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
Employee health

١٨	ate:	1/6	20	00	Time in: Time		License/Po			`			Food handl	_	Page 1 of 2	
					10:53   11:	Ollow Up	Food  3-Complain			nvestig	otion	.	5-CO/Construction	6-Other		
E	stabli	ishme	ent l	Nan	ie:	Cont	act/Owner N		4-11	ivesuş	auoi	1	* Number of Repeat Vio	olations:	TOTAL/SCORI	L
_					entary	Pest contr			11				✓ Number of Violations	COS: Follow-up: Yes	0/100/	4
	nysic ne st	al Ad one	iare	ss:		School con	tract		Hood June				e trap/ waste oil: contract	No 🔽	07 1 0 077	
М					tatus: Out = not in compliance points in the OUT box for each nur	IN = in complian	nce NO	O = not c					plicable COS = corrected o	on site $\mathbf{R} = \text{repeat vio}$ Mark an $\sqrt{\text{in approprise}}$	olation W-Watch	L
IVI	aik t	не арг	лор	riaic									ive Action not to exceed 3 d		ate box for K	
О	Î		N	С	Time and Temperatur	re for Food Safe	etv	R	О	nplian I N	N	C				R
U T		0	A	o S	(F = degrees F	Fahrenheit)	cty		U T	N O	A	o S		ployee Health		
		/			1. Proper cooling time and temp	perature							12. Management, food empl knowledge, responsibilities,	•	employees;	
					2. Proper Cold Holding tempera	ature(41°F/ 45°F	)	Н	$\mathbb{H}$				13. Proper use of restriction	and exclusion; No dis	charge from	
W	/				See and watch mi								eyes, nose, and mouth Posted at hand sink	•		
	/				3. Proper Hot Holding temperat See	ture(135°F)							Preventing C	ontamination by Har	nds	
	/				4. Proper cooking time and tem Logs time and temp	perature				/			14. Hands cleaned and prop	perly washed/ Gloves u	ised properly	
					5. Proper reheating procedure for Hours)	or hot holding (1	65°F in 2						15. No bare hand contact wi			
					,				Ш				alternate method property to	Dilowed (APPROVEL	) 1 <sub></sub> N <sub></sub> )	
		•			6. Time as a Public Health Cont Hsp	trol; procedures	& records	Ш						sceptible Populations		
					Approved	Source							16. Pasteurized foods used; Pasteurized eggs used when		fered	
					7. Food and ice obtained from a	approved source;	Food in						Using pre cooked			
	/				good condition, safe, and unadu destruction Labbat	ılterated; parasite	е							Chemicals		
-					8. Food Received at proper tem	perature		Н					17. Food additives; approve	d and properly stored:	Washing Fruits	
	/				Log					/			& Vegetables Water only		<i>g</i>	
					Protection from C	Contamination				/			18. Toxic substances proper Shelf in mop room	ly identified, stored an	nd used	_
					9. Food Separated & protected, preparation, storage, display, an		g food	П					•	ter/ Plumbing		
							1	Ш						o .	. 1	
	/				10. Food contact surfaces and R Sanitized at <u>200</u> ppm/ten				•	/			19. Water from approved so backflow device City approved			
		~			11. Proper disposition of returnor reconditioned	ed, previously se	erved or						20. Approved Sewage/Wast disposal	tewater Disposal Syste	m, proper	
		3.7	N.	C	Priority F	Foundation It	ems (2 Po						rective Action within 10 da	iys		_
U		N O	A A	C O S	Demonstration of Kno	owledge/ Person	nel	R		I N O		C O S	Food Temperate	ure Control/ Identific		R
		_					1 1						27. Proper cooling method u	read: Equipment Ada		_
	_			Ü	21. Person in charge present, de				١٨/					iseu, Equipment Aue	quate to	
	/			5	and perform duties/ Certified Fo	ood Manager (C	FM)		W				Maintain Product Temperate	ure Milk cooler	quate to	
L	<b>'</b>			5	and perform duties/ Certified Fo	ood Manager (C	FM)		W	/			28. Proper Date Marking an Good	d disposition		_
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## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: Gwen Humphries	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name:	Physical A		City/State:		License/Permit #	Page <u>2</u> of <u>2</u>				
Springer elementary	Limes		Rockwa	ıll	6679					
Item/Location	Temp F	TEMPERATURE OBSEI	Temp F	Item/Loc	cation	Temp				
Line		Wic	36	Milk co	oler ambient 46-50	at exit				
Milk cooler ambient 50		Milk	37							
Milk product	41	Cheese	39							
Cold pass	37	Wif	5.9							
Just loaded										
Steam table										
Nuggets / beans	156/185									
Hot pass nuggets	136									
Item AN INSPECTION OF YOUR E		SERVATIONS AND CORRE			THE COMPLETONS OPEN	EDVED AND				
Number   AN INSPECTION OF YOUR E   NOTED BELOW: All temps F	STABLISHME	ENT HAS BEEN MADE. YOUR AT	TENTION IS DIRI	ECTED TO	THE CONDITIONS OBSI	ERVED AND				
Hot water at 113 at ha	and sink									
Sanitizer in buckets 2	00 ppm									
Dishmachine confirme	ed sanitizi	ing 160 F								
Allergy policy in place	e - attache	ed to child's account								
		d at insp and had been	done at 10:2	0 alread	ly - calibrated Twi	ice everyday				
		•			•					
Good date marking	Discussed removing cut veggies from cold pass when needed for service placing on tray on ice									
	To have milk cooler checked as holding right at 41 product but ambient is 46-50F									
	Removed back stock out and will only be used for meal run - nonfood temp vios in unit currently Keep an eye on maintenance!									
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Received by: See above	ve	Print:			Title: Person In Charg	ge/ Owner				
(signature) See above Inspected by: (signature) Kelly kirkpo	atríck	Print:			Samples: Y N	# collected				