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

					icense/Peri	rmit # 6679						Food handlers Pood managers Page 1 of 2	2_				
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain							_	Inves	tios	tion		5-CO/Construction 6-Other TOTAL/SCOI	RE				
Esta	Establishment Name: Contact/Owner N													* Number of Repeat Violations:			
<u> </u>	_	ger e l Addr		nentary	Р	RISD Pest control:			Нос	nd		Gr	ease	Number of Violations COS: e trap : Follow-up: Yes 7	4		
Lime			000.		Sc	chools			June			Sch	nool	contract No			
Marl		omplia approp		Status: Out = not in co	mpliance mpliance each numbered	l item	NO∶ Mark <b>√</b>	= not o in app						plicable $COS$ = corrected on site $R$ = repeat violation $W$ - Wate $N$ , $NA$ , $COS$ Mark an $N$ in appropriate box for $R$	:h		
-		G,	,	Prio	rity Items (3	3 Points) vi	iolations R	Requir	_				_	ive Action not to exceed 3 days			
О							R	O U		N O	Status N C A O		С				
T	1	U A	s	(F = d 1. Proper cooling time a	egrees Fahrenh				T	14	-	A	s	12. Management, food employees and conditional employees;			
	•			1. Troper cooming time of	and temperature					~				knowledge, responsibilities, and reporting			
				2. Proper Cold Holding Pass thru and	temperature(4	1°F/ 45°F)								13. Proper use of restriction and exclusion; No discharge from	<del> </del>		
3			V				a							eyes, nose, and mouth Poster to be moved to hand sink			
·	3. Proper Hot Holding temperature(135°F) See											Preventing Contamination by Hands					
·				4. Proper cooking time Logs - o	and temperatur	re				~				14. Hands cleaned and properly washed/ Gloves used properly			
	5. Proper reheating procedure for hot holding (165°F in 2 Hours)			°F in 2			_				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N )						
	Hours)  6. Time as a Public Health Control; procedures & records			records							Gloves						
	$\perp$	<b>/</b>		Hsp group	mui control, pr		records							Highly Susceptible Populations			
				Ap	proved Source	e				/				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Precooked			
Т	T		Г	7. Food and ice obtaine	d from approve	ed source; Fo	od in							Precooked			
·	1			good condition, safe, ar destruction Labatt	nd unadulterate	ed; parasite								Chemicals			
	-		H	8. Food Received at pro	oper temperatur	re								17. Food additives; approved and properly stored; Washing Fruits			
·				Logged						~				& Vegetables Water only			
				Protection	from Contam	nination				1				18. Toxic substances properly identified, stored and used Store low			
				9. Food Separated & pr preparation, storage, dis			ood					·		Water/ Plumbing			
				10. Food contact surfact Sanitized at _200_			ed and			/			-	19. Water from approved source; Plumbing installed; proper backflow device			
				11. Proper disposition of reconditioned	_	eviously serve	ed or			/			İ	City approved  20. Approved Sewage/Wastewater Disposal System, proper disposal			
	•			1 1150	arded					•				F			
	٠				arded	dation Item	ns (2 Poin	nts) vi	iolati	ions i	Regi	uire	Cor	rective Action within 10 days			
	I N	N N O A	CO		ority Found			nts) vi	O U		Requ N O	uire N A	C O	•	R		
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## Retail Food Establishment Inspection Report

## City of Rockwall

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

Form EH-06 (Revised 09-2015)

E-4-LU-L	word Name	Di: - 1 A	44	3:4/644		I :/D	D	0 -f 0	
	ment Name: Iger elementary	Physical A		City/State: <b>Rockwal</b>		License/Permit # Food 6679	Page	<u>2</u> of <u>2</u>	
T4 and /T and		Т Е	TEMPERATURE OBSERVAT		T4===/T ===	4		Т Т	
Servin		Temp F	Cold Page ambient tom	Temp F 38 -53	Item/Loca			Temp F	
Serving line			ColdPass ambient temp		11.5			34	
Hot pass 1			Enchiladas with sauce both pan		110.99010 011 00.11		rt	29	
	Enchilada	155	Milk in unit	45/46	man gannie			38	
Gr	rilled cheese	137	Ice cream	-9.6	Milk in cups		36		
S	Steam table		Milk cooler		Spaghetti sauce		34		
	Beans	182	Milk temp on top doors open for 1.5 hr	44		Wif		8	
	Corn	161	Milk temp	41 /40					
	Milk								
Item	AN DISDECTION OF WOLD PO		SERVATIONS AND CORRECTIVE			HE COMPUTIONS OPSER			
Number	AN INSPECTION OF YOUR ES NOTED BELOW: All temps F	TABLISHMI	ENT HAS BEEN MADE. YOUR ATTENT	ION IS DIREC	CTED TO T	HE CONDITIONS OBSER	VED AI	ND.	
	Hot water 116 F								
	Sanitizer in bucket 200	) ppm							
02	Discarded enchiladas a	and milk	in upright cooler - these car	ne from w	ic this ar	n 8:30 and discard	ded a	t 12:59	
	•		niddle etc 49-53 F - to have						
W			opening gallons of milk etc				ly		
W			ing addressed by sheet par	s to prote	ect boxe	S			
	Dishmachine confirme	ed yester	day 2/7/22						
١٨/	Not using left overs				44 -4	food voleted o			
W	Better placement woul		nd carts stored around it	reminaer	to not st	ore 1000 related a	round	J IL	
	Detter placement woul	u ve bee	ITTIEAL DACK GOOL						
Received	by:		Print:			Title: Person In Charge/	Owner		
(signature)	See abov	e							
Inspected (signature)		itrick	Print:						
	6 (Revised 09-2015)		710			Samples: Y N #	collecte	ed	