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: 08/21/2023	Time in: 1:4		Food 6	_	6				Food handlers 5	Food managers	Page 1	of _2_
			3-Complaint			ivesti	gatio	on	5-CO/Construction	6-Other	TOTAL/SO	CORE
Establishment Na: Utley middle s	me:		act/Owner Nam						* Number of Repeat Viola ✓ Number of Violations Co			
Physical Address:		Pest contro		Н	ood	i		Greas		Follow-up: Yes	4/96	;/A
Yo Townsend		School	***			2023	S	Summ	er	No 🗌		
Compliance Mark the appropriat	Status: Out = not in compliance e points in the OUT box for each nur	_	110 1						oplicable COS = corrected on s O, NA, COS Mar		lation W-W ate box for R	Vatch
C	Priority Ite	ems (3 Points) violations Req						ive Action not to exceed 3 day	S		
O I N N C U N O A O	Time and Temperature for Food Safety			•	O I N U N O			C				
T					T	., 0		S	12. Management, food employ	-	employees:	
	Cart used in freezer shallow containers				•	/			knowledge, responsibilities, an	d reporting		
2. Proper Cold Holding temperature(41°F/ 45°F) Cold pass / emptied at insp)						13. Proper use of restriction an eyes, nose, and mouth	d exclusion; No disc	charge from	
	Proper Hot Holding temperat See attached	ture(135°F)							Preventing Con	tamination by Han	nds	
	Proper cooking time and tem				٦,				14. Hands cleaned and proper	•		
	5. Proper reheating procedure for	or hot holding (1	65°F in 2	-	•			-	Gloves and utensil	r approved	_	
	Hours)					~			alternate method properly follo	wed (APPROVED	Y _. .N _. .)	
V	6. Time as a Public Health Cont	trol; procedures	& records		_				Highly Susce	ptible Populations		
	A	G		_	T				16. Pasteurized foods used; pro		fered	
	Approved								Pasteurized eggs used when re Frozen bags	quirea		
	7. Food and ice obtained from a good condition, safe, and unadu								Ch	nemicals		
	destruction Oak farms											
	8. Food Received at proper temptogged	perature							17. Food additives; approved a & Vegetables	nd properly stored;	Washing Fruit	ts
		Y4		_	٨٠				Water only 18. Toxic substances properly	identified, stored an	d used	
	Protection from C 9. Food Separated & protected,		g food	V	٨				Watch storage	·		*
	preparation, storage, display, an Watch	nd tasting								·/ Plumbing		
	10. Food contact surfaces and R Sanitized at _200_ ppm/ten	Returnables ; Clean perature 160	aned and			/			19. Water from approved source backflow device	ce; Plumbing install	ed; proper	
	11. Proper disposition of returns			-					City approved 20. Approved Sewage/Wastew	rater Disposal System	m, proper	
	reconditioned				•				disposal			
0 I N N C		Foundation It	ems (2 Points			ns Re			rrective Action within 10 days			R
U N O A O		owledge/ Person		1		N O			Food Temperature	e Control/ Identific	ation	
	21. Person in charge present, de and perform duties/ Certified Fo								27. Proper cooling method use Maintain Product Temperature		quate to	
	22. Food Handler/ no unauthori	zed persons/ per	sonnel	-		/			28. Proper Date Marking and o			-
	Safe Water, Recordkeepi	ng and Food Pa	rckage						See 29. Thermometers provided, ac	ccurate, and calibrat	ed; Chemical/	
	Labeli	ing			•				Thermal test strips Digital			
/	23. Hot and Cold Water availab	ole; adequate pres	ssure, safe						Permit Requirement,	Prerequisite for O	peration	
	24. Required records available (destruction); Packaged Food lab		parasite		ı	/			30. Food Establishment Pern Posted	nit (Current/ insp s	ign posted)	
	Conformance with App	proved Procedu	ires							pment, and Vendin	g	
	25. Compliance with Variance, HACCP plan; Variance obtaine	d for specialized			٨				31. Adequate handwashing fac supplied, used	ilities: Accessible a	nd properly	
	processing methods; manufactu Show time and temp			'	/ V •				Equipped			
	Consumer A	Advisory			٠	/			32. Food and Non-food Contac designed, constructed, and use		e, properly	
	26. Posting of Consumer Advisor foods (Disclosure/Reminder/Bu					V			33. Warewashing Facilities; in Service sink or curb cleaning f		used/	
	Attached to accounts Core Items (1 Point) Violente	lations Require	Corrective Act	ion No	ot to	o Eve	ood s	90 Da	ys or Next Inspection , Which	never Comes First		
O I N N C U N O A O			R		o	I N N O	N	C		dentification		R
T S	34. No Evidence of Insect conta				T			s	41.Original container labeling			
W	animals See 45				\perp	V	1		Trongmar container meeting	(Built 1 oou)		
	35. Personal Cleanliness/eating,		acco use						•	cal Facilities		
	36. Wiping Cloths; properly use				١	/			42. Non-Food Contact surfaces			
	37. Environmental contamination	on			٨				43. Adequate ventilation and <u>li</u>			
	38. Approved thawing method Wic / cooking				•				44. Garbage and Refuse proper Watch	rly disposed; faciliti	es maintained	
	Proper Use of	f Utensils			1				45. Physical facilities installed See	, maintained, and cl	ean	
	39. Utensils, equipment, & liner dried, & handled/ In use utensil] -		/			46. Toilet Facilities; properly of Equipped	onstructed, supplied	d, and clean	
	40. Single-service & single-use	articles; properl	y stored	-	+	- -	-	-	47. Other Violations			+
	and used	- ^ ·				~						

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

	ment Name:	Physical A		City/State:		age <u>2</u> of <u>2</u>				
Utley	middle	TL To		Rockwal	l 6676					
Item/Loc	cation	Temp F	TEMPERATURE OBSERVAT Item/Location	Temp F	Item/Location	Temp I				
Line 1	milk	39	Line 2 milk		Line 4 slides	155/160				
Hot pass		156	ColdWell		Wells 40					
Cold pass		56	Steam wings	140/158	Steam wings	135				
Cut tomatoes		56	Milk	34	Cold pass	35				
Steam wings		139	Cold pass / wells	37/31	Hot pass	177				
Cold wells		20	Hot pass	146	Milk	38				
	Slides	159-176	Line 3 milk	38	Wif	-3.8				
Lin	e 3 cold pass	39	Steam /wings	164/136	Wic	31				
Itama	T		SERVATIONS AND CORRECTIV							
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: All temps F									
	Hot water at hand sinks 100/ 110 / 85/100/one would not engage / 101/ (two out of 6 not working right) / three comp 118									
	Discussed chemical spray bottles I storage and also buckets									
02	Cold pass at line 1 hol									
	Two sinks not delivering Lights inside hot or co		aler							
			taken out of cans / frozen fr	om 8/16/	thawing in wic 32					
	Tomatoes 39/ cheese			0111 0/ 10/	thawing in wie 52					
45	Need to dust fan guard		•••							
	Ice cream7/-5									
W	Tiny opening at back of	door at bo	ottom rt - work order							
	Have the electronic ey	e sinks v	vorking every time and runn	ing for 15	5 consecutive minutes curren	tly not all				
	Work order submitted		<u> </u>							
	Tile being repaired v	vork orde	er							
	Cold pass at 53 F at E	xit								
Received	by:		Print:		Title: Person In Charge/ Ow	ner				
(signature)	See abov									
Inspected (signature)	v	utríck	Print:							
	: 52 32y : 3 3 ; 13 9				Samples: Y N # coll	ected				