Follow-up fee of \$50.00 is required after 1stRetail Food Establishment Inspection ReportImage: First aid kitFollowupCity of RockwallVomit clean upEmployee health										olicy/trainiı n up	ng							
	Date:         Time in:         Time out:         License/Per           02/08/2022         9:59         11:16         FS 80											Food handlers Food handlers <b>1</b>	ood managers	Page <u>1</u> of _	2			
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain							4-Investigation			atio	n	5-CO/Construction * Number of Repeat Violations	6-Other	TOTAL/SCO	RE		
					Elementary		Contact/Owner	r Name	:					✓ Number of Violations COS:		4/96/	۸	
	Physical Address: Pest control : Fontana School							Hood Grease Summer School					e trap : Follow-up: Yes 4790					
M	<b>Compliance Status:</b> Out = not in compliance IN = in compliance NC							not observed $NA = not appli$								ch		
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         Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days											the box for K							
O U	mpli I N	ance N O	e Stat N A	A 0 (E = degrees Eshrenheit)					C L	Compliance Status           O         I         N         N         C           U         N         O         A         O           T           S		C O	Employee Health					
T		~		s     (F = degrees Fairenneit)       1. Proper cooling time and temperature       Discussed					1		•		S	12. Manag <del>ement, food</del> 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				
2	•				3. Proper Hot Holding temperature(135°F) Enchiladas / reheated to							<u> </u>		Poster to move to hand sinks				
3	./	4. Proper cooking time and temperature				+	_	Preventing Contamination by Hands						+				
	•	5. Proper reheating procedure for hot holding (165°F in 2 Hours) In Works at insp to Followup					v	Gloves and tongs           15. No bare hand contact with ready to eat foods or ap alternate method properly followed (APPROVED Y)										
		•	~		6. Time as a Public Health Control: procedures & records											1N)		
	Approved Source												Highly Susceptible Populations           16. Pasteurized foods used; prohibited food not offered           Pasteurized eggs used when required					
	~	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Labatt									Precooked							
	~				8. Food Received at pro	oper temperature								17. Food additives; approved and p & Vegetables	properly stored;	Washing Fruits		
	•			_	Logging	from Contamina	ation							Water only 18. Toxic substances properly iden	tified, stored and	d used		
					9. Food Separated & pro			Watch Watch										
w	N         preparation, storage, display, and tasting Watch washed under boxes in wic           10. Food contact surfaces and Returnables ; Cleaned and					Water/ Plumbing           19. Water from approved source; Plumbing inst.			0	ed; proper								
	~				10. Food contact surface Sanitized at <u>200</u>	ppm/temperature	160			~				backflow device				
		~			11. Proper disposition or reconditioned Disca	arded	usly served or			~				20. Approved Sewage/Wastewater disposal	Disposal System	n, proper		
0	I	N	N	С		<b>v</b>		Points) R	0	) I	N	N	С	rective Action within 10 days			R	
U T	N	0	A	0 S	21. Person in charge pre	of Knowledge/ I			1 1		0	A	O S	Food Temperature Co			-	
	~				and perform duties/ Cer 1			,		~	•			27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature				
	22. Food Handler/ no unauthorized persons/ personnel					V	•			28. Proper Date Marking and dispo Good								
	Safe Water, Recordkeeping and Food Package Labeling					V				29. Thermometers provided, accura Thermal test strips <b>Dials</b>	ate, and calibrate	ed; Chemical/						
	~				23. Hot and Cold Water See	r available; adequa	ate pressure, safe					<u> </u>		Permit Requirement, Pres	requisite for O <sub>I</sub>	peration		
	~				24. Required records av destruction); Packaged I Commercial	ailable (shellstock				~	•			30. Food Establishment Permit ( Posted	(Current/ insp si	gn posted )		
					Conformance w	with Approved P				 		ı		Utensils, Equipmen				
					25. Compliance with Va HACCP plan; Variance processing methods; ma	obtained for spec	ialized			~	•			31. Adequate handwashing facilities supplied, used Equipped				
					Cons	sumer Advisory			v	N				32. Food and Non-food Contact sur designed, constructed, and used Watch condition.	rtaces cleanable,	, properly		
	~				26. Posting of Consume foods (Disclosure/Remi Attached to account	inder/Buffet Plate				V	•			33. Warewashing Facilities; installe Service sink or curb cleaning facili		used/		
				-			equire Correcti							ys or Next Inspection , Whichever	r Comes First			
O U T	I N	N O	N A	C O S		of Food Contami		R	0 1 1	J N	N O	N A	C O S	Food Ident			R	
	<b>/</b>				<ul> <li>34. No Evidence of Inse animals</li> <li>35. Personal Cleanliness</li> </ul>			+			~			41.Original container labeling (Bul	,			
					Store low			+	_		•			Physical F 42. Non-Food Contact surfaces cle				
147	~				36. Wiping Cloths; prop Stored IN buck 37. Environmental contra	amination		+			,		$\vdash$	43. Adequate ventilation and lighti		reas used	+	
W	./				Small amount of con 38. Approved thawing r WiC		on in wif at rea	ar	v	v 🗸			$\vdash$	Watch inside wic Wif           44. Garbage and Refuse properly d			╋	
	•					er Use of Utensils			1		+		$\vdash$	45. Physical facilities installed, ma	*		+	
					39. Utensils, equipment dried, & handled/ In us	, & linens; proper					,			46. Toilet Facilities; properly const	tructed, supplied	, and clean	+	
┡					40. Single-service & sin		-	+		~	-			47. Other Violations			-	
	~				and used	- · · · · · · · · · · · · · · · · · · ·	x y				~							

## **Retail Food Establishment Inspection Report**

## City of Rockwall

(signature) Valerie Simmons	Print:	Title: Person In Charge/ Owner Manager
Inspected by: (signature) Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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	nent Name: Non elementary	Physical A Fonta		<sup>Sity/State:</sup>		Page <u>2</u> of <u>2</u>					
Item/Loc:	otion	TEMPERATURE OBSERVA		IONS Temp F	Item/Location	Town F					
Wic		тетр ғ		тетр г		Temp F					
	<b>—</b>		Baby line		Main line						
	Tomatoes		ST Cheese enchiladas	102-112	Milk	33/39					
	Cheese		HP 156 Grilled cheese	148	Steam table						
	Margarine		CP	32	Enchiladas	136					
	Wif	-12	ST beans and corn	178/ 156	HP bags	154					
			Freezer	7.6	Corn/ grill chees	<b>e</b> 151/146					
Ice crea	am freezer on main line	10	Milk	34/35	ST beans / corn	178/153					
Milk	just delivered	30			Cold pass ambie	nt 29					
OBSERVATIONS AND CORRECTIVE ACTIONS											
Item Number	AN INSPECTION OF YOUR EST NOTED BELOW:	<b>FABLISHME</b>	NT HAS BEEN MADE. YOUR ATTENTI	ON IS DIRE	CTED TO THE CONDITIONS OBSERVE	D AND					
	Hot water 100 in restro	om/ hot	water 110 in kitchen								
	Discussed cooling left overs on cart in wif										
45	Small amount of condensation in wif in rear										
	Sanitizer in buckets -200 ppm										
	Dishmachine confirmation with 160 sr label										
03	Steam tables not turned on when loading in baby line - cooking temp 165 at 9:20 and temps taken at 10:20 to be 108-112										
	Immediately taken to oven to reheat to 165 f - to confirm at followup										
	Watch ladder storage next to rack with gloves etc										
	Watch storage of spray bottles on hand sinks										
45	Maint to wall corners / clean air vents where needed / Discussed moving poster to hand sink										
	Dry goods - bags in pla										
	, , , , , , , , , , , , , , , , , , , ,										
	Time on serving lines pass thru just for meal run Hot water in baby line -112 F and up										
	Reheating temp of enchiladas - in works										
	Special diet reheating temps Pattie 178/ kolache 176										
	Discussed avoiding reservoir of packaged items to HSP group										
	•										
Received (signature)	<sup>by:</sup> See abov <sup>by:</sup> Kelly kírkpa	'e e	Print:		Title: Person In Charge/ Ov	vner					
Inspected (signature)	by: Volly Linka	trial	Print:								
	(Devised 00 2015)	ur uk			Samples: Y N # co	llected					