

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
- Vomit clean up
- Employee health

Date: 08/20/2020	Time in: 8:30	Time out: 9:07	License/Permit # Food 6340	Est. Type Elementary	Risk Category Hsp	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine	<input type="checkbox"/> 2-Follow Up	<input type="checkbox"/> 3-Complaint	<input type="checkbox"/> 4-Investigation	<input type="checkbox"/> 5-CO/Construction	<input type="checkbox"/> 6-Other	TOTAL/SCORE
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Establishment Name: Rochell Elementary	Contact/Owner Name: RISD	* Number of Repeat Violations: _____	1/99/A
Physical Address: Rochell		✓ Number of Violations COS: _____	
Pest control : School contract	Hood 08/2020	Grease trap : School contract	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/> Pics

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch
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 R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓				✓					
1. Proper cooling time and temperature Batch cooking						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓					✓					
2. Proper Cold Holding temperature(41°F/ 45°F) Good						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth					
	✓					Preventing Contamination by Hands					
3. Proper Hot Holding temperature(135°F) Ambient						14. Hands cleaned and properly washed/ Gloves used properly Gloves					
	✓					15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N) Gloves					
4. Proper cooking time and temperature Logs / ho cooking from raw						Highly Susceptible Populations					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required					
6. Time as a Public Health Control; procedures & records Hsp						Chemicals					
Approved Source						17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water only					
	✓					18. Toxic substances properly identified, stored and used					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Labatt						Water/ Plumbing					
8. Food Received at proper temperature On log / HTT frozen						19. Water from approved source; Plumbing installed; proper backflow device City approved					
Protection from Contamination						20. Approved Sewage/Wastewater Disposal System, proper disposal Watch					
	✓					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting					
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature 180						10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature 180					
11. Proper disposition of returned, previously served or reconditioned Discarded						11. Proper disposition of returned, previously served or reconditioned Discarded					

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓					✓					
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 2						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	✓					✓					
22. Food Handler/ no unauthorized persons/ personnel 2						28. Proper Date Marking and disposition Yes					
Safe Water, Recordkeeping and Food Package Labeling						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Dials					
	✓					Permit Requirement, Prerequisite for Operation					
23. Hot and Cold Water available; adequate pressure, safe Good						30. Food Establishment Permit (Current/ insp sign posted) Posted					
	✓					Utensils, Equipment, and Vending					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled To go						31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped					
Conformance with Approved Procedures						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch					
	✓					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Tested					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Haccp logs look good / tile and temp						25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Haccp logs look good / tile and temp					
Consumer Advisory						26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Allergies attached bed to each child's account					
	✓					26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Allergies attached bed to each child's account					

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
	✓					✓					
34. No Evidence of Insect contamination, rodent/other animals Watch door						41. Original container labeling (Bulk Food)					
	✓					Physical Facilities					
35. Personal Cleanliness/eating, drinking or tobacco use						42. Non-Food Contact surfaces clean					
	✓					43. Adequate ventilation and lighting; designated areas used					
36. Wiping Cloths; properly used and stored In buckets						44. Garbage and Refuse properly disposed; facilities maintained Sharing					
	✓					45. Physical facilities installed, maintained, and clean See attached condensation					
37. Environmental contamination Watch in wif see 45						46. Toilet Facilities; properly constructed, supplied, and clean					
	✓					47. Other Violations					
38. Approved thawing method Pull / cook						38. Approved thawing method Pull / cook					
Proper Use of Utensils						39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Watch					
	✓					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Watch					
	✓					40. Single-service & single-use articles; properly stored and used					

