	\$50.00 reinspection fee required after 1st FollowupRetail Food Establishment Inspection ReportImage: First aid kit Image: Allergy policy/training Image: Vomit clean up\$100 reinspection fee required after 1st FollowupCity of RockwallImage: Vomit clean up										g							
п	Date: Time in: Time out: License/Permit # Food handlers Food Managers																	
02/02/2024 12:42 1:32 Food													$\begin{bmatrix} 2 \\ 2 \end{bmatrix} \begin{bmatrix} 2 \\ 2 \end{bmatrix} \text{ Page } \frac{1}{2} \text{ of } \frac{2}{2}$	2				
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complaint Establishment Name: Contact/Owner Nar). []	4-I	invest	tiga	tior	1	5-CO/Construction 6-Other TOTAL/SCOR * Number of Repeat Violations:	Е				
R	Rochell elementary RISD												✓ Number of Violations COS: 2/07/					
	Physical Address: Pest control : 899 Rochell School							Hoo 6/20					I contract Follow-up: Yes JOINTF	`				
М					tatus: Out = not in compliance IN = in compliance points in the OUT box for each numbered item	NO Mark			oserv oropri					pplicable $COS = corrected on site R = repeat violation W- Watch O, NA, COS Mark an in appropriate box for R$	h			
C	omnli	ance	Stat	115	Priority Items (3 Points) w	iolations	Req	uire		<i>medi</i> mplia	_			tive Action not to exceed 3 days				
O U T	U N O A O Time and Temperature for Food Safety				R		O U T	I	N O	N A	C O S	Employee Health						
		~								~								
w	~				2. Proper Cold Holding temperature(41°F/45°F) See / avoid double stacking. Y	ogurt				~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Posters at hand sinks				
	~				3. Proper Hot Holding temperature(135°F)					_				Preventing Contamination by Hands				
	~				4. Proper cooking time and temperature On logs					~				14. Hands cleaned and properly washed/ Gloves used properly				
		5. Proper reheating procedure for hot holding (165°F in 2 Hours)								~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y_N_) Gloves and utensils used				
			/		6. Time as a Public Health Control; procedures & May not be used for hsp group	records								Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered				
					Approved Source					~				Pasteurized eggs used when required Frozen precooked				
	~	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Labbat											Chemicals					
	~				8. Food Received at proper temperature On wall					~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water only				
					Protection from Contamination					~				18. Toxic substances properly identified, stored and used Stored away				
w	~	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Tomatoes				bod		Water/ Plumbing										
	~				10. Food contact surfaces and Returnables ; Cleand Sanitized at 200 ppm/temperature					~				19. Water from approved source; Plumbing installed; proper backflow device City approved				
		~			11. Proper disposition of returned, previously server reconditioned Discard	ed or				~				20. Approved Sewage/Wastewater Disposal System, proper disposal				
O U	I	N	N	C	• • • • • • • • • • • • • • • • • • •		nts) R) via	0	Ι	N	Ν	С	rrective Action within 10 days	R			
T	N	0	A	0 S	Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowledge/				U T	N	0	A	O S	Food Temperature Control/ Identification				
	~				and perform duties/ Certified Food Manager (CFM 2	l)				~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature				
	~				22. Food Handler/ no unauthorized persons/ person 2	inel				~				28. Proper Date Marking and disposition Good				
					Safe Water, Recordkeeping and Food Pack Labeling				~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Test strips in date and using digital thermo					
_					 23. Hot and Cold Water available; adequate pressu 128 24. Required records available (shellstock tags; particular data) 					_				Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted)				
	~	Conformance with Approved Procedures					~				Posted on wall Utensils, Equipment, and Vending							
					25. Compliance with Variance, Specialized Proces HACCP plan; Variance obtained for specialized									31. Adequate handwashing facilities: Accessible and properly supplied, used				
	~				Haccp plan on site / logs show time an Consumer Advisory	d temp								32. Food and Non-food Contact surfaces cleanable, properly				
					·				2					designed, constructed, and used Shelving etc 33. Warewashing Facilities; installed, maintained, used/				
					26. Posting of Consumer Advisories; raw or under foods (Disclosure/Reminder/Buffet Plate)/ Allerge Attached to each child account					~				Service sink or curb cleaning facility provided	-			
								ion 1						Confirmed machine				
O U T	I N	N O	N A	C O S	Prevention of Food Contamination		R		O U T		N O	N A	C O S	Food Identification	R			
	~				34. No Evidence of Insect contamination, rodent/o animals					~				41.Original container labeling (Bulk Food)				
	~				35. Personal Cleanliness/eating, drinking or tobacc	o use								Physical Facilities				
	~				36. Wiping Cloths; properly used and stored Stored in solution				W					42. Non-Food Contact surfaces clean See 45	 			
		~			37. Environmental contamination					~				 43. Adequate ventilation and lighting; designated areas used Watch 44. Garbage and Refuse properly disposed; facilities maintained 				
	~				38. Approved thawing method Pull thaw / or cook as frozen					~				 44. Garbage and Refuse properly disposed; facilities maintained Watch the dumpster 45. Physical facilities installed, maintained, and clean 				
					Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, s	tored.			1	-+	_			45. Physical facilities instance, maintained, and clean See attached / 46. Toilet Facilities; properly constructed, supplied, and clean				
_	~				40. Single-service & single-use articles; properly used					~				Equipped 47. Other Violations				
1	V				and used					~								

Retail Food Establishment Inspection Report

City of Rockwall

Received by: 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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	nent Name: ell elementary	Physical A 899 R		^{Eity/State:}		ge <u>2</u> of <u>2</u>						
TEMPERATURE OBSERVATIONS Item/Location Temp F Item/Location Temp F												
Item/Location Temp F Item/Location Temp F Item/Location Service line Hot pass temp 172 Ice cream unit												
Service			Hot pass temp	172	Ice cream unit	-2						
	Milk unit	39.9	Pizza	170								
	Hot wells		Wic	37								
H	lamburgers	148	Tomatoes	38								
(Cold pass		Cheese	41								
	Empty	39	Milk	40								
(Cold wells		Sample tray nugget	37								
Yog	urt on bottom	38										
OBSERVATIONS AND CORRECTIVE ACTIONS												
Item Number	AN INDITION OF FOUR LEFTADEIDHMENT HAD DEEN MADE. FOUR AFTENHON ID DIRECTED TO THE CONDITIOND OBDERVED AND											
	Hot water 128											
	Any items wrapped or portioned are not reserved the next day and											
	Sanitizer in bucket 200	-		,								
	Reminder when stock	ing Cold	wells that when panning it is	s not on (direct contact with the cold so	urce						
W/COS	Avoid double stacking	yogurts	on line as top yogurt isn't in	contact v	vith the pan - moved top layer							
	Restroom equipped -	hot water	112f									
	Employee health sign	s are pos	ted									
32	Rusty shelving is being	g addres	sed with new school being b	uilt								
45	Need to dust fan guard	ds in wic										
	Watch placement of to	matoes a	after washed									
	Dry storage - walls ch	• •										
32	Rusty shelving will be	corrected	d with remodel									
	, , ,		on the line is not returned to		hen							
		0 /	water /confirmed with 160 s									
	<u> </u>		sh side over prerinse ststior	n- new so	choolWill adDres							
32	Rusty shelves in mop											
	Serving 6 graders at t	ime of ins	sp / not nsp group									
	Moving to new school next schoolYear											
Received	by:		Print:		Title: Person In Charge/ Own	er						
(signature)	See abov	/e										
Inspected (signature)	See abov ^{Iby:} Kelly Kirkpo	tre al	Print:									
		uruk			Samples: Y N # colle	cted						
Form EH-06	5 (Revised 09-2015)											