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

Date: 06/26/2023	Time in: 8 11 · 48	Time out: 1:26	License/Permit Daycare		C(<u> </u>	- (າດ	Page 1 of _			
	ction: 1-Routine	2-Follow Up	3-Complaint		Inves			_	5-CO/Construction 6-Other TOTAL/SCO			
Establishment Nar The Goddard s		Contact/Owner Name: Glenn						* Number of Repeat Violations: ✓ Number of Violations COS:				
Physical Address: 710 e Ralph hall		Terminix m							se trap/ waste oil: No Pics Follow-up: Yes No Pics			
Compliance Mark the appropriate	Status: Out = not in come points in the OUT box for e	npliance IN = in complia each numbered item	nce $NO = no$ Mark $$ in						pplicable COS = corrected on site R = repeat violation W -Wate O , NA , COS Mark an V in appropriate box for R			
Compliance Status	Prior	rity Items (3 Points	s) violations Requ		<i>nmed</i> ompli				tive Action not to exceed 3 days			
O I N N C U N O A O S	Time and Temp	ety R	O U T	I	N O	N A	Employee Health					
	1. Proper cooling time and temperature				_			S	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting			
	2. Proper Cold Holding temperature(41°F/45°F)								13. Proper use of restriction and exclusion; No discharge from			
	See attached 3. Proper Hot Holding temperature(135°F)								eyes, nose, and mouth Posted at hand sink			
	Proper rooking time a	* , , ,					Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly					
	5. Proper reheating proce		65°F in 2		~				15. No bare hand contact with ready to eat foods or approved			
	Hours)					'			alternate method properly followed (APPROVED Y. ✔ N) Gloves			
	6. Time as a Public Heal	th Control; procedures	& records						Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered			
	Арр	proved Source					~		Pasteurized eggs used when required			
	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Commercial								Chemicals			
	8. Food Received at prop To check	per temperature					/		17. Food additives; approved and properly stored; Washing Fruits & Vegetables			
		from Contamination		-	1				Water if using 18. Toxic substances properly identified, stored and used			
	9. Food Separated & pro preparation, storage, disp Watch	g food						Water/ Plumbing				
	10. Food contact surfaces and Returnables; Cleaned and Sanitized at _100_ ppm/temperature			3				·	19. Water from approved source; Plumbing installed; proper backflow device Sprayer / secure mop sink			
	11. Proper disposition of reconditioned Paren	nt provided / re	eturned		~				20. Approved Sewage/Wastewater Disposal System, proper disposal			
O I N N C U N O A O		ority Foundation It of Knowledge/ Person	R	O U		Req N O	N A	C O	Food Temperature Control/ Identification			
T	21. Person in charge pres and perform duties/ Cert			T			/	S	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature			
	22. Food Handler/ no un: 21	authorized persons/ per	rsonnel			/		28. Proper Date Marking and disposition				
IV I	Safe Water, Recordkeeping and Food Package Labeling				~				Using milk within 24 hrs 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips All			
	23. Hot and Cold Water Good								Permit Requirement, Prerequisite for Operation			
	24. Required records ava destruction); Packaged F		parasite		~			30. Food Establishment Permit (Current/ insp sign post Daycare				
	Conformance with Variation 25. Compliance with Variation 25.	ith Approved Procedu							Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly			
	HACCP plan; Variance of processing methods; mar	obtained for specialized			~				supplied, used Equipped			
		umer Advisory		2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Need new cutting board			
		26. Posting of Consumer Advisories; raw or under cooked 33. Warewashing Facilities; installed, maint						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided See plumbing 19				
0 I N N C			R	О	I	N	N	C				
U N O A O S	Prevention of 34. No Evidence of Insec	f Food Contamination ct contamination, roder		T T	N	0	A	o s	Food Identification 41.Original container labeling (Bulk Food)			
1	animals 35 Personal Cleanliness	/eating, drinking or tob	acco use			V						
'	Move to lower 36. Wiping Cloths; properly used and stored								Physical Facilities 42. Non-Food Contact surfaces clean			
	37. Environmental conta			1				Watch 43. Adequate ventilation and <u>lighting</u> ; <u>designated areas used</u>				
	38. Approved thawing method								44. Garbage and Refuse properly disposed; facilities maintained			
	Proper	Use of Utensils			~				45. Physical facilities installed, maintained, and clean Watch			
	39. Utensils, equipment, dried, & handled/ In use					~			46. Toilet Facilities; properly constructed, supplied, and clean Equipped			
	40. Single-service & sing and used	gle-use articles; properl	y stored			~			47. Other Violations			

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (Printed) Kate Bires	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: The Goddard school			Physical Address: 710 e Ralph hall		y/State: lockwall	License/Permit # DCO 002462	Page <u>2</u> of <u>2</u>				
		•	TEMPERATURE	OBSERVATI	ONS						
Item/Loc	cation	Temp F	Item/Location		Temp F Item/I	<u>Location</u>	Temp F				
Uprigh	nt cooler	39/41									
	Milk	40									
	IVIIIN	40									
	1	OB	SERVATIONS AND	CORRECTIVI	E ACTIONS		•				
Item Number	AN INSPECTION OF YOUR I NOTED BELOW: All temps F	ESTABLISHME	NT HAS BEEN MADE. Y	OUR ATTENTIO	ON IS DIRECTED T	O THE CONDITIONS OBSERVE	ED AND				
	Hot water at hand sink / three comp										
	Meals not prepared by school- only snacks all										
	Using kitchen to heat meals parents provided										
	Gloves used to touch rte foods										
	Three comp sink set up at insp - added bleach to sani sink / 100 ppm in sink										
	Sprayer nozzle self retracting over sink in kitchen										
	Test strips on site Fo										
	Discussed scoops for snacks vs cups										
	Food thermos- digital nsf										
35	Top store personal for	ods on bo	ttom in cooler								
	Best to store soap be										
19	To address pull out fa	aucet in m	op room - to self r	etract over	sink						
W	Mop hooks over mop	sink woul	d allow draining ir	nto sink							
32 Time to replace cutting board in drawer											
	New allergy poster coming soon to post in kitchen										
						1					
Received (signature)	Coo obo	\ <u> </u>	Print:			Title: Person In Charge/ C)wner				
	See and	v e									
Inspecte (signature)			Print:								
	Keuy Kurkp	urick	KS			Samples: Y N # c	ollected				