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
Allergy policy/training Vomit clean up Employee health
Employee health

108	e: /2(0/20)21	Time in: 11:33	Time out: 12:20		Fs 86							Est. Type Risk Category HSD Page 1 of	2
				ction: 1-Routine	2-Follow U	J p	3-Complai		4-I	[nvest	iga	tion		5-CO/Construction 6-Other TOTAL/SCO	RE
		hmen		ne: entary		Conta	act/Owner N	lame:						* Number of Repeat Violations: Vumber of Violations COS:	_
Phy		l Add blvd	ress:		Sch	est contro hool			Hoo Augu			Gre Sum		Follow-up: Yes 7 1/99/	Α
Marl	C k the	C ompli e appro	ance o	Status: Out = not in core points in the OUT box for	mpmance	compliar	110) = not o						colicable $COS = corrected on site NA, COS$ $Mark an$ $N = repeat violation W-Wat in appropriate box for R$	ch
Con	nlie	nce St	otuc	Prio	ority Items (3	Points) violations	Requir	_			<i>Corre</i> Statu	_	ve Action not to exceed 3 days	
O U	Î	N N O A	C		nperature for F legrees Fahrenhe		ety	R	O U	Ī	N	N A	C O	Employee Health	R
T			S	1. Proper cooling time					T	•		3	S	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	_			2. Proper Cold Holding	g temperature(41	°F/ 45°F)				+			13. Proper use of restriction and exclusion; No discharge from	+
				See wic food te			see 45							eyes, nose, and mouth RISD policy	
1				See 4. Proper cooking time										Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly	
•				5. Proper reheating pro			65°E in 2		- 1	~				15. No bare hand contact with ready to eat foods or approved	_
	•			Hours)						'				alternate method properly followed (APPROVED Y N) Gloves and utensils	
		V		6. Time as a Public He Hsp	alth Control; pro	cedures	& records							Highly Susceptible Populations	
				A _I	proved Source					~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
•				7. Food and ice obtains good condition, safe, a destruction Labbat	nd unadulterated	l; parasite								Chemicals	
	/			8. Food Received at pr Logged	oper temperature	e				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water	
	L			Protection	n from Contami	ination				~				18. Toxic substances properly identified, stored and used In mop room	
				9. Food Separated & p preparation, storage, d			g food							Water/ Plumbing	
١,	/			10. Food contact surfact Sanitized at 200	ces and Returnab ppm/temperatur	oles ; Clea	aned and		T,	/			+	19. Water from approved source; Plumbing installed; proper backflow device	
				11. Proper disposition reconditioned Disc	of returned, prev	iously se				/				20. Approved Sewage/Wastewater Disposal System, proper disposal	
	_						ems (2 Poi	ints) v	iolati	ons F	Requ	iire C	Corr	rective Action within 10 days	+
	I	N N	C					R	О				C O	Food Temperature Control/ Identification	R
U T		O A	O S	Demonstratio	n of Knowledge	/ Person	nel		U T	11	О		S		
				21. Person in charge prand perform duties/ Ce	esent, demonstra	ation of k	nowledge,			·	0			27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
				21. Person in charge pr	resent, demonstra retified Food Mar	ation of k nager (CI	cnowledge, FM)			\ \ \	0			Maintain Product Temperature 28. Proper Date Marking and disposition	
				21. Person in charge pr and perform duties/ Ce 1 22. Food Handler/ no u	resent, demonstra rtified Food Mar mauthorized pers	ation of k nager (CI sons/ pers	cnowledge, FM) sonnel			\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	0			Maintain Product Temperature 28. Proper Date Marking and disposition Rotation 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	_
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Valerie Simmons	Print:	Title: Person In Charge/ Owner Kitchen manager
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Shannon elementary	Physical A Fontal	ddress: na blvd	City/State: Rockwal		e 2 of 2							
Item/Location	Temp F	TEMPERATURE OBSERVA	Temp F	Item/Location	Temp							
Main line	<u>remp r</u>	Wic	40/42									
Milk	37/39	Margarine	41	Cold pass	37							
				•								
Hot pass	187	Cheese	41	Milk unit Just turned off								
Cold pass	36	Wif	-17	Hot pass	164							
Hot pass 2	165			Steam tables off								
Cheese bread	140	Cooking temp	191	Milk box log	36							
Steam table	148											
Ice cream freeze												
TOC OTCATT TTCCZCT		 	VE ACTION	NS								
Item AN INSPECTION OF YOUR INOTED BELOW:	ESTABLISHME	NT HAS BEEN MADE. YOUR ATTEN	ΓΙΟΝ IS DIRE	CTED TO THE CONDITIONS OBSERVED A	.ND							
Hot water 138 F												
Restroom equipped												
45 Small amount of con	densation	in wic - and unit appears to	be freezi	ng up - work order being subm	itted							
advised to invert nev												
			r on a pan	after cooking then discarded at end	l of me							
		sted today to be 300 ppm										
Keep an eye on inte		nacnine										
	Dishmachine 160 SR / labels Food temps right at 41 F in wic but ambient 42 sooo having unit looked into											
The second secon			g									
Received by:		Print:		Title: Person In Charge/ Owner	r							
See abo Inspected by: (signature) Kelly Kirkp	ve											
Inspected by: (signature)	, , 4	Print:										
Kelly Kirkp	atrick	(RS		Samples: Y N # collec	ted							