

Retail Food Establishment Inspection Report

- First aid kit
- Allergy policy
- Vomit clean up
- Employee health

Date: 7/18/2024	Time in: 7:55	Time out: 8:57	License/Permit # FOOD5166	Est. Type	Risk Category	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: Rockwall County Jail	Contact/Owner Name:	* Number of Repeat Violations: _____	0/100/A
Physical Address: 950 TL Townsend Rockwall, TX	Pest control : Pro-Tex/monthly	Grease trap : Bio-America/quarterly	

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 '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an X 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					
	✓						✓				
	✓						✓				
		✓				Preventing Contamination by Hands					
		✓					✓				
		✓					✓				
	✓					Highly Susceptible Populations					
							✓				
	✓					Chemicals					
	✓						✓				
							✓				
W				✓		Water/ Plumbing					
	✓						✓				
	✓						✓				

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					
	✓						✓				
	✓						✓				
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓						✓				
	✓					Utensils, Equipment, and Vending					
	✓						✓				
Consumer Advisory							✓				
	✓						✓				

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					
	✓						✓				
	✓					Physical Facilities					
	✓						✓				
W							✓				
	✓						✓				
Proper Use of Utensils							✓				
	✓						✓				
	✓						✓				

Retail Food Establishment Inspection Report

Received by: <small>(signature)</small> <i>Magdalena Lozano</i>	Print: Magdalena Lozano	Title: Person In Charge/ Owner Manager
Inspected by: <small>(signature)</small> <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Rockwall County Jail	Physical Address: 950 TL Townsend	City/State: Rockwall, TX	License/Permit # FOOD5166	Page <u>2</u> of <u>2</u>
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
WIF ambient	-3				
WIC ambient	28				
thaw WIC	34				
reach in cold holding ambient	34				
front reach in cold holding/no food	54				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	All hand sinks 100+F equipped
	All hand washing, allergen, and vomit cleanup posters available and posted/English and Spanish
	Files on record per inmate for allergens, special diets
	Gloves on hand and used for all prep and ready to eat
	Hair nets provided and used as well
	Following a state plan menu
	As always, watch for dented cans/discussed
	3 comp sink 110+F equipped
	Dishwasher not working/not being used
	Will send pic for followup
	Sanitizer at 3 comp sink at 200ppm quats
	Using chlorine sanitizer for food contact surfaces at 100ppm chlorine
	Discussed NOT using on same surfaces/ using chlorine for food contact/quats used for warewashing and trays
	Coffee machines cleaned per manufacturer's instructions/per schedule
	Meat slicers cleaned after use/twice a year
	All food is cooked and served within an hour/no leftovers, no cooling down
W	Always store raw shelled eggs low and separate/not over ready to eat foods/ COS
	Reach in cold holding unit by ice machine not at 41F or below/not used/mgmt will check before use
	No cooling down/cooking and serving within an hour
	Digital thermos
W	To cover bulk spices when not in use
	All surfaces floors, walls, equipment clean/good

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Inspected by: <small>(signature)</small> <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

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