

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
- Vomit clean up
- Employee health

Date: 08/28/2020	Time in: 12:42	Time out: 2:16	License/Permit # Food 6676	Est. Type Middle	Risk Category Med	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine	<input type="checkbox"/> 2-Follow Up	<input type="checkbox"/> 3-Complaint	<input type="checkbox"/> 4-Investigation	<input type="checkbox"/> 5-CO/Construction	<input type="checkbox"/> 6-Other	TOTAL/SCORE
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Establishment Name: Utley middle school	Contact/Owner Name: RISD	* Number of Repeat Violations: _____	1/99/A
Physical Address: Tl Townsend		✓ Number of Violations COS: _____	
Pest control : SchoolContract		Hood 08/2020	Grease trap : Summer LES
Follow-up: Yes <input type="checkbox"/>		No <input checked="" type="checkbox"/>	

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch
 Mark the appropriate points in the OUT box for each numbered item Mark ✓ in appropriate box for IN, NO, NA, COS Mark an ✓ in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓				✓					
1. Proper cooling time and temperature No left overs						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓					✓					
2. Proper Cold Holding temperature(41°F/ 45°F) See attached						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Policy and poster					
	✓					Preventing Contamination by Hands					
	✓					✓					
3. Proper Hot Holding temperature(135°F) See						14. Hands cleaned and properly washed/ Gloves used properly					
	✓					✓					
4. Proper cooking time and temperature Logs						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Gloves					
	✓					Highly Susceptible Populations					
				✓		✓					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Liquid eggs					
				✓		Chemicals					
6. Time as a Public Health Control; procedures & records						✓					
Approved Source						17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water only					
	✓					✓					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Labbat						18. Toxic substances properly identified, stored and used Watch in warewashing area					
	✓					✓					
8. Food Received at proper temperature By wic						Water/ Plumbing					
Protection from Contamination						✓					
	✓					19. Water from approved source; Plumbing installed; proper backflow device City approved					
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						✓					
	✓					20. Approved Sewage/Wastewater Disposal System, proper disposal					
	✓										
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature											
				✓							
11. Proper disposition of returned, previously served or reconditioned No returns											

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓					✓					
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 1						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	✓						✓				
22. Food Handler/ no unauthorized persons/ personnel 5						28. Proper Date Marking and disposition Date marking					
Safe Water, Recordkeeping and Food Package Labeling						✓					
	✓					Permit Requirement, Prerequisite for Operation					
23. Hot and Cold Water available; adequate pressure, safe See attached -						✓					
	✓					30. Food Establishment Permit (Current/ insp sign posted) See attached					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled For service						W	✓				
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					✓					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions						31. Adequate handwashing facilities: Accessible and properly supplied, used One hand sink is being repaired/ 5 working					
Consumer Advisory						✓					
	✓					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Allergies attached to accounts/ chart as well						✓					
				✓		33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped					

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
	✓					✓					
34. No Evidence of Insect contamination, rodent/other animals						41. Original container labeling (Bulk Food) In bags					
	✓					Physical Facilities					
35. Personal Cleanliness/eating, drinking or tobacco use Store low						✓					
	✓					42. Non-Food Contact surfaces clean					
	✓					✓					
36. Wiping Cloths; properly used and stored						43. Adequate ventilation and lighting; designated areas used					
W						✓					
37. Environmental contamination Condensation see 45						44. Garbage and Refuse properly disposed; facilities maintained watch					
				✓		✓					
38. Approved thawing method Pull thaw / cook						45. Physical facilities installed, maintained, and clean See attached					
Proper Use of Utensils						1					
	✓					46. Toilet Facilities; properly constructed, supplied, and clean Equipped					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Watch						✓					
	✓					47. Other Violations					
				✓							
40. Single-service & single-use articles; properly stored and used											

