

**\$50.00 fee for
2nd Followup
if needed**

**Retail Food Establishment Inspection Report
City of Rockwall**

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

Date: 08/24/2022	Time in: 8:40	Time out: 9:48	License/Permit # FS 8645	Food handlers 2	Food managers 1	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: Shannon elementary	Contact/Owner Name: RISD	* Number of Repeat Violations: _____	2/98/A
Physical Address: Fontana blvd		✓ Number of Violations COS: _____	
Pest control : School contract		Hood June 2022	Grease trap/ waste oil School
		Follow-up: Yes <input checked="" type="checkbox"/>	No <input type="checkbox"/> Pics

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 Cheese and beans 38 from yesterday						12. Management, 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 Poster at hand sink					
	✓					Preventing Contamination by Hands					
3. Proper Hot Holding temperature(135°F) See ambient							✓				
4. Proper cooking time and temperature Recording						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 used					
			✓			Highly Susceptible Populations					
6. Time as a Public Health Control; procedures & records Service only hsp group							✓				
Approved Source						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Precooked scrambled					
	✓					Chemicals					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Labbat / oak farms							✓				
8. Food Received at proper temperature Logged							✓				
Protection from Contamination						17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water only					
	✓						✓				
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting No raw						18. Toxic substances properly identified, stored and used Stored in mop room					
	✓					Water/ Plumbing					
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							✓				
						19. Water from approved source; Plumbing installed; proper backflow device City approved					
						20. Approved Sewage/Wastewater Disposal System, proper disposal					

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						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	✓						✓				
22. Food Handler/ no unauthorized persons/ personnel 2 and one new						28. Proper Date Marking and disposition Good					
Safe Water, Recordkeeping and Food Package Labeling							✓				
	✓					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Daily calibrating					
23. Hot and Cold Water available; adequate pressure, safe See						Permit Requirement, Prerequisite for Operation					
			✓				✓				
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial or on site						30. Food Establishment Permit (Current/ insp sign posted) Post					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓						✓				
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions						31. Adequate handwashing facilities: Accessible and properly supplied, used					
Consumer Advisory							✓				
	✓					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Attached to child's account						W					
						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Work order already submitted					

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 One Fly buzzing around						41. Original container labeling (Bulk Food)					
	✓					Physical Facilities					
35. Personal Cleanliness/eating, drinking or tobacco use Low in wic and marked							✓				
	✓					42. Non-Food Contact surfaces clean					
	✓						✓				
36. Wiping Cloths; properly used and stored Stored in bucket						43. Adequate ventilation and lighting; designated areas used One bulb out in wic see 45					
1							✓				
37. Environmental contamination Condensation						44. Garbage and Refuse properly disposed; facilities maintained Watch					
	✓						✓				
38. Approved thawing method Pull thaw / cook from frozen						45. Physical facilities installed, maintained, and clean See					
Proper Use of Utensils						1					
	✓						✓				
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used						46. Toilet Facilities; properly constructed, supplied, and clean Equipped					
	✓						✓				
40. Single-service & single-use articles; properly stored and used						47. Other Violations					

