r e q ı Follov	u i u wu	rec		of \$50.00 is after 1st	C	City of Ro	ockv			isp	ecti	ion Report		First aid k Allergy po Vomit clea Employee	olicy/trainir n up	ng
						License/Perm							Est. Type Risk Category Elementary HSP Page 1			2
Purp	Purpose of Inspection: 🖌 1-Routine 🗌 2-Follow Up 📃 3-Compla					3-Complaint			vestig	atio	n	5-CO/Constru		6-Other	TOTAL/SCO	RE
				ne: entary	Cont RISI	tact/Owner Nan D	ne:					★ Number of R✓ Number of V		20S:	1/99//	Λ
Physi Limes					Pest contr School			Iood 3/202	0			e trap : er LES		Follow-up: Yes	1/99/1	4
Mark				Status: Out = not in cor points in the OUT box for	IN = in compliance	NO =	not obs					$\begin{array}{l} \text{oplicable} \mathbf{COS} = \mathbf{co} \\ \mathbf{O}, \mathbf{NA}, \mathbf{COS} \end{array}$	orrected on Ma	site \mathbf{R} = repeat vio rk an $$ in appropria	lation W-Wate	ch
				•	ority Items (3 Points		quire	Imm	ediate	e Co	orrect					
Comp O I U N T	N	$O \begin{vmatrix} A & O \\ S \end{vmatrix}$ (F = degrees Fahrenheit)				Com O I U N T		Ν	С			loyee Health		R		
	1. Proper cooling time and temperature No left overs					V				12. Management, fo knowledge, respons	employees;					
V	-	2. Proper Cold Holding temperature(41°F/45°F) See			F)		v	/		Π	13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Poster policy					
V	3. Proper Hot Holding temperature(135°F) See									Preve	ds					
	4. Proper cooking time and temperature Logs / not cooking From raw					V	14. Hands cleaned and properly washed/ Gloves used p				sed properly					
	V	/		5. Proper reheating proc Hours)	cedure for hot holding (1	165°F in 2		V	/			alternate method pr		ready to eat foods o owed (APPROVED		
		~		6. Time as a Public Heal Service only	alth Control; procedures	& records			1	<u> </u>		Gloves	ighly Susc	eptible Populations		
_	1			-	proved Source		l f	V				16. Pasteurized foo Pasteurized eggs us	ds used; pi	cohibited food not off	ered	
V				7. Food and ice obtained good condition, safe, and destruction Labatt/ (Chemicals									
V	•			8. Food Received at pro On log				V			Π	17. Food additives; & Vegetables Water	approved	and properly stored;	Washing Fruits	
				Protection	n from Contamination			V	/					identified, stored an	d used	
V				9. Food Separated & pro preparation, storage, dis Watch	splay, and tasting	0							Wate	r/ Plumbing		
r				10. Food contact surface Sanitized at <u>200</u> p	ppm/temperature 18	30		V				backflow device		rce; Plumbing installe		
	~			11. Proper disposition of reconditioned No re	eturns			r				disposal		water Disposal Syster	n, proper	
0 I			C		ority Foundation I	R	Í	0 I	N	N	С					R
U N T		A	O S	21. Person in charge pre	n of Knowledge/ Person esent, demonstration of l			U N T	0	A	O S		-	re Control/ Identific		_
<i>v</i>				and perform duties/ Cert 2 22. Food Handler/ no un 3	ð	,		w V				27. Proper cooling Maintain Product T 28. Proper Date Ma Great	`emperatur	ed; Equipment Adec ^e Cold pass thru disposition	u borderline	
				Safe Water, Recor	rdkeeping and Food Pa Labeling	ackage		v						accurate, and calibrat	ed; Chemical/	
V	1		Π	23. Hot and Cold Water See attached	r available; adequate pre	essure, safe						Permit Rec	quirement	, Prerequisite for O	peration	
V				24. Required records availated and the struction); Packaged I		parasite		V				30. Food Establish Posted	iment Per	mit (Current/ insp s	ign posted)	
				Conformance w 25. Compliance with Va	with Approved Procedu ariance, Specialized Pro			-						ipment, and Vendin cilities: Accessible an	-	
V				HACCP plan; Variance processing methods; ma Logs reflect time	anufacturer instructions	d		V				supplied, used Equipped	-			
				Cons	sumer Advisory			V				32. Food and Non-1 designed, construct Watch		ct surfaces cleanable ed	, properly	
V	•			26. Posting of Consumer foods (Disclosure/Remin Attached to each child	inder/Buffet Plate)/ Alle	ergen Lahel		V	/			33. Warewashing F Service sink or curb		nstalled, maintained, facility provided	used/	
				Core Items (1 Point			tion N	ot to	Exce	ed 9	90 Da	ys or Next Inspection	on , Whic	hever Comes First		
O I U N T			C O S	Prevention of	of Food Contaminatior	n R		O I U N T	N O	N A			Food l	Identification		R
V	1			34. No Evidence of Inse animals	ect contamination, roder	nt/other		V	/		5	41.Original contain	er labeling	g (Bulk Food)		Γ
V	-			35. Personal Cleanliness		bacco use							Physi	cal Facilities		
V				36. Wiping Cloths; prop In buckets	perly used and stored			V	/			42. Non-Food Cont				
W				37. Environmental conta See 45 for con				V	/			Watch inside u	inits	lighting; designated a		
	V			38. Approved thawing n Pull and cook	method			V				Watch dump	water	erly disposed; faciliti		
				-	er Use of Utensils		ļĹ	1				See attached		d, maintained, and cle		
r				 39. Utensils, equipment, dried, & handled/ In use Watch 40. Single-service & sin 	se utensils; properly used	d		r				46. Toilet Facilities Equipped 47. Other Violation		constructed, supplied	I, and clean	
V				and used Watch					~				13			

Retail Food Establishment Inspection Report

City of Rockwall

(signature) Gwen Humphries	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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Establishment Name: Springer elementary		Physical A Limes		City/State: Rockwa	II	License/Permit # Food 6679	Page <u>2</u> of <u>2</u>			
Item/Location		TEMPERATURE OBSERVA			Ham/Location					
		<u>Temp F</u>	Item/Location	<u>Temp F</u>	Item/Locati	<u>on</u>	<u>Temp F</u>			
Servin	y inte		Wic							
Hot pass		162/169	Butter	39						
Cold pass ; defrost)		41	Tomatoes	40						
	Milk unit	35	Milk	41						
S	team table									
ŀ	lamburger	147								
Reach in co	oler barely 41 in defrost during service									
OBSERVATIONS AND CORRECTIVE ACTIONS										
Item Number	AN INSPECTION OF YOUR <mark>ES'</mark> NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	NTION IS DIRE	CTED TO TH	E CONDITIONS OBSERV	ED AND			
	Hot water 124 F confir	med 100	min at hand sinks							
	Dishmachine 167 surface confirmed temp									
	Sanitizer in buckets 20	00 ppm	· · · · ·							
W	Cold pass is in defrost	t at 11:28	am - better time would b	e not whe	n the unit	is in service time				
	All hot foods are store	d in stear	m table and hot pass and a	are assem	bles wher	n child comes thro	ough line			
	Using ice baths in wells for cold foods in bags									
	All meals in to go containers and served in bags									
	Using trays as sneezed guards on line									
W	Keep an eye on reuse of food boxes									
W			elow prepped foods in wic							
45	Small drip from elbow of pipe in wic dripping onto floor									
45	Condensation in back of Wif on boxes - appears to be fixed now ? - watch									
	(food protected in box									
			count can be close to accu	irate - to a	void left o	overs				
	No self serve at this tir	ne								
	· · ·									
Covid	Covid SocialDistancing with stickers and plexiglass shields at POS / employees masks / self screening Children 2 per table (6 ft apart) / gloves employees / using quats sanitizer for non food contact - COVID target/									
Received		tt apart) /	gloves employees / using c	juats saniti		1 food contact - CC Title: Person In Charge/				
(signature)	See abov	/e				mar i cistii in Chaigt/	o vinci			
Inspected (signature)		4	Print:							
(arginature)	Kelly Kírkpa	ıtríck	γRS			Samples: Y N #	collected			
Form EH-06	(Revised 09-2015)		· · · · ·		1	*				