

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: 09/01/2021	Time in: 9:00	Time out: 10:03	License/Permit # Food 6677	Est. Type High school	Risk Category Med	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 <input type="checkbox"/> TOTAL/SCORE						
Establishment Name: Rockwall High School			Contact/Owner Name: Risid		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	
Physical Address: Yellow jacket			Pest control : School		Hood June	
			Grease trap : Summer		Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>	

0/100/A

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 of food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓					✓					
2. Proper Cold Holding temperature(41°F/ 45°F) See						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Policy					
	✓					Preventing Contamination by Hands					
3. Proper Hot Holding temperature(135°F) See						14. Hands cleaned and properly washed/ Gloves used properly					
	✓					15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Gloves used					
4. Proper cooking time and temperature See						Highly Susceptible Populations					
		✓				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						Chemicals					
		✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water					
6. Time as a Public Health Control; procedures & records						18. Toxic substances properly identified, stored and used Watch over three comp					
Approved Source						Water/ Plumbing					
	✓					19. Water from approved source; Plumbing installed; proper backflow device City approved					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction						20. Approved Sewage/Wastewater Disposal System, proper disposal					
	✓										
8. Food Received at proper temperature Logs											
Protection from Contamination											
	✓										
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											
	✓										
11. Proper disposition of returned, previously served or reconditioned Discarded no returns											
		✓									

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) 1 on duty						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	✓					✓					
22. Food Handler/ no unauthorized persons/ personnel All employees						28. Proper Date Marking and disposition Good					
Safe Water, Recordkeeping and Food Package Labeling						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Calibrated dials					
	✓					Permit Requirement, Prerequisite for Operation					
23. Hot and Cold Water available; adequate pressure, safe See						30. Food Establishment Permit (Current/ insp sign posted) Posted					
	✓					Utensils, Equipment, and Vending					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial						31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped					
	✓					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used					
Conformance with Approved Procedures						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Confirmed					
	✓										
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Logs look good / time and temps											
	✓										
Consumer Advisory											
	✓										
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Attached to accounts and all precooked											

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					
W						✓					
34. No Evidence of Insect contamination, rodent/other animals Observed one fly						41. Original container labeling (Bulk Food)					
W	✓					Physical Facilities					
35. Personal Cleanliness/eating, drinking or tobacco use Store low in wic						42. Non-Food Contact surfaces clean Watch					
	✓					✓					
36. Wiping Cloths; properly used and stored Store in solution.						43. Adequate ventilation and lighting; designated areas used					
W	✓					✓					
37. Environmental contamination Watch frost in wif						44. Garbage and Refuse properly disposed; facilities maintained Watch					
	✓					✓					
38. Approved thawing method Pull and cooking						45. Physical facilities installed, maintained, and clean Watch					
	✓					W					
Proper Use of Utensils						46. Toilet Facilities; properly constructed, supplied, and clean Equipped					
	✓					✓					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Watch						47. Other Violations					
	✓					✓					
40. Single-service & single-use articles; properly stored and used											

Retail Food Establishment Inspection Report

City of Rockwall

Received by: <small>(signature)</small> Angela Hill	Print:	Title: Person In Charge/ Owner
Inspected by: <small>(signature)</small> <i>Kelly Kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Rockwall high school	Physical Address: Yellow jacket	City/State: Rockwall	License/Permit # Food 6677	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Line 1		Line 2/		Upright hot holdings	148/150
Milk / cold wells	33/38	Cold pass	37/40	Rice	193
Hot slides	183	Hot upright	159	Steam tables not turned on yet	
Kolaches only 30 mins in unit before		SteamTables just turned on		Milk coolers 3/4	35 /36
Will be discarded		Milk cooler	35	Pizza upright cooler / cheese	39
Hot pass	150	Lines 3/4		Pizza upright dough unit empty	41
Kolaches	144	Cold pass	38	Cooked burgers / carrots	167/168
Steam table not in use		Hot pass	149	Cooked chicken	166/191

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:
	Hot water 120 -123 f
	Ice machine in repair not used
	Not using soft serve unit
	Sanitizer in buckets 200 ppm / sanitizer in sinks 200 ppm
	Watch exposure of kolaches in slides as they are not wrapped
	Watch chemical storage over three comp sink ...
	Hot holding units were just turned on before placing hot foods inside - best to allow to heat before loading
	Food temps are over hot holding temps as they were just cooked!
	Dishmachine. 160 strips confirmed
	Restrooms equipped
	Watch use of pastry
	Wif - -11 / frost on boxes / and on fan guards/watch deliveries etc
	Reminder to allow foods to cook down with out covering them first then cover when cold-
	Invert new freezer containers to freeze / watch organization -new delivery
	Wic - turkey 40/ milk 41/veggies 40/ ambient /37/38
Cos	Store employees meals on bottom shelf in wic /
	Staging wings to cook 24/32 F frozen - cooking from frozen
	Checking for dented cans
Cos	Watch broomStorage next to shelf where clean oven must are stored etc -
	Take care when opening cans -
	Steam tables temp at exit 150-230 ambient
	Pizza hot holding 158
	Not using annex for service at this time!

Received by: <small>(signature)</small> See above	Print:	Title: Person In Charge/ Owner
Inspected by: <small>(signature)</small> <i>Kelly Kirkpatrick RS</i>	Print:	Samples: Y N # collected

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