	ı i ı vul	e c		of \$50 after	1st	Retail	Food Esta	Roc	kw			spo	ect	ion Report	Est. Type	First aid I Allergy po Vomit clea Employee Risk Category	olicy/train an up	ning
							ermit #						Elem	Hsp	Page <u>1</u> of	f_2_		
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla Establishment Name: Contact/Owner N							4	-Inv	estig	atio	n	5-CO/Constru * Number of F		6-Other	TOTAL/SC	ORE	
Roch	nell	ele	me				RISD	r vuille.	**					✓ Number of V	Violations C	OS:	0/100)/A
	Physical Address: Pest control : Rochell School						Hood Grease Summer Summe									0/100		
Mark				Status: points in the	Out = not in contact the OUT box for	$\frac{IN}{IN} = in co$ each numbered iten	mpliance N 1 Mark	$\mathbf{O} = not$ X in ap						$\begin{array}{l} \text{oplicable} & \text{COS} = c\\ \text{, NA, COS} \end{array}$		site \mathbf{R} = repeat via k an \mathbf{X} in appropriate		atch
				• T					ire In		diate	Cor	rrect	tive Action not to e:				
O I U N	N	I me and remperature for Food Safety					R) I J N	Ν	N A	C O	Employee Health				F	
Т	•		S	(F = degrees Fahrenheit) 1. Proper cooling time and temperature Batch cooking / avoiding left overs					T S Image: S 12. Management, food employees and conditional employees and conditional employees and conditional employees and reporting						employees;	Т		
	•			2. Proper Cold Holding temperature(41°F/45°F)					Screening at homes prior 13. Proper use of restriction and exclusion; No dis eyes, nose, and mouth						scharge from	+		
	,		-	See 3. Proper Hot Holding temperature(135°F)					Preventing Contamination by Han						-	_		
			_	See 1	See						,		1	Prev 14. Hands cleaned		_		
~		-	-	 4. Proper cooking time and temperature Recorded / precooked and heated for hot holding 5. Proper reheating procedure for hot holding (165°F in 2) 					15. No bare hand contact with ready to eat foods of									
	V			Hours)					alternate method properly followed (APPROVED Y Gloves						Y N)			
		/	,	6. Time Hsp/ prep	as a Public Hea p and service	lth Control; proce	lures & records		Highly Susceptible Population						:			
					Арј	proved Source				~	,			16. Pasteurized for Pasteurized eggs u Cooked	fered			
	•			7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Labbat														
~	•			8. Food		oper temperature				~	,			17. Food additives & Vegetables Water	; approved a	and properly stored;	Washing Fruits	\$
					Protection	from Contamina	tion			~	'				ces properly	identified, stored ar	nd used	
~	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting					during food			<u> </u>	<u> </u>	<u> </u>	I	Water/ Plumbing					
~	,			10. Food Sanitized	d contact surface d at <u>200</u> j	es and Returnables ppm/temperature	; Cleaned and 160 strips			~	,			19. Water from ap backflow device City appro	_	ce; Plumbing install	led; proper	
	V	•	11. Proper disposition of returned, previously served or reconditioned No returns							~	,					vater Disposal Syste	em, proper	
0 I	N	N	C	-	Prie	ority Foundati	on Items (2 P	oints) ı R	viola 0		Req N	uire N	e Cor	rrective Action with	hin 10 days			ŀ
U N T	0	A	O S			of Knowledge/ P			U T		0	A	O S	Food T	emperatur	e Control/ Identifie	cation	
~	•				01	esent, demonstratio	Ų,							27. Proper cooling Maintain Product		ed; Equipment Ade	equate to	
~	22. Food Handler/ no unauthorized persons/ personnel						~	•			28. Proper Date M Good	U						
Safe Water, Recordkeeping and Food Package Labeling							~	•			29. Thermometers Thermal test strip 3 calibrates	s	ccurate, and calibrat	ted; Chemical/				
~	•			23. Hot a Yes	and Cold Water	r available; adequa	te pressure, safe			<u> </u>						Prerequisite for O	peration	
~	•			destructi	uired records av ion); Packaged I Imercial	ailable (shellstock Food labeled	tags; parasite			~	,			30. Food Establis Need 202		nit (Current/ insp s	sign posted)	
	1		1 1	(Conformance w	vith Approved Pr ariance, Specialize				<u> </u>						pment, and Vendir cilities: Accessible a		
~	,			HACCP processi	P plan; Variance ing methods; ma <u>a show tin</u>	obtained for speci anufacturer instruc ne/ temp	alized			~	•			supplied, used Equipped	U			
						sumer Advisory				~	,			32. Food and Non- designed, construct Watch cutt	ted, and use		e, properly	
~	•			foods (D		er Advisories; raw inder/Buffet Plate)			٧		•			33. Warewashing Service sink or cur	Facilities; in rb cleaning f	stalled, maintained, facility provided		\uparrow
		_	<u> </u>				quire Correctiv	e Action	ı No	t to 1	Exce	ed 9	0 Da	vvatcn mae		took 2 time		
O I U N T	N O		C O S		Prevention of	of Food Contamir	ation	R	O U T	JN	N O	N A	C O S		Food I	dentification		I
	1			animals		ect contamination,			1	~	'			41.Original contain	ner labeling	(Bulk Food)		T
~	'			35. Perso Store	onal Cleanlines	s/eating, drinking	or tobacco use	\uparrow							Physic	cal Facilities		
~	1			36. Wipi Store	ing Cloths; prop d inside b	perly used and stor	ed			~	'			42. Non-Food Con	ntact surface	s clean		
W			1	37. Envi Watc	ironmental conta	amination densation i	n wic			~	'			43. Adequate vent	ilation and l	ighting; designated	areas used	╈
~	'	1			roved thawing r					~	'			44. Garbage and R Watch dump		rly disposed; facilit	ies maintained	╡
	·				Prope	er Use of Utensils			V	١				45. Physical facilit Watch walls in	ties installed	l, maintained, and cl age		╡
~	•			dried, & Watch	handled/ In us	a, & linens; properl ae utensils; properly ce machine	used			~	'			46. Toilet Facilitie Equipped	s; properly o	constructed, supplie	d, and clean	
~	•			40. Sing and used		ngle-use articles; p	roperly stored				~			47. Other Violation	ns			
			i	1						1	1		1					

Retail Food Establishment Inspection Report

City of Rockwall

(signature) 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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Establishme Roche	nt Name: Ile elementary	Physical A Roche		City/State: Rockwal	I	License/Permit # 6340	Page <u>2</u>	Page <u>2</u> of <u>2</u>		
			TEMPERATURE OBSERVA					-		
Item/Locati	ion	Temp F			Item/Locat	ion	<u><u>T</u></u>	<u>emp F</u>		
Wic		36	Hot pass	156-178						
Т	omatoes	39	Sausage	136						
	Lettuce	39	Steam table							
	Cheese	39	Sausage	136						
C	Cold pass	35/36								
Milk serv	ved from holding cart									
Cov	vered in ice	35-40								
Items			SERVATIONS AND CORRECT			E CONDITIONS OBSE				
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: Temps. F									
F	Hot water over 120 F									
	Ice machine watch and clean as needed									
	Watch small frozen drip in wif / rear / pan in place - minimal									
	Recording times and temps on logs									
	Calibrating thermos daily - 3 appear to be calibrated									
	All meals in to go containers no self service and allDisposable									
	Twice ran thru machine to reach 191F - okay Sanitizer in buckets 200 ppm									
	Receiving log on office window									
			Ill in dry storage / chipped	scuffed						
	Restroom equipped									
	All meals assembled by staff then handed a to student in closed container									
	+									
Received by	<i>u</i> •		Print:			Title: Person In Charge	/ Owner			
(signature)	See abov Kelly Kirkpo	'e				riae, i eison ill Charge	G OWIICI			
Inspected b (signature)	y:		Print:							
		ıtríck	'RS			Samples: Y N	# collected			