Followup fee of \$50.00 after initial 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

Date: 08/24/2022		22	Time in:	Time out: 12:43	License/Pe			<u> </u>				Food hand	_	Employee Food managers <b>1</b>	Page 1 of	2				
					tion: 12.03	2-Follow Up	3-Complai		_	-Inve	stiga	tion	n [	<b>✓</b> 5-CO/Construction		6-Other	TOTAL/SCO			
Establishment Name: Contact/Owner N Rochell elementary RISD													<b>★</b> Number of Repeat Vi ✓ Number of Violations		ns:					
Physical Address: Pest control:								Но					e trap :	Fol	llow-up: Yes	2/98/	Α			
899 Rochell court SchoolContract  Compliance Status: Out = not in compliance IN = in compliance NO						<b>)</b> = not	t obsei			\ = n	ot ap				tch					
Mark the appropriate points in the OUT box for each numbered item  Priority Items (3 Points) violations is							in appropriate box for IN, NO, NA, COS				, NO	, NA, COS	Mark a			.02				
Compliance Status							R		Compl				VC 210000 NOT 10 VI.	ш,			R			
Ŭ T	N	Ö	A	o s	(F = de	legrees Fahrenheit)	ety		U	N	Ö	A	o s	O Employee Health						
	ſ	~			1. Proper cooling time a Batch cooking	and temperature / or freezing le	ft overs			~				12. Management, food employees and conditional employees knowledge, responsibilities, and reporting						
	•				2. Proper Cold Holding <b>See</b>	temperature(41°F/ 45°F	F)			/				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth						
					3. Proper Hot Holding t	temperature(135°F)								Posted at hand sink						
	<u> </u>	$\dashv$			See  4. Proper cooking time			$\square$						Preventing Contamination by Hands  14. Hands cleaned and properly washed/ Gloves used properly						
	<b>V</b>	$\dashv$			Logs  5. Proper reheating productions	•	165°F in 2		-	<b>/</b>				15. No bare hand contact with ready to eat foods or approved						
		~			Hours)					/				alternate method properly followed (APPROVED Y N. Gloves and utensils						
			<b>/</b>		6. Time as a Public Hea Hsp group	alth Control; procedures	& records									ible Populations				
					Ap	proved Source				/				16. Pasteurized foods used; Pasteurized eggs used when	requ		fered			
						ed from approved source								Precooked scramb	olea					
	<b>'</b>				destruction Labbat											nicals				
	/				8. Food Received at pro Logging	oper temperature				/				17. Food additives; approve & Vegetables			Washing Fruits			
						1 from Contamination				·				Washing with w 18. Toxic substances prope	ateı rly ide	only entified, stored ar	nd used	+		
					9. Food Separated & pro	rotected, prevented durin	ig food							XX	·/ T					
					preparation, storage, dis	splay, and tasting ees and Returnables : Cle	and and									Plumbing install	- Arongr			
	~				Sanitized at 200	ppm/temperature 16	0 SR			~				19. Water from approved so backflow device City approved						
		~			11. Proper disposition of reconditioned Discarda	of returned, previously second	erved or			/				20. Approved Sewage/Was disposal	tewate	er Disposal Syste	m, proper			
	Priority Foundation Items (2 Poi								_	_	_	uire		rective Action within 10 do	ays					
O U T	I N	N O	N A	C O S	Demonstration	n of Knowledge/ Person	mel	R	U T	N	N O	N A	C O S	Food Temperat	ure C	Control/ Identific	cation	R		
	~			o		resent, demonstration of l rtified Food Manager (C			_	~				27. Proper cooling method Maintain Product Temperat		Equipment Ade	equate to			
	22. Food Handler/ no unauthorized persons/ personnel							~				28. Proper Date Marking ar	nd disj	position		+				
					_	ordkeeping and Food Pa	ackage			/				29. Thermometers provided Thermal test strips	l, accu	rate, and calibrat	ted; Chemical/	+		
	Labeling  23. Hot and Cold Water available; adequate pressure, safe					esure safe							Thermal/ sanitize							
					23. Hot and Cold Water available; adequate pressure, sale  24. Required records available (shellstock tags; parasite					ı				Permit Requireme 30. Food Establishment P		-	-			
	<b>'</b>				destruction); Packaged Commercial			~				Posted		(Current						
						with Approved Procedu ariance, Specialized Pro				Π				Utensils, Ed 31. Adequate handwashing		ent, and Vendin				
	~				processing methods; ma	e obtained for specialized anufacturer instructions	d			/				supplied, used Equipped						
	_				Time and temp	recorded sumer Advisory				_				32. Food and Non-food Cor		surfaces cleanable	e, properly	_		
									۷	\ <u>\</u>				designed, constructed, and W watch condition	on					
	~				foods (Disclosure/Remi	er Advisories; raw or und inder/Buffet Plate)/ Alle allergies attached to	rgen Label			/				33. Warewashing Facilities Service sink or curb cleaning	ng faci	lity provided	used/			
								Actio	n No	t to E	Excee	d 90	) Da	Confirmed mac ys or Next Inspection , Wh						
O U T	I N	N O	N A	C O S	Prevention	of Food Contamination	ı	R	U T	N	N O	N A	C O S	Foo	d Ide	ntification		R		
1	/			3	34. No Evidence of Inse	ect contamination, roder	nt/other		1	1			3	41.Original container labeli	ng (B	ulk Food)				
	~					ss/eating, drinking or tob	acco use							Phy	ysical	Facilities				
	~				36. Wiping Cloths; prop	perly used and stored				1				42. Non-Food Contact surfa	aces c	lean				
W					37. Environmental cont. Work order for					1				43. Adequate ventilation an	d ligh	ting; designated	areas used			
		~			38. Approved thawing r					1				44. Garbage and Refuse pro	perly	disposed; faciliti	ies maintained			
						er Use of Utensils			1					45. Physical facilities instal	led, n	naintained, and cl	ean			
1				~		t, & linens; properly used				~				46. Toilet Facilities; proper Equipped	ly con	structed, supplie	d, and clean			
						ngle-use articles; properl	ly stored				/			47. Other Violations				+		

## Retail Food Establishment Inspection Report

## City of Rockwall

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

Form EH-06 (Revised 09-2015)

	ment Name:	Physical A		City/State:	ı	License/Permit # Food 6340	Page <u>2</u> of <u>2</u>					
Hoch	ell elementary	899 R	ochell court TEMPERATURE OBSERVA	Rockwal		F000 6340						
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Loc	eation	Temp					
Servin	ng line steam table		Wic									
Milk a	ambient / milk temps	38/41	Cherry tom	39								
	Nuggets	138	Whole	38								
F	Pulled pork	155	Cheese	37								
	Beans	147	Wif	-1-1,2								
Hot	pass nuggets	144										
	Cold pass	34/39										
Item	AN DIODE CONTON		SERVATIONS AND CORRECT				WED ATT					
Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temps F											
	Hot water 128											
	Milk delivery 44 F allowed per code											
Cos	<del>                                     </del>											
	Flooring in dry storage is being cleaned just showing wear											
45	Walls in dry storage chipped and not washable - to maintain											
	Condensation. In wif is. EIN gcontaibed in a container on top shelf - work order submitted											
39	Ice scoop to be stored with handle out of ice											
	Restroom equipped											
	Calibrating thermos once per week											
	Dishmachine 160'SR strips											
	Closing milk unit between lunches											
W	Clean air vents where needed											
	All meats are precooked and rethermalized before serving											
Received	l by:		Print:			Title: Person In Charge/	Owner					
(signature)	See abov	e					··· <del></del>					
Inspected (signature)		utvíck	Print:									
	6 (Revised 09-2015)		, , , ,			Samples: Y N #	collected					