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The Gadard School of Rockwall Clone Image and Market Number of School of Rockwall Dependence Number of Violance (Number of Violance (Nu	Pu	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain							aint			estig	atio	n				TOTAL/SCO	RE			
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Priority Herm (3 Polinky biokelow: Require handlase: Charge of the mail elements for hold Safety and the product of the mail elements for hold Safety and the product of the mail elements of the hold Safety and the product of the hold Safety and the hold Safe	Ma						tus: Out = not in cor ints in the OUT box for	npliance IN each numb	$\mathbf{v} = in$	complia em	nce N Mark											ch
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Image: Stripper cooking time and temperature Image: Stripper cooki		-				3	. Proper Hot Holding to	emperature	e(135°	°F)							To post at hand sink					
Image: Spread in the state of the state in the state		V	. /			11	13			,					14. Hands cleaned and properly washed/ Gloves use							
Image and Parked Account of proceedings & records Ciccres Image and Parked Account of proceedings & records Image and Parked Account of proceedings & records Image and Parked Account of proceedings & records Image and Parked Account of Parked Acc							1 01	edure for l	hot ho	lding (1	65°F in 2			~ ~				15. No bare hand c	contact wi			-
Approved Source In Product Ender Source 				~			,	Ith Control rded	l; proc	edures	& records			•				Gloves				
 P. Food analy contained, sparate descriptions Self shopping to monitor temp Protection from Cotamination Protection from Cotamination of Nonotelegy Personnel Protection from Cotamination of Nonote				<u> </u>	<u> </u>									Γ	16. Pasteurized foods used; prohibited food not offer Pasteurized eggs used when required					fered	T	
8 Food Received a proper responsibility of approved and property stored. Washing Fruits & Water Only. W 9 10 7. Food additive: approved and property stored. Washing Fruits & Water Only. W 10 9. Food Spannad & proceeding the property stored. Washing Fruits & Water Only. W 10 10. Food creats writes and Retirements is: Cleaned and a load in property stored. Washing Fruits & Water Only. W 10. Food creats writes and Retirements is: Cleaned and a load in property stored. Washing Fruits & Water Only. W 10. Food creats writes and Retirements is: Cleaned and a load in the property stored. Washing Fruits & Water Only. W 10. Food creats writes and Retirements is: Cleaned and a load in the property stored. Washing Fruits & Water Only. W 2 10. Food creats writes and Retirements is: Cleaned and expression of howorkegic Pressond W 2 10. Food creats writes and Retirement is write and the property stored. Washing Fruits & Water Recording method havand is: Cleaned and Property Receive Advanced in Units II doops W 2 10. Food creats writes and Retirement is: Cleaned and Property Receive Advanced in Units II doops W 2 10. Food creats writes and Retire property Receive Advanced in Units II doops W 2 10. Food creats writes and Retire property Receive Advanced in Units II doops W		~	good condition, safe, and unadulterated; parasite								<u> </u>			1								
We determine the second provement of the second provement o		~				8	. Food Received at pro	per temper	rature		n			~				& Vegetables		d and properly stored;	Washing Fruits	T
9. Food Separated & protocol, prevented ating food preparation, comparison, during, und taking See 36. 10. Food counce, during, und taking See 36. 10. Food counce, during, und taking See 36. 10. Food counce, surplexing during, und taking See 36. 10. Food counce, during, und taking See 36. 10. Food counce, during, und taking See 36. 10. Food counce, during, und taking See 36. 11. Proper disposition of returned, previously served or econolisions 10. Food counce, during, und taking See 36. 10. Food counce, during, und taking See 36. 10. Food counce, during, und taking See 36. 11. Proper disposition of returned, previously served or econolisions 10. See 36. 10. See 36. 10. See 36. 11. Proper disposition of returned, previously served or econolisions 10. See 36. 10. See 36. 10. See 36. 11. Proper disposition of returned, previously served or econolisions 10. See 36. 10. See 36. 10. See 36. 11. See 36. 11. Proper disposition of returned, previously served or econolisions 11. See 36. 10. See 36. 10. See 36. 12. Proven in charge present, demonstration of Knowldgy Persons 11. See 36. 10. See 36. 10. See 36. 11. See 36. 21. Provide in charge present, demonstration of Knowldgy Persons 10. See 36. 10. See 36. 12. Proven in charge present, demonstration of Knowldgy Persons 11. See											P		3					18. Toxic substanc	es proper		d used	-
10: Food contact surfaces and Returnable : Cleaned and Sanitacd at _100_ pentemperature 19: Water four approved source: Plumbing installed; proper backford qevice: See faucted kitchen and mop room etc 11: Proper disposition of returned, perviously served or reconditioned 10: Prode (string) 20: Approval Sevage/Wasewater Disposal System, proper disposal 11: Proper disposition of returned, perviously served or reconditioned 10: N = 0 (String) 10: N = 0 (String) 11: Proper disposition of returned, perviously served or reconditioned 10: N = 0 (String) 10: N = 0 (String) 11: Proper disposition of returned, perviously served or reconditioned 10: N = 0 (String) 10: N = 0 (String) 11: Proper disposition of returned, perviously served or reconditioned 10: N = 0 (String) 10: N = 0 (String) 11: Proper disposition of disposition of disposition (String within 24 of day) 10: N = 0 (String) 10: N = 0 (String) 11: Proper disposition of disposition (String within 24 of day) 10: Proper disposition (String within 24 of day) 10: Proper disposition (String within 24 of day) 12: Proper disposition (String within 24 of day) 10: Proper disposition (String within 24 of day) 10: Proper disposition (String within 24 of day) 12: Prod Hadder beroch withinking independent (addition) 10: Proper disposition (String within 24 of day) 10: Proper disposition (String within 24 of day) 12: Requer provided	w	9. Food Separated & protected, prevented during food							<u> </u>				lo use approv									
See Configure Advisor See Configure Advisories (CPA) Second and Second Contact surfaces cleanable, proper discosed and second control of the second control		~				1	0. Food contact surface				aned and		3	Γ				backflow device	•			T
Interpretative Control Identification Priority Foundation Items (2 Points) Productors Require Corrective Action within 10 days W Image: I		-	~					f returned,	previ	ously se	erved or			~				20. Approved Sew	age/Wast	ewater Disposal System	<u>room etc</u> m, proper	-
0 N N C Pool Temperature Control Identification W 21. Person in charge present. demonstration of knowledge, and perform dutes? Certified Food Manager (CPA) See comment Advager (CPA) See comment Commences provided, accurate, and calibrated, Chemical Thermal test strips Proceeding and Food Package Law (CPA) See comment Commences provided, accurate, and calibrated, Chemical Thermal test strips W Conformance with Agroeved Procedures (CPA) See comment instructions Conformance with Agroeved Procedures (CPA) See comment (Current) insp sign posted (Curent) insp sign posted (Curent) insp sign posted (Curre										oints) 1	viola	tions	Rea	uire				vs				
W 21. Person in charge present, demonstration of knowledge, and perform dutics/ Certified Food Manager (CFA) See comment About One on Site 22. Proof method used: Equipment Adequate to Maintain Product Temperature W 22. Pool Inder no unautionized persons/ personnel 23. Proof Packaget Addition Product Temperature Safe Water, Recordiceping and Food Package Labeling 29. Thermometers provided, accurate, and calibrated; Chemical' Thermal test strips W 23. Hor and Cold Water available; adequate pressure, safe Good thermo 29. Thermometers provided, accurate, and calibrated; Chemical' Thermal test strips Conformance with Approved Procedures 0. Food Establishment Permit (Current' insp sign posted) Daycare 0. Food Stablishment Permit (Current' insp sign posted) Consumer Advisory 30. Food Establishment Permit (Current' insp sign posted) Daycare 0. Food Stablishment Permit (Current' insp sign posted) Daycare 0. Food Stablishment Permit (Current' insp sign posted) Daycare 0. Food Stablishment Permit (Current' insp sign posted) Daycare 0. Food Intensity Facilities: installed, maintained, used/ Service sink or curb cleaning facilities: installed, maintained, used/ Service sink or curb cleaning facility provided Yes V 1 N No Food Contamination, rodent/other anitaination Net Second 90 Days or Next Inspection, Whichever Comes First Ves	U		N O		0								0 U	I N	N	Ν	C O				ation	R
Safe Water, Recordsceping and Food Package Labeling 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermometers provided accurate provided Poly Commetal contamination V 20. Fosting of Consumer Advisories; raw or under cooked foods (Disclosure Reminder/Buffer Plate)/ Allergen Label 20. Thermometers provided accurate provided Vegs 20. Fosting of Consumer Advisories; raw or under cooked foods (Disclosure Reminder/Buffer Plate)/ Allergen Policy for allergies 20. Thermometers provided accurate provided Vegs 20. Thermometery provided Vegs V <td></td> <td>. /</td> <td></td> <td></td> <td></td> <td>a 2</td> <td>nd perform duties/ Ĉer See comment ab 2. Food Handler/ no ur</td> <td>tified Food out one</td> <td>l Man on s</td> <td>ager (C site</td> <td>FM)</td> <td></td> <td></td> <td>~</td> <td></td> <td></td> <td></td> <td>Maintain Product 7</td> <td>Femperati</td> <td>ure</td> <td>quate to</td> <td>T</td>		. /				a 2	nd perform duties/ Ĉer See comment ab 2. Food Handler/ no ur	tified Food out one	l Man on s	ager (C site	FM)			~				Maintain Product 7	Femperati	ure	quate to	T
V 23. Hot and Cold Water available; adequate pressure, safe Good Permit Requirement, Precquisite for Operation 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled 30. Food Establishment Permit (Current/ insp sign posted) Daycare V Conformance with Approved Procedures Vitensits, Equipment, and Vending 25. Compliance with Variance, Specialized processing methods; manufacturer instructions Vitensits, Equipment, and Vending V 26. Posting of Consumer Advisory 31. Adequate handwashing facilities: Accessible and properly supplied, used V 26. Posting of Consumer Advisories; raw or under cooked policy for allergies 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used V 26. Posting of Consumer Advisories; raw or under cooked policy for allergies 34. No Evidence of Insect contamination 8 V 1 N N Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First O 1 N N N N Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First V 1 N N N N N N N N N N N N		Safe Water, Recordkeeping and Food Package							2					29. Thermometers Thermal test strips	provided	, accurate, and calibrat	ed; Chemical/	-				
0 0000 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled 30. Food Establishment Permit (Current/ insp sign posted) 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled 30. Food Establishment Permit (Current/ insp sign posted) 25. Compliance with Approved Procedures 23. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized process, ing methods; manufacturer instructions 31. Adequate handwashing facilities: Accessible and properly supplied, used 26. Posting of Consumer Advisory 32. Food and Non-food Contact surfaces cleanable, properly designed, consumer Advisories; raw or under cooked foods (Disclosure Reminder/Buffet Plate) Allergen Label 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Yes 0 1 8 0 1 N 0 N		~				2	3. Hot and Cold Water	0		iate pre	ssure, safe			1			-				peration	
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HACCP plan: Variance obtained for specialized processing methods; manufacturer instructions supplied, used Equipped Consumer Advisory 32. Food and Non-food Contact surfaces cleanable, properly degreed, and used Variation of the condition 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Yes Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First V N S V N S V N S V N S V N S V N S V N S V N S V N S V N S V N S V N S V N S V N S V N S V N S V N S V N S V N S S Pre					I	2								1			1					
V 26. Posting of Consumer Advisories; raw or under cooked food; (Disclosure/Reminder/Buffet Plate)/ Allergen Label Policy for allergies A C 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Yes V N N C Food Identification Food Identification V N N C Food Identification Food Identification V N N C Food Identification Food Identification V N N C Food Identification Prevention of Food Contamination, rodent/other animals N N N N C Food Identification I I I S Prevention of Food Contamination, rodent/other animals N </td <td></td> <td></td> <td></td> <td>~</td> <td></td> <td>H</td> <td>ACCP plan; Variance</td> <td>obtained f</td> <td>or spe</td> <td>cialized</td> <td></td> <td></td> <td></td> <td>~</td> <td></td> <td></td> <td></td> <td>supplied, used</td> <td>wasning</td> <td>acintics. recession a</td> <td>nd property</td> <td></td>				~		H	ACCP plan; Variance	obtained f	or spe	cialized				~				supplied, used	wasning	acintics. recession a	nd property	
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V Discussed To clean minor spills in coolers 37. Environmental contamination 43. Adequate ventilation and lighting; designated areas used 38. Approved thawing method 44. Garbage and Refuse properly disposed; facilities maintained V 38. Approved thawing method 44. Garbage and Refuse properly disposed; facilities maintained V 39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used 45. Physical facilities; properly constructed, supplied, and clean W 39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used 46. Toilet Facilities; properly constructed, supplied, and clean H 40. Single-service & single-use articles; properly stored 47. Other Violations	1					10	Store low				ucco use	+						42. Non-Food Con	•			
Watch Watch Image: Sector of the s		~				L.3	DISCUSSED					+	1		\square			To clean minor	^r spills ir	n coolers	areas used	+
W 39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Watch storage in cabinets / mop storage too 45. Physical facilities installed, maintained, and clean Watch W 39. Utensils, equipment, & linens; properly used Watch storage in cabinets / mop storage too 46. Toilet Facilities; properly constructed, supplied, and clean Equipped 40. Single-service & single-use articles; properly stored 47. Other Violations	\square		/			V	Vatch					+					\square	_				+
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40. Single-service & single-use articles; properly stored 47. Other Violations	w					d	9. Utensils, equipment, ried, & handled/ In use	, & linens; e utensils;	prope prope	erly use rly usec	1			~				Watch 46. Toilet Facilities		, , ,		+
and used		~				4	0. Single-service & sin								~			47. Other Violation	ns			1

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Kate Biers	Print:	Title: Person In Charge/ Owner Education coordinator
Inspected by: (signature) Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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	nent Name: Goddard school	Physical A 710 R	^{ddress:} alph hall	City/State: Rockwa	11	License/Permit # Page 2		<u>2</u> of <u>2</u>			
			TEMPERATURE OBSERV		T	• •					
Item/Loca		<u>Temp F</u>	Item/Location	<u>Temp F</u>	Item/Loca	tion		<u>Temp F</u>			
Uprigh	t cooler milk 36/38	39									
Un	right freezer	-7									
<u> </u>	ngnt 1100201										
		OB	SERVATIONS AND CORRECT	FIVE ACTION	NS						
Item Number			NT HAS BEEN MADE. YOUR ATTE			HE CONDITIONS OBSE	ERVED AN	1D			
INUIIIDEI	NOTED BELOW:										
	<i>. .</i>		windows / nut free school / hot water in kitchen 11(-	on and tr	aining for allergi	es				
				J							
	Hot water at hand sink in kitchen										
	Children bring own lunch - snack only prepared in kitchen										
35	Sippee cups and feeding utensils are w r s in kitchen 3 comp Will store personal items on bottom shelves of cooler and school food on top shelf										
42						5 511011					
12	Minor cleaning needed inside cooler Snacks are rethermalized in microwave										
	Some snacks are Tcs and therefore are kept in coolers in kitchen										
	Milk etc										
18		tizer in si	nk 100 ppm BUT using sp	lashless bl	each and	this should be r	egular	bleach			
	To address ASAP						0				
19	pull down faucet to self re	etract abov	ve the top of the sink - resider	ntial faucet is	s not retra	cting at the two co	mpartme	ent sink			
29	To provide food therm	o for che	cking food temp								
	Using gloves to touch	rte foods									
	In dry storage room(w	which is also used as supply closet - watch traffic when food prep is underway)									
18	To store soap below p	· · ·									
	Rinsing produce with v		/								
	Test strips for bleach on site										
	Milk is placed into pitcher from gallon jug and then is discarded after use										
	All employees are food handler certified / discussed getting a food manager as well										
Received	by:		Print:			Title: Person In Charg	ge/ Owner				
(signature)	See abov	'e									
Inspected	See abov ^{by:} Kelly kírkpa		Print:								
(signature)	Kelly kírkpa	ıtríck	\mathcal{RS}			Samples: Y N	# collecte	ed			