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

1:	ate: 2/2	22/2	20	23	Time in: 1:08	Time out: 1:42		icense/Perm Dayca		DC	0	- (00	24462	Food Manag	ers Food Handlers	Page 1 of	2_
Pu	ırpo	se of	f Ins	spec	tion: 1-Routine	2-Follow U	Up 3-	-Complaint		4-Inv				5-CO/Cons		6-Other	TOTAL/SCO	ORE
		ishm 30d			ne: School		Contact	/Owner Nan	ne:					* Number o ✓ Number o	f Repeat Viola of Violations C	ations: COS:	0.40=	, .
Pł	Physical Address: Pest control: 710 Ralph Hall Massey						:	Hood Grease Na Annual i		e trap / waste oil : Follow-up: Yes			3/97/A					
/10				nce S	Status: Out = not in cor	TNI	assey n compliance	NO =	not obs		N	_		<u> </u>	= corrected on	No R - repeat vice	olation W-Wa	itch
M	ark t	he ap	prop	riate	points in the OUT box for	each numbered i		Mark 🗸	in appr	opriate	box 1	for IN	, NO	O, NA, COS	Ma	rk an √in appropri		tcii
Co	mpli	Priority Items (3 Points) violations R						Compliance Status										
U T	O I N N C Time and Temperature for Food Safety			R		O I N N C U N O A O S			О	Employee Health				R				
1				.5	1. Proper cooling time a	~			1 [1	,			12. Managemen knowledge, resp		yees and conditional	l employees;	\top
	2 Propos Cold Halding townsystum(41°E/45°E)				↓ ↓	_							aharaa from	_				
	/				2. Proper Cold Holding temperature(41°F/45°F) Good					~	,			13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Posted at hand sink				
		/			3. Proper Hot Holding to Rethermalized and sent	emperature(135	5°F) ed		1	_						ntamination by Har	nds	
		·			4. Proper cooking time				1	~	,			14. Hands clear	ned and prope	rly washed/ Gloves u	used properly	
					5. Proper reheating proc	cedure for hot he	olding (165°	°F in 2	1	Ť						n ready to eat foods o		+
		•			Hours)	11.0			1	\perp	•			Gloves	d properly foll	lowed (APPROVED) Y _. .N _. .)	
		'			6. Time as a Public Hea Service only	Ith Control; pro	ocedures &	records								eptible Populations		
					Арј	proved Source						~		Pasteurized eggs		rohibited food not of equired	tered	
					7. Food and ice obtained			ood in	1					None				
	'				good condition, safe, an destruction Walmar	t	•			Chemicals						Chemicals		
	/				8. Food Received at pro Checking temp					~	,			17. Food additiv & Vegetables Water	ves; approved	and properly stored;	Washing Fruits	
					Protection	from Contami	ination			~	,				ances properly	identified, stored ar	nd used	
	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						Wate	er/ Plumbing										
3				/	10. Food contact surface Sanitized at _200_	es and Returnab ppm/temperatur	oles ; Cleane	ed and to 100		-	,		-	19. Water from backflow device		rce; Plumbing install	led; proper	Т
		/			11. Proper disposition or reconditioned No ref	f returned, prev	iously serve	ed or		-	,			20. Approved So	ewage/Wastev	water Disposal Syste	em, proper	\dagger
									s) viol	lation	Rec	mire	Cor	rrective Action w	oithin 10 day	5		
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1 T	N	О	A	o s	Demonstration	0	/ I ersonner	•		T			S		F	re Control/ Identific	cation	
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Tanya Glenn	Print:	Title: Person In Charge/ Owner Owner / CFM
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: Goddard School	Physical A	ddress: alph Hall	City/S Roc	tate: kwall	License/Permit # Daycare	Page <u>2</u> of <u>2</u>				
				E OBSERVATION	S						
Item/Loca	ation	Temp F	Item/Location	<u>Te</u>	mp F Item/	Location	Temp 1				
Uprigh	t cooler	41									
	Milk	40									
Un	right freezer	3.2									
-	Baby cooler	36.8									
	Freezer	12									
	1 166261	12									
		OB	SERVATIONS AND	CORRECTIVE A	CTIONS						
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: temps in F	STABLISHME	ENT HAS BEEN MADE. Y	YOUR ATTENTION I	S DIRECTED T	O THE CONDITIONS OBSE	ERVED AND				
	Only morning and afternoon snacks are provided here										
	All meals provided by		acito are provides	4 1.0.0							
	Using frozen breakfas		for morning snac	rk							
	Using bleach for sanit				sanitize sı	ırfaces					
	Pull faucet at prep sin			oray bottles to	34111120 30	114003					
	Test strips on site / da			nfirmed							
	Discarded red cutting			IIIIIIIeu							
	Hot water 116	board at	шър								
	Dry storage looks good paper goods away from chemicals or above										
	Gloves used to touch rte foods										
	Washing produce with water only										
10/cos	TableTop solution in rooms over 200 ppm - diluted to 100 on site										
	Mop sink - faucet is se		• • • • • • • • • • • • • • • • • • • •								
	Hanging mops to dry		•								
		ed in do	or - warmest loca	tion							
	Thermos in both - placed in door - warmest location Restroom 100 hot water										
		<u> </u>									
Received (signature)	by:	<i>1</i> 0	Print:			Title: Person In Charg	ge/ Owner				
		<i>,</i> —	I								
Inspected	See abou		Print:								