r e Fol		i r	e d		of \$50.00 is after 1st Time in:	Retail	Cit	l Estal y of R	Rock			In	sp	ect	ion Report		First aid k Allergy po Vomit clea Employee	olicy/train	ning
		7/:	20	23	9:23	10:36		ood		76	3				5	l handlers	s Food managers	Page <u>1</u> of	,f_2_
	irpo stabli				tion: 1-Routine	2-Follow Up		Complain Owner N		4-	Inve	estig	atio	n	5-CO/Constructi * Number of Repe		6-Other	TOTAL/SC	ORE
R	SD	Utl	ey	mic	Idle school		RISD			**	1				✓ Number of Viola	ations C	OS:	5/95/	/Α
	nysic 01 TI					On site		pection in I	nouse	Ho 10/2	od 2022				e trap//waste oil IContract		Follow-up: Yes 🖌 No 🗌	0,00,	· · · ·
М					tatus: Out = not in cor points in the OUT box for	$\frac{IN = in co}{each numbered iter}$	mpliance n		= not o in app						pplicable COS = corre , NA, COS		site \mathbf{R} = repeat vio k an \mathbf{X} in appropriate		atch
C	ompli	ance	Sta	tne	Prior	rity Items (3 P	oints) vi	iolations l	Requir	-		<i>diate</i> liance			tive Action not to excee	ed 3 day	28		
O U T	I N	N O	N A	C O S		perature for Foo egrees Fahrenheit)			R	O U T	IN	N O		С		Emple	oyee Health		R
		~			1. Proper cooling time a Freezer	and temperature					~				12. Management, food knowledge, responsibi			employees;	
3					2. Proper Cold Holding See attached	temperature(41°F	// 45°F)				~	,			13. Proper use of restr eyes, nose, and mouth	1	nd exclusion; No dise	charge from	
	~				3. Proper Hot Holding to Ambient	emperature(135°F)				<u> </u>		<u> </u>		Posted at hand Prevent		tamination by Han	ıds	
	· /				4. Proper cooking time a Logs	and temperature					~				14. Hands cleaned and	-			
		~			5. Proper reheating proc Hours)	cedure for hot hold	ling (165°	F in 2			~	,			15. No bare hand contr alternate method prope				
	~				6. Time as a Public Hea	lth Control; proce	dures & r	records			<u> </u>			<u> </u>	High	ly Susce	eptible Populations		
	Ľ.				Арі	proved Source							~	,	16. Pasteurized foods Pasteurized eggs used	used; pro	ohibited food not off	fered	╈
	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Labatt			od in					<u> </u>	<u> </u>		Chemicals							
	~				8. Food Received at pro	oper temperature									17. Food additives; ap & Vegetables	proved a	and properly stored;	Washing Fruits	3
_	Ľ					from Contamina	ntion				· /	1			18. Toxic substances p	properly	identified, stored an	d used	
	~				9. Food Separated & pro preparation, storage, dis	· •	during fo	od			<u> </u>		<u> </u>	<u> </u>		Water	r/ Plumbing		
	· /				10. Food contact surface Sanitized at 200	es and Returnables ppm/temperature	s ; Cleaned 160	d and SR			~				19. Water from approv backflow device City approve		ce; Plumbing installe	ed; proper	
		~			11. Proper disposition o reconditioned Disca	of returned, previou					~				20. Approved Sewage disposal		vater Disposal System	m, proper	
0		N.		G			ion Item	ıs (2 Poi		iolat 0					rrective Action within	10 days			
O U T	I N	N 0	A A	C O S		of Knowledge/ P			R	U T	N	N O	N A	C O S		peratur	e Control/ Identific	ation	R
	~				21. Person in charge pre and perform duties/ Cer 1						~				27. Proper cooling me Maintain Product Tem			quate to	
	~				22. Food Handler/ no ur 5	nauthorized persor	ns/ person	nel			~	'			28. Proper Date Marki Discussed	-	-		
					Safe Water, Recor	rdkeeping and Fo Labeling	ood Packa	ige			~				29. Thermometers pro Thermal test strips Dial and	wided, a	ccurate, and calibrat	ed; Chemical/	
	~				23. Hot and Cold Water	available; adequa	ite pressur	re, safe			<u> </u>		L	1		rement,	Prerequisite for O	peration	
	~				24. Required records av destruction); Packaged I Ingredients	Food labeled	U				~				30. Food Establishme Posted		· •	· · ·	
	~				25. Compliance with Va HACCP plan; Variance processing methods; ma	obtained for speci	ed Process ialized				~				31. Adequate handwas supplied, used Equipped	shing fac		nd properly	
					Cons	sumer Advisory				W					32. Food and Non-foo designed, constructed,	, and use	d		
	~				26. Posting of Consume foods (Disclosure/Remi						~	,			See attached 33. Warewashing Faci Service sink or curb cl	ilities; in leaning f	stalled, maintained, facility provided	used/	
					Core Items (1 Poin	t) Violations Re	equire Co	orrective 1	Action	Not	t to I	Exce	ed 9	0 Da	Set up us or Next Inspection	, Which	hever Comes First		
O U T	I N	N O	N A	C O S	Prevention of	of Food Contamin	nation		R	O U T	N	N O	N A	C O S		Food I	dentification		R
-	~			5	34. No Evidence of Inse animals Watch door	ect contamination,	rodent/ot	her		-		~		5	41.Original container	labeling	(Bulk Food)		T
	~				35. Personal Cleanliness			o use								•	cal Facilities		
	~	_			36. Wiping Cloths; prop In buckets		red			W					42. Non-Food Contact See attached				
1					37. Environmental conta Condensation	•					~				43. Adequate ventilation Watch		0 0. 0		
		~			38. Approved thawing n	nethod					~				44. Garbage and Refuse Watch				
					•	er Use of Utensils				1	[45. Physical facilities See attached		, ,		
	~				39. Utensils, equipment dried, & handled/ In use Watch	e utensils; properl	y used				~				46. Toilet Facilities; pr	roperly o	constructed, supplied	l, and clean	
	~				40. Single-service & sin and used	ngle-use articles; p	roperly st	ored			1	~		T	47. Other Violations				
	Ĺ																		

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (Printed / Sandra Foley	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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	ment Name: middle school	Physical A		City/State: Rockwal		<u>2</u> of <u>2</u>						
			TEMPERATURE OBSERVAT									
Item/Loc		<u>Temp F</u>	Item/Location	<u>Temp F</u>	Item/Location	<u>Temp F</u>						
		38/39 Line 2 cold pa			Line 4							
	Hot pass	148	Hot pass	169	Cold well	24						
	ColdPass	37	Milk cooler	39	Hot pass	167						
S	Steam table	183/195	Line 3 milk cooler	· 38	Cold pass	25						
	Cold well	15	Hot pass	154	Steam table	175-187						
	Slides	153/158	Cold pass	35	Milk cooler milk	46 /45						
Lin	ne 2 cold well	38	Steam table	174-191	Wic grated cheese	40						
S	Steam table	184/184	Cold wells	15	Cheese/ tomatoes	41/41						
T.	AN DIRECTION OF VOUR FR		SERVATIONS AND CORRECTIV			UD.						
Item Number												
	Hot water at hand sinks 102/100/103 /107 /102/114											
	Sanitizer in bucket 200	0 ppm										
	Dishmachine tested to	be 160 \$	SR									
45	Keep an eye on wall o	condition	in mop room									
Cos	Better to have liner be	tween lay	vers of tomato and lettuce c	ontainers	3							
	Cooking bags of taco	meat and	l opening one to take temps	and sam	nple temp							
	To add work order to	have coc	lers cleaned - under top pa	n with in	reach in cooler and fan guards	in wic						
02	Pulled milk out of line 4 cooler and placed onto ice until unit is repaired											
	Discussed date marking	-										
37	Wif - 11 / major ice in	rear from	pipes and condenser - worl	c order su	ubmitted							
	Early head start - meals prepped here and plates and temps taken and placed into cooler/hot holding/ until loading into Cambro unit by region 10											
	Keep an eye on condi	tion of pa	ns etc									
45 To clean air vents where needed												
	Cooking temps for burgers at 9:40 am 178											
Ice machine not in use at this time												
Received (signature)	See aboy	/e	Print:		Title: Person In Charge/ Owner							
Inspected (signature)		-	Print:									
(signature)	Kelly kírkpa	<u>utríck</u>	\mathcal{RS}		Samples: Y N # collected	ed						
Form EH-06	6 (Revised 09-2015)											