Followup fee of \$50.00 after initial Retail Food Establishment Inspection Report Image: First aid kit Followup City of Rockwall Image: First aid kit Date: Time in: Time out: License/Permit #												ing							
							ermit # 6677						Food handlers	Food managers 3 plus bonus	Page <u>1</u> of	f_2_			
Purpose of Inspection: I-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner N Contact/Owner N							9	4-]	[nve	stiga	tion		5-CO/Constr * Number of F	Repeat Violat		TOTAL/SC	ORE		
Rockwall High School RISD Physical Address: Pest control :							Нос	od		Gre	ease	✓ Number of V e trap :]	Follow-up: Yes	4/96/	Ά′			
Yellow jacket SchoolContract						$\mathbf{O} = \text{not}$	June		NA	Sch			corrected on s	No \square Cos ite \mathbf{R} = repeat vio	lation W-Wa	ntch			
M	Mark the appropriate points in the OUT box for each numbered item Mark Priority Items (3 Points) violations I								propr	iate b	oox fo	or IN,	NO), NA, COS	Marl	k an 🗸 in appropria			
0	Compliance Status						R	Co	ompli I	iance N							R		
U T	N	0	A	0 S	(F = degrees Fahrenheit) 1. Proper cooling time and temperature				U T	N	0		O S	Employee Health 12. Management, food employees and conditional employees;					
		~								~				 Initial control of the properties and control of the properties, where the properties of the properties of					
	~				2. Proper Cold Holding	temperature(41°F/	45°F)			~				eyes, nose, and m	outh		-		
3				~	3. Proper Hot Holding temperature(135°F) See attached nuggets									Policy and poster at hand sink to move Preventing Contamination by Hands					
	~				4. Proper cooking time and temperature Logs					~				14. Hands cleaned	sed 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_N Gloves and utensils						
		~			6. Time as a Public Health Control; procedures & records Prep only										Highly Susceptible Populations				
		Approved Source							~				Pasteurized eggs u	. Pasteurized foods used; prohibited food not offered steurized eggs used when required sing bagged precooked					
	~				7. Food and ice obtained good condition, safe, and destruction Labbat	l from approved so d unadulterated; pa	urce; Food in rasite							Chemicals					
	~				8. Food Received at prop Logging	per temperature				~				17. Food additives & Vegetables Water only		nd properly stored;	Washing Fruits		
					Protection from Contamination					~				18. Toxic substances properly identified, stored and used					
	~				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting										Water/ Plumbing				
	~				10. Food contact surface Sanitized at 200 p	es and Returnables	; Cleaned and			~			1	19. Water from ap backflow device Watch	proved source	ce; Plumbing installe	ed; proper		
		~			11. Proper disposition of reconditioned					~					vage/Wastew	ater Disposal Syster	n, proper		
0	Priority Foundation Items (2 Po					oints) v	iolati 0	ions I	Req1		Cor C	rective Action with	hin 10 days			R			
U T	N	0	A	0 S	Demonstration 21. Person in charge pre	of Knowledge/ Pe			U T	N	0	Α	0 S		•	e Control/ Identific			
	~				and perform duties/ Cert	tified Food Manage	er (CFM)			~				27. Proper cooling Maintain Product		d; Equipment Adeo	quate to		
	22. Food Handler/ no unauthorized persons/ personnel										28. Proper Date M Good	e	*						
Safe Water, Recordkeeping and Food Package Labeling								~				Thermal test strip	s	ccurate, and calibrate					
	23. Hot and Cold Water available; adequate pressure, safe								I		Dials and digitals / test strips on site Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted)								
	~				24. Required records ava destruction); Packaged F		ags; parasite			~				30. Food Establis Posted	hment Pern	nit (Current/ insp si	ign posted)		
						vith Approved Pro								Ute	 _	oment, and Vendin	0		
	~				25. Compliance with Va HACCP plan; Variance processing methods; ma	obtained for specia	lized			~				31. Adequate hand supplied, used Equipped	Iwashing fac	ilities: Accessible a	nd properly		
	ı l				Cons	umer Advisory				~				32. Food and Non- designed, construct Watch		et surfaces cleanable d	, properly		
	~				26. Posting of Consumer foods (Disclosure/Remin Attached to accounts	nder/Buffet Plate)/				~					rb cleaning f	stalled, maintained, acility provided	used/		
Core Items (1 Point) Violations Require Corrective A 0 I N C							e Action	0	Ι	N N C		C	ys or Next Inspect				R		
U T	N	0	A	0 S	Prevention o 34. No Evidence of Inse	of Food Contamination, r			U T	N	0		0 S	41.Original contai		(Bulk Food)			
┝	~				animals 35. Personal Cleanliness Watch			$\left - \right $			~					al Facilities			
⊢	~ /				36. Wiping Cloths; prop			+		~				42. Non-Food Con Watch	•				
╞		~			37. Environmental conta	amination				~					ilation and li	ghting; designated a	ireas used		
		~			38. Approved thawing n Pull or cook	nethod				~				Watch		rly disposed; facilitie			
					-	r Use of Utensils			1					See		, maintained, and cle			
	~				39. Utensils, equipment, dried, & handled/ In use					~				40. TOHET Facilitie	s, properly c	onstructed, supplied	i, and clean		
	~				40. Single-service & sin and used	gle-use articles; pro	operly stored				~			47. Other Violation	ns				

Retail Food Establishment Inspection Report

City of Rockwall

(signature) Cynthia Lemmons	Print:	Title: Person In Charge/ Owner CFM / manager
Inspected by: (signature) Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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Establishment Name: Rockwall high sch	ool	Physical A Yellow	/ jacket	City/State: Rockwal	I License/Permit # Food 667	License/Permit # Page 2 of 2 Food 6677						
Item/Location		Temp F	TEMPERATURE OBSERVA	TIONS Temp F	Item/Location 7		Temp F					
Hot holding unit in k	itchen	122-137	Line 3/4 milk	38/39	Lines 1/2 Ice	pans	7.4-10					
Line 3/4			Cold pass	39	Milk units		37/39					
Hot holding 2	door	150	Lines 1/2		Hot pass just le	137/145						
Pass thru	J	144/146	Soft serve	38/39	Cold pas	S	34/39					
Slides line	93	189/159	Steam tables		Upright hot holding		140					
Steam table li	ne3/4		Beans / beans	143/149	Cheese on ice		41					
Potatoes / be	ans /	177/155 /147	Potatoes	170	Wic - hamburgers / s	mackers	38/38					
Frost pan	S	21/9.7	Slides	/143166-176	Tomatoes / tu	ırkey	38/38					
OBSERVATIONS AND CORRECTIVE ACTIONS												
AIVINGI LETIOIV	tem AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND Number NOTED BELOW: all temps F											
Hot water at 1	18 at ha	nd sink										
03 /cos Nuggets from	Nuggets from hot holding unit in kitchen temps to be 118-127 - reheated during insp											
Plans to place	Plans to place items directly on hot slides and ice pans on lines/ removing the pans under											
Sanitizer -200	Sanitizer -200 Ppm in buckets											
W Minor cleanin	Minor cleaning needed in milk units											
Dishmachine	reaching	160 SR										
45 Minor cleanin	g neede	d under id	ce machine									
Pizza cold up	right unit	pepp -40) F / upright cooler									
Temp for calz	Temp for calzones 38 F on cart in wic											
WIF -5.0												
Watch for fros	Watch for frost on Plastic flaps											
Hot holding u	nits - not	at temp -										
Watch storage	Watch storage of brooms etc next to clean scrub brushes in mop utility room											
Confirmed 20	Confirmed 200 ppm at three comp sink in 76 F water											
Hot water in r	Hot water in restroom 100 F											
Three comp												
(signature) See a	abov	/e	Print:		Title: Person In Ch	arge/ Owner						
(signature) See a Inspected by: (signature) Kelly k	irkna	utríck.	Print:									
			,		Samples: Y N	# collecte	ed					