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: 08/24/202	Time in: 2 12:51	Time out: 2:05	Food 6		6				Food Managers Food Handlers 1 Page 1 of	2
	ection: 1-Routine	2-Follow Up	3-Complaint		1-Inve	stiga	tion		5-CO/Construction 6-Other TOTAL/SCO)RE
Establishment Na Utley middle s	school	RIS					1		* Number of Repeat Violations: Y Number of Violations COS: Petran / waste oil Follow-un; Yes 2/98/	'Δ
Physical Address TL Townsend		Pest cont School co	ntract	Jur			Scho	ool:	summer No 🗹	<u></u>
Compliance Mark the appropria	te points in the OUT box for		Mark √ ii	n appro	priate	box fo	or IN,	NO		tch
Compliance Status		rity Items (3 Point	S) violations Req		<i>mmed</i> Compl			_	ve Action not to exceed 3 days	
O I N N O A O T	(E. daman Folombait)			ī	O I U N	N O	N A	C O S	Employee Health	R
	Proper cooling time a	nd temperature			/				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	2. Proper Cold Holding Ambient	temperature(41°F/ 45°	F)		~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	+
	3. Proper Hot Holding to Ambient	emperature(135°F)							Posted at hand sink Preventing Contamination by Hands	
	4. Proper cooking time a	and temperature			/				14. Hands cleaned and properly washed/ Gloves used properly	
	5. Proper reheating proc Hours)	edure for hot holding ((165°F in 2		/				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)	
	6. Time as a Public Hea	Ith Control; procedures	s & records						Gloves	
								-	Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered	
		proved Source			'				Pasteurized eggs used when required Precooked scrambled	
	7. Food and ice obtained good condition, safe, and destruction Labatt								Chemicals	
	8. Food Received at pro	per temperature			/				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water only	
	Protection	from Contamination			'				18. Toxic substances properly identified, stored and used Mop room	
	9. Food Separated & propreparation, storage, dis		ng food						Water/ Plumbing	
	10. Food contact surface Sanitized at 200 p	es and Returnables; Cl opm/temperature 16	leaned and		/			+	19. Water from approved source; Plumbing installed; proper backflow device City approved	
~	11. Proper disposition or reconditioned Disca	f returned, previously s	served or		~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
		ority Foundation l							rective Action within 10 days	
O I N N O A O S	Demonstration	of Knowledge/ Perso		l l	O I U N T	N O	A	C O S	Food Temperature Control/ Identification	R
	21 Person in charge pre	sent, demonstration of			/				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	and perform duties/ Cert	illied 1 ood Wallager (C								
		υ `	,		V				28. Proper Date Marking and disposition Good	
	and perform duties/ Cert 1 22. Food Handler/ no ur 4 with cert and 2 new Safe Water, Recor	nauthorized persons/ per / rdkeeping and Food P Labeling	ersonnel		\(\tau \)					
	and perform duties/ Cert 1 22. Food Handler/ no ur 4 with cert and 2 new Safe Water, Recor 23. Hot and Cold Water See attached	authorized persons/per/ cdkeeping and Food P Labeling available; adequate pr	Package essure, safe		\(\cdot\)				Good 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Angie Hill	Print:	Title: Person In Charge/ Owner Supervisor
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Utley middle school		Physical Address: TL Townsend		City/State: Rockw	rall License/Permit # Food 6676	Page	e <u>2</u> of <u>2</u>			
			TEMPERATURE OBSERVA			•				
Item/Loc		Temp F	Item/Location	Temp I			Temp			
Line 4			Milk cooler line	3 Off	Line 1 cp / hp		39/146			
Steam table		136/137	Line 2		Wic					
Milk		41	Juice unit / ice crean	າ. 28/5.	4 Milk		41			
Hot pass		154	Cold pass	36	Tomatoes		39			
Cold pass		39	Chicken / sample	28/3	8 Lettuce		40			
Line 3			Hot pass	153	Pizza slice		41			
Cold pass/ hot pass/ steak fingers		32/152 / 149	Freezer well	10	Sample tray		40			
5	Steam table	Na	Line 1 milk	31	Wif	•	10			
		OF	SERVATIONS AND CORRECT	IVE ACTION	ONS					
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: temps in F	TABLISHME	ENT HAS BEEN MADE. YOUR ATTEN	TION IS DI	RECTED TO THE CONDITIONS OBS	SERVED A	ND			
		100/105	s at 4 hand sink							
	Hot water at hand sink 100/105 at 4 hand sink Three comp sink hot water 120 plus									
	High temps machine -		•							
			one on prewash side and	one on a	after wash side					
	Watch pipe wrapping i									
			nat back siphonage device	is workii	ng at mop sink					
W			<u> </u>			at insc)			
35										
	wings and burgers cooked and placed on cart in wif 28/29 - both wrapped to confirm proper cool down									
W	Watch for condensation	n / frost	in coolers							
	Both wic and wif are over stocked!									
	Employee health polic	y posted								
42	Need to clean remaini	ng fan gı	uard in wic							
	Addressed:									
	Addressed: Wall In mop room added FRP									
	Condensation in freez									
	Fan guards replaced									
	Early head start -									
	Special diet requests									
	Food is packaged with sealed film top / or Saran or bags									
		Temps taken when cooked / packaged and placed into pass thru units/ region 10 picks up in rolling								
	Cambro unit and temps taken when arrives to center - to confirm									
Received (signature)	See abov	/e	Print:		Title: Person In Char	ge/ Owner				
Inspected (signature)		itrick	Print:							
	100000 1001 1000				Samples: Y N	# collect	ed			