

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: 08/28/2020	Time in: 9:33	Time out: 10:39	License/Permit # FS 8645	Est. Type Elementary	Risk Category Hsp	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: _____	1/99/A
		✓ Number of Violations COS: _____	

Physical Address: La Fontana	Pest control : School contract	Hood 08/2020	Grease trap : Summer	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/> Pics
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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 no left overs						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓						✓				
2. Proper Cold Holding temperature(41°F/ 45°F) See and watch wic						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Policy and poster					
	✓					Preventing Contamination by Hands					
3. Proper Hot Holding temperature(135°F) See ambient							✓				
		✓				14. Hands cleaned and properly washed/ Gloves used properly					
4. Proper cooking time and temperature Not cooking from raw / logs reflect good temps							✓				
		✓				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Gloves					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						Highly Susceptible Populations					
			✓				✓				
6. Time as a Public Health Control; procedures & records Hsp						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Precooked scrambles					
Approved Source						Chemicals					
	✓						✓				
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Labbat / oak farms						17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water					
	✓						✓				
8. Food Received at proper temperature						18. Toxic substances properly identified, stored and used Watch					
Protection from Contamination						Water/ Plumbing					
	✓						✓				
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						19. Water from approved source; Plumbing installed; proper backflow device City approved					
	✓						✓				
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature 180						20. Approved Sewage/Wastewater Disposal System, proper disposal					
		✓					✓				
11. Proper disposition of returned, previously served or reconditioned 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					
	✓					W	✓				
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 2						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Have wic checked					
	✓						✓				
22. Food Handler/ no unauthorized persons/ personnel 2						28. Proper Date Marking and disposition Good					
Safe Water, Recordkeeping and Food Package Labeling							✓				
	✓					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips 6 calibrated					
23. Hot and Cold Water available; adequate pressure, safe 120 and above						Permit Requirement, Prerequisite for Operation					
	✓						✓				
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						30. Food Establishment Permit (Current/ insp sign posted) Posted					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					W	✓				
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Logs look good						31. Adequate handwashing facilities: Accessible and properly supplied, used One sink needs hot Water mixed (4 are good)					
Consumer Advisory							✓				
	✓					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch condition of shelving					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Attached to accounts							✓				
	✓					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped					

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					
	✓						✓				
34. No Evidence of Insect contamination, rodent/other animals						41. Original container labeling (Bulk Food)					
	✓					Physical Facilities					
35. Personal Cleanliness/eating, drinking or tobacco use							✓				
	✓					42. Non-Food Contact surfaces clean					
36. Wiping Cloths; properly used and stored In buckets							✓				
		✓				43. Adequate ventilation and lighting; designated areas used Watch					
37. Environmental contamination							✓				
	✓					44. Garbage and Refuse properly disposed; facilities maintained					
38. Approved thawing method Pull thawing						W					
Proper Use of Utensils							✓				
	✓					45. Physical facilities installed, maintained, and clean Showing age					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used							✓				
	✓					46. Toilet Facilities; properly constructed, supplied, and clean					
40. Single-service & single-use articles; properly stored and used						1					
						47. Other Violations Watch glove storage					

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: Shannon Elementary	Physical Address: La Fontana	City/State: Rockwall	License/Permit # FS 8645	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Wic borderline		Baby line		Main line	
Cheese	41	Milk	33	Hot pass	147
Milk	41	Cold pass (in defrost)	41	Milk	23
Sample sandwich	41	Hot pass	167	Cold pass	33
Tomatoes	39				
Butter	41				
Wif	-12				

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:
	Keep an eye on the dumpsters
	Hot water 127 F
	Paper pipe wrapping in mop sink to be covers with plastic
	Again all meals are served in to go containers in bags /. No selfServing
	Also no left overs for tcs
	Minor cleaning of fans in wic
	Placing bags out only for meals on line with milk already in them
	Only minimal meals placed on line out of cold pass or hot pass
	Doing great job of spreading bagged items out in coolers to all work for air flow
	Sanitizer on baby line 200 ppm
W	Need to adjust hand sink on baby line to be 100 F - 4 other hand sinks available
	Using steam table as a table only to transfer food to children within 15 mins or less
	Food storage is primarily in the cold and hot pass and the wic
	Top warmer (salamander) is turned on for items being placed hot on shelf before serving within 15 mins
	Dishmachine confirmed with 160 strip
	Milk is stored in ice bath to add to bags down the main line
	Also using the top shelf for hot foods during service
	Foods are placed into bags during the meal - adding hot food items and milk to bags
	Using trays as sneeze guards on line for more shielding
	Logs show time and temps
	Kitchen is starting to show age - flooring etc
	Paper towel dispenser work order already submitted
	Watch storage of gloves on shelf in laundry room
	Will leave door open to Kitchen to access hand sink from baby line
W	Manager to send pic of paper towels and hand sink / cooler
COVID-19	Screening at arrival - self/ masks / sho welded pos area/ stickers on floor for social distancing
	One child per table / using quats product listed for covid for nonfood contact

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

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