e q Sollo	uii wu	e c		of \$50.00 is after 1st		City of I	Rocl	kw		In	spo	ecti	tion Report	ning			
Date 08/							ermit # 6340						$\begin{array}{c c} & \text{Food Managers} & \text{Food Handlers} \\ \hline 2 & 1 \end{array}  Page \underline{1}  o \\ \end{array}$	.f_2_			
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner N							nt 4-Investigation			atioı	1	5-CO/Construction     6-Other     TOTAL/SC     * Number of Repeat Violations:	ORE			
Roc	hell	Ele	mei	ntary	R	ISD	ame:	**	,		-		✓ Number of Violations COS: 2/08	/Α			
Phys 899 F			ess:		Pest co School			Ho Jun				ireas mme					
Mark				<b>Out</b> = not in co points in the <b>OUT</b> box fo	$\frac{IN}{IN} = in \text{ compliance}$ or each numbered item	pliance N Mark	O = not in a						applicable $COS = corrected on site  IO, NA, COS Mark an \sqrt{n} appropriate box for R$	atch			
Com	nlian	ce Sta	atus	Pric	ority Items (3 Poi	nts) violations	Requi		<i>nmea</i> Compl				ctive Action not to exceed 3 days				
O I U N T	N	N         N         C           0         A         O           s         (F = degrees Fahrenheit)				R	O U	I N	N O	N A	C 0	Employee Health	]				
1			1. Proper cooling time and temperature     1     <					12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting									
		_		2. Proper Cold Holding temperature(41°F/45°F)									13. Proper use of restriction and exclusion; No discharge from				
V	See					~				eyes, nose, and mouth Posted at hand sinks							
V	3. Proper Hot Holding temperature(135°F) See									Preventing Contamination by Hands							
	~			4. Proper cooking time and temperature Logs					•			-	14. Hands cleaned and properly washed/ Gloves used properly				
				5. Proper reheating pro Hours)			~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N. )						
	6. Time as a Public Health Control; procedures & records Hsp group							Gloves Highly Susceptible Populations									
		<u> </u>		Approved Source									16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required				
				7. Food and ice obtained from approved source; Food in									Frozen egg product	_			
V	1			good condition, safe, and unadulterated; parasite destruction 8. Food Received at proper temperature									Chemicals				
v				8. Food Received at pr	oper temperature				~				<ul> <li>17. Food additives; approved and properly stored; Washing Fruits &amp; Vegetables</li> <li>Water</li> </ul>	3			
				Protection	n from Contaminatio	n			~				18. Toxic substances properly identified, stored and used Watch				
L				9. Food Separated & p preparation, storage, di	<u>^</u>	ring food			<u> </u>				Water/ Plumbing				
v	/			Discussed boxes low 10. Food contact surface Sanitized at 200	ces and Returnables ; ppm/temperature	Cleaned and			~				19. Water from approved source; Plumbing installed; proper backflow device City approved				
	V	•		11. Proper disposition					~				20. Approved Sewage/Wastewater Disposal System, proper disposal				
0 1		N	С	Pr	iority Foundation	n Items (2 Po	ints) ı R	violat 0	) I	N	Ν	Cor	prrective Action within 10 days	1			
U N T		A	O S	Demonstration 21. Person in charge pr	n of Knowledge/ Per			U T		0	Α	O S	<b>r</b>				
V				and perform duties/ Ce					~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature				
V	1			22. Food Handler/ no u 1	inauthorized persons/	personnel			~				28. Proper Date Marking and disposition Discussed sliced cheese				
				Safe Water, Reco	ordkeeping and Food Labeling	l Package			~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips				
		Т		23. Hot and Cold Wate	6	pressure, safe		_	Ľ	]			On site Permit Requirement, Prerequisite for Operation	-			
_		t		24. Required records a		gs; parasite							30. Food Establishment Permit (Current/ insp sign posted )				
ľ				destruction); Packaged					r				Posted				
V	•			25. Compliance with V HACCP plan; Variance processing methods; m	e obtained for speciali anufacturer instructio	Process, and ized			~				Utensils, Equipment, and Vending           31. Adequate handwashing facilities: Accessible and properly supplied, used           Equipped				
				Time and temp	sumer Advisory				~				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used				
v				26. Posting of Consum foods (Disclosure/Rem Attached to account	ninder/Buffet Plate)/ A				~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Confirmed				
0 1			С				Action	0	) I	Ν	Ν	С		[]			
U N T		A	O S	Prevention 34. No Evidence of Ins	of Food Contaminat			U T		0	A	0 S	Food Identification 41.Original container labeling (Bulk Food)				
V			$\vdash$	animals 35. Personal Cleanline			$\left  - \right $			~							
V			$\vdash$	LOW 36. Wiping Cloths; pro	operly used and stored		$\left  - \right $						Physical Facilities           42. Non-Food Contact surfaces clean				
1		-	$\square$	Wetting before 37. Environmental con See	nlacing inside	e sanitizer	$\left  - \right $	-					43. Adequate ventilation and lighting; designated areas used	+			
		-	$\left  - \right $	See 38. Approved thawing			$\left  - \right $	-					44. Garbage and Refuse properly disposed; facilities maintained	+			
			1	Dron	er Use of Utensils			1	~				45. Physical facilities installed, maintained, and clean	+			
T				39. Utensils, equipmen	nt, & linens; properly u		$\square$	+	+				Condensation           46. Toilet Facilities; properly constructed, supplied, and clean	+			
V				dried, & handled/ In u Watch 40. Single-service & si					~				47. Other Violations	$\perp$			
v				40. Single-service & si and used	ingle-use articles; proj	stored				~			+/. Other violations				
			1				1	1	1								

## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: Elizabeth Contreras	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: ell Elementary	Physical A 899 R	<sup>ddress:</sup> ochelle rd	City/State: Rockwal		ge <u>2</u> of <u>3</u>				
T4		T	TEMPERATURE OBSERVA		T /T	TE				
Item/Loc		<u>Temp F</u>	Item/Location	<u>Temp F</u>	Item/Location	<u>Temp F</u>				
Servin	• 		Cold pass thru	35/39						
	Milk cooler	32/33	Bottle wells	29	Tomatoes	39				
Steam	table 1 just turned on		Bottle well	32	Cheese	40				
St	eam table 2	136			Eggs cooked for tomorrow	v 33/35				
	Beans	154			Wif	-8.7				
Cold w	vells ( store in contact)	2.3								
Hot pa	ss beans / steak fingers	156/154								
	Enchilada	154								
	OBSERVATIONS AND CORRECTIVE ACTIONS									
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: temps in F	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	CTED TO THE CONDITIONS OBSERVED	AND				
	Hot water 124 F									
45	Walls in dry storage a	re badly o	hipped							
	Cold wells are used only for serviceno extended storage									
	Using dial and digital thermos									
	Dishmachine sanitizing at 160 SR									
	Restroom equipped									
W			n wif - work order submitte	d						
W	Reminder to date mark cheese when openingsliced									
45			small amounts of left over	S						
45	Need to dust fan guar		in the Wif non-underne							
37	Sanitizer in bucket 200		in the Wif pan undernea							
		5 ppm								
	New school coming next year!!!									
			Print:							
Received (signature)	Title: Person In Charge/ Own	er								
Inspected	See abov <sup>Iby:</sup> Kelly kirkpo	-	Print:							
(signature)	Kelly kírkpo	ıtríck	$\mathcal{RS}$		Samples: Y N # colle	rted				
	(Povised 09 2015)		1							