\$50.00 reinspection fee required after 1st Followup

Retail Food Establishment Inspection Report City of Rockwall

First aid kit
Allergy policy/training
Vomit clean up Employee health
Employee health

Date		5/2	1	Time in: 10:08	Time out: 11:00	Food		76					Est. Type Middle schoo	Risk Category Med	Page 1 of	f_2
				tion: 10.00	2-Follow Up	3-Complai			Inves	stiga	atior	1	5-CO/Construction	6-Other	TOTAL/SC	ORE
Esta	blish	ment	Nan		Con	ntact/Owner N				8-			★ Number of Repeat Viola ✓ Number of Violations C	tions:		
Phy	sical	Addr		,11001	RISD Pest control:			Hood Grease trap :				e trap :	Follow-up: Yes	4/96/A		
TI To			nce S	Status: Out = not in c	School compliance IN = in compl	iance NO	0 = not o	June		N/	٠	mme	plicable COS = corrected on s	No R - reneat vic	olation W- Wa	atch
Marl	the	appro	priate	points in the OUT box for	or each numbered item	Mark •	/ in ap	propr	riate b	ox f	or IN	I, NC		k an 🗸 in appropris		accii
		ce Sta	tus				R	_	ompli		Sta		ve Action not to exceed 3 day	8		R
		N N O A	o s	(F =	mperature for Food Sa degrees Fahrenheit)	·	K	U T	N	0	N A	o s	Empl	oyee Health		K
				1. Proper cooling time Freezer watch	and temperature n temps before	covering			/				Management, food employ knowledge, responsibilities, ar		employees;	
\vdash				2. Proper Cold Holdin	g temperature(41°F/45°	°F)							13. Proper use of restriction ar	d exclusion; No dis	charge from	_
3			ļ	Cold pass or					•				eyes, nose, and mouth Self screening / poste	r / policy		
١				3. Proper Hot Holding Logs4. Proper cooking time										tamination by Har		
١	4			Logs	ocedure for hot holding	(165°E in 2			'				14. Hands cleaned and proper15. No bare hand contact with	•		
	·	1		Hours)	ocedure for not notding	(103 1 11 2			/				alternate method properly follo			
		/	1	6. Time as a Public He Service only	ealth Control; procedure	es & records								ptible Populations		
				A	pproved Source				/				16. Pasteurized foods used; pr Pasteurized eggs used when re		fered	
			l		ed from approved source	e; Food in							Precooked scramble			
·					and unadulterated: paras								CI	nemicals		
·	1			8. Food Received at p. Log	roper temperature				/				17. Food additives; approved a & Vegetables Water only	and properly stored;	Washing Fruits	;
				Protectio	on from Contamination	1			~				18. Toxic substances properly	identified, stored an	d used	
·				preparation, storage, d	protected, prevented dur lisplay, and tasting	ing food							Water	·/ Plumbing		
Η.					ices and Returnables ; C								19. Water from approved sour	ce; Plumbing install	ed; proper	
Ľ				Sanitized at 200	of returned, previously	SO SR							backflow device City approved 20. Approved Sewage/Wastew	veter Dienocal Sycto	m proper	
	V			reconditioned No	returns / disc	arded			~				disposal	ater Disposar Syste	m, proper	
0	I I	N N	С	Pr	riority Foundation	Items (2 Poi	ints) vi	olati		Req N	uire N	Cor	rective Action within 10 days			R
	N (A	o s		on of Knowledge/ Perso			Ŭ T	N	o	A	o s	Food Temperatur	e Control/ Identific	eation	
·	/				oresent, demonstration of ertified Food Manager (~				27. Proper cooling method use Maintain Product Temperature		quate to	
·	/			22. Food Handler/ no 5	unauthorized persons/ p	ersonnel			1				28. Proper Date Marking and	lisposition		
					ordkeeping and Food l Labeling	_			~				29. Thermometers provided, a Thermal test strips Dials used	ccurate, and calibrat	ed; Chemical/	
·	/			23. Hot and Cold Wat	er available; adequate p	ressure, safe							Permit Requirement,	Prerequisite for O	peration	
				24. Required records a destruction); Packaged	available (shellstock tag d Food labeled	s; parasite			/				30. Food Establishment Peri Posted	mit (Current/ insp s	ign posted)	
					with Approved Proced Variance, Specialized Procedure								Utensils, Equi	pment, and Vendin	0	
·				HACCP plan; Variance processing methods; n	ce obtained for specialize nanufacturer instruction	ed			/				supplied, used Equipped	indes. Accessible a	на ргорену	
				Time and temp	o taken nsumer Advisory			W					32. Food and Non-food Conta		e, properly	
			1	26 Posting of Consum	ner Advisories; raw or u	ndar gookad		۷۷	•				designed, constructed, and use Watch various 33. Warewashing Facilities; in		usod/	
·					ninder/Buffet Plate)/ Al				~				Service sink or curb cleaning to Equipped		useu/	
		7 37	- C	Core Items (1 Poi	int) Violations Requi	ire Corrective							ys or Next Inspection , Which	never Comes First		
	I I	N N O A	C O S	Prevention	of Food Contamination	on	R	O U T	I N	N O	N A	C O S		dentification		R
·	1			animals	sect contamination, rod				•				41.Original container labeling	(Bulk Food)		
·	4			Low and aw	ess/eating, drinking or to	bacco use							•	cal Facilities		
·	4			36. Wiping Cloths; pro					'				42. Non-Food Contact surface Watch		1	
1				37. Environmental con Wif condensa	ation.				~				43. Adequate ventilation and I 44. Garbage and Refuse prope			
	V			38. Approved thawing Pull thaw	; memod				~				44. Garbage and Refuse propeWatch45. Physical facilities installed			
					per Use of Utensils	and stored			~				Watch			\bot
·					nt, & linens; properly us use utensils; properly us				~				46. Toilet Facilities; properly of 112 - equipped	constructed, supplied	u, and clean	
١,				40. Single-service & s and used	ingle-use articles; prope	erly stored				'			47. Other Violations			

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishı	ment Name:	Physical A	Address:		City/	/State:		License/Permit #	Page	2 of 2
	middleSchool		vnsend	b		ckwall		6676	8	
Item/Loc		Т Е		MPERATURE OBSERVA			T4/T		ı	Т Т
Line 1	catton	Temp F	Item/Lo			<u>Temp F</u>	Item/Loca	Line 4		Temp F
	A :11 / 1 1			2 hot pass srea	יואו			_		
<u> </u>	Milk / salad	32/37		Cold pass		38	Cold well			7
(Cold pass	Z34	Line 3				S	Steam table		196
H	lot chicken	165		Milk unit		34/38	Co	old pass milk		44
Stea	am table gravy	144		Hot pass		154		Hot pass		154
	Cold well	39		ColdPass		33/41	Sala	ad / milk cas	е	34/38
Line	2 coldWell milk	34	S	Steam table		155		Wif		-12
S	Steam table	189		Cold well		-5				
Item	AN BURDECTION OF VOLUE			TIONS AND CORRECT				HE CONDITIONS OPCEDIN	· · · · · ·	D
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 100/124 F			inks checked to conf	firm					
	Sanitizer buckets 200	<u> </u>		1. 9						
00	Using to go containers						f - / f	(
02	ColdPass on line 4 - ho		ambien	t and product 44 - mo	ved	all ics	100ds / 1	found motor frozen Te	erry (on site
37	Always use washable Condensation inside W		ne in ha	ack and ice on hov - h	2000	s to he	loved av	way and tech on site	to a	ddraee
- 57	Wic Marg 37/ sample				JOAG	3 10 50	loved at	way and teen on site	io a	uui 633
	Employee items are st	<u> </u>								
	Dishmachine confirme									
	Kitchen provides meal	s to early	y head	start / temps taken v	whe	n cook	ing / and	d before leaving kito	hen	
	Sep logs /									
	Doing curbside lunch	service h	ere as	well / using COVID	prot	tocols				
Received (signature)		<u> </u>		Print:				Title: Person In Charge/ O	wner	
	See abou	<u>'</u>		-						
(signature)	•	utríck	RS	Print:						
	122303 1301 1500		, 50					Samples: Y N # co	ollecte	d