nent Name: ell elementary	Physical A Roche		City/State: Rockwal	I	License/Permit # Food 6340	Page <u>2</u> of <u>2</u>				
Serving line Cold pass thru 53 Milk cooler 39/40.3 Wic Image: Serving Serv	Item/I oc	ation	Temp F			Item/Locat	ion	Temp				
Milk cooler 39/40.3 Wic Steam table Tomatoes 39 Nuggets 148 Milk cartons 41 Broc 149 Wif -3.4 Gravy 158			<u>remp r</u>			Item/Locat		<u>remp</u>				
Steam table Tomatoes 39 Nuggets 148 Milk cartons 41 Broc 149 Wif -3.4 Gravy 158		-	20/40.2		55							
Nuggets 148 Milk cartons 41 Broc 149 Wif -3.4 Gravy 158			39/40.3									
Broc 149 Wif -3.4 Gravy 158	5											
Gravy 158 Hot pass 154 Cold pass thru 44-53 OBSERVATIONS AND CORRECTIVE ACTIONS NINSPECTION OF YOUR PSTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temps F Hot water 127 F Sanitizer in buckets 200 ppm 34 Fruit flies around bananas Ice cream card is provided to students after checking accounts Nuggets placed into boats and then placed back into hot holding before being placed on line any left overs are discarded W Minor cleaning inside drawers under prep table 44 45 Watch shelving and walls in dry storage rusty and walls chipped Thermo calibrating in ice and water - difficult to move nut to calibrate - also dimple must be always considered A digital thermo that is tip sensitive would be more efficient all around Calibrated all thermos while on site - very difficult to do and to remove from calibrating tool as well 27 External reading on coldPass thru is 35.5 BUT ambient is 53 F with laser and thermo inside is also reading 50 W Best to invert blue containers to store in freezer Good date marking in wic make repairs to walls in restroomAt cove base Batch cooking to avoid left overs Confirmed Dishmachine 180 F Time and temp on logs look good Keep an eye on what is placed under or around the fly box		Nuggets	148	Milk cartons	41							
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Various chipped tiles in kitchen - walls and cove etc	••				μ							
		Various chipped	d tiles :	in kitchen - walls	and cov	e etc						
		See attac	ched				Title: Person In Charge/	Owner				
Inspected by: Print:	-	lby: Volly Links	trial	Print:								
Form EH-06 (Revised 09-2015)	Fam: 511.01		nrun				Samples: Y N #	^t collected				