Follow-up fee of \$50.00 is required after 1st Followup Retail Food Establishment Inspection Repor City of Rockwall Date: Time in:									 First aid kit Allergy policy/training Vomit clean up Employee health 									
								^{rmit #}					Food hand	Food handlers Food managers 2 Page		2		
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner N							4	-Inve	estig	atio	n	5-CO/Construction * Number of Repeat V	6-Other	TOTAL/SCO	RE		
Utl	Utley middle school RISD						vanie.				-		✓ Number of Violation	ns COS:	8/92/	Δ		
	ysic: Towr			ess:		Pest co School			Ho Jun	ood ie 202	21			e trap : I contract	Follow-up: Yes 🖌 No 🗌	0/52/7		
Ma					Status: Out = not in components in the OUT box for	$\frac{IN}{IN} = in compr each numbered item$	oliance NG Mark	$\mathbf{O} = \text{not}$ \mathbf{I} in ap						pplicable COS = corrected , NA, COS	on site \mathbf{R} = repeat vic Mark an $$ in appropri	lation W-Wate ate box for R	2h	
Co	mnli	once	Sta	tne	Prio	ority Items (3 Poin			ire In		diate	Cor	rrect	tive Action not to exceed 3	days			
O U T	I N	N N C 0 A 0 S (F = degrees Fahrenheit)				R		D I J N	Ν	Ν	С	Employee Health						
		~			1. Proper cooling time and temperature					~	,			12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting				
3				~	2. Proper Cold Holding temperature(41°F/ 45°F) Discarded					~	,			13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Move poster to hand sink				
	~		3. Proper Hot Holding temperature(135°F)										Preventing	ıds				
	4. Proper cooking time and temperature Logs						14. Hands cleaned and properly washed/ G				operly washed/ Gloves u	used properly						
	5. Proper reheating procedure for hot holding (165°F in 2 Hours)							~	•			15. No bare hand contact w alternate method properly Gloves						
		~			6. Time as a Public Hea	alth Control; procedur	res & records							Highly St	Highly Susceptible Populations			
					Ap	Approved Source				Pa Pa				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Precooked				
	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction						Chemicals					Chemicals						
	~				8. Food Received at pro Logging	oper temperature				~	,			17. Food additives; approv & Vegetables Water		-		
				1		n from Contaminatio				~	•			18. Toxic substances prope Watch storage over		d used		
	 9. Food Separated & protected, prevented during food preparation, storage, display, and tasting 						Water/ Plumbin					ater/ Plumbing						
	 I0. Food contact surfaces and Returnables; Cleaned and Sanitized at 200 ppm/temperature 160 SR 					19. Water from approved source; Plumbing backflow device City approved												
		~			11. Proper disposition of reconditioned	of returned, previously	y served or			~	,			20. Approved Sewage/Was disposal	stewater Disposal Syste	m, proper		
0	I	N	N	С	Pri	iority Foundation	Items (2 Po	ints)	viola				-	rrective Action within 10 d	lays		R	
Ŭ T	Ň	0	A	Ö S		n of Knowledge/ Pers			Ŭ T	JN	N O	A	0 S	Food Tempera	ture Control/ Identific	ation		
	~				21. Person in charge pre and perform duties/ Cer	rtified Food Manager	(CFM)			~	,			27. Proper cooling method Maintain Product Tempera	ature	quate to		
	~				22. Food Handler/ no un	-	•			/	•			 28. Proper Date Marking a Good 29. Thermometers provide 		ed: Chemical/	_	
	Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe							Thermal test strips Move thermo to front area of coolers /										
	~				23. Not and Cold Water See attached 24. Required records av								1	Permit Requireme 30. Food Establishment I	ent, Prerequisite for O	-		
	~				destruction); Packaged	Food labeled				~	'			Posted	× • •			
				[25. Compliance with Va		Process, and		_					31. Adequate handwashing	quipment, and Vendin g facilities: Accessible a		-	
	~				HACCP plan; Variance processing methods; ma Logs show time	anufacturer instruction				~	•			supplied, used Confirmed 100	I.			
					Cons	sumer Advisory			w	/				32. Food and Non-food Co designed, constructed, and		e, properly		
	~				26. Posting of Consume foods (Disclosure/Remi	er Advisories; raw or inder/Buffet Plate)/ A	under cooked llergen Label			~	,			33. Warewashing Facilities Service sink or curb cleani		used/		
	T	N	N	C	Core Items (1 Poin	nt) Violations Requ	ire Corrective	Action	n Not		Exce N	ed 9(N	0 Da	tys or Next Inspection , Wi	hichever Comes First		R	
O U T	I N	N O	N A	C O S		of Food Contaminat		ĸ		JN	0	A	o s		od Identification		ĸ	
w					34. No Evidence of Inse animals Very small ga	ap at back door					~			41.Original container label	ling (Bulk Food)			
	~				35. Personal Cleanlines			Ц							sysical Facilities			
w	~				36. Wiping Cloths; prop Store in sanitiz	er / dry towel	on hook?	Щ	1					42. Non-Food Contact surf See 43. Adequate ventilation a		Proof yood	_	
1					37. Environmental cont Condensation 38. Approved thaving 1		orage	Щ	W		<u> </u>			43. Adequate ventilation a Watch in wif Wic 44. Garbage and Refuse pr			_	
		~	_						-	~	-			44. Garbage and Refuse pr 45. Physical facilities insta			_	
					39. Utensils, equipment	er Use of Utensils t, & linens; properly u	ised, stored,		1					See 46. Toilet Facilities; prope	rly constructed, supplied		+	
1					dried, & handled/ In us See 40. Single-service & sir	se utensils; properly u	sed		W		1			Watch paper to 47. Other Violations			<u> </u>	
1					and used See	×1 *1	-				~							

Retail Food Establishment Inspection Report

City of Rockwall

(signature) Received by: Sandra Foley	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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	nent Name: middle school	Physical Address: TL Townsend			State: ckwall		Page <u>2</u> of <u>2</u>			
Item/Loca	ation	Temp F	TEMPERATURE OBSERVA		NS Temp F	Item/Location	Temp F			
WIC		<u>ICmp I</u>	Line 3 cold wel	-	28	Milk on line 4	40-47			
	Margarine	37	Steam table rice / chicke		78/139	water unit	37			
	Tomatoes	38	Cold pass OOO / hot pass / m	nilk 17	73/29	Ice cream unit	-8.6			
Sa	ample meal	37	Line 2 cold well now	/ t 2	28/42	Water unit line 1	38			
	Wif	-5.8	Milk / cold pass / hot pa	SS 36,	6/169/35					
Line 4	cold well ambient	38/42	Steam table rice / chicke	en 14	45/148					
/ cold	l pass / hot pass	34/147	Line 1 milk / Be	v 3	38/	Cold well tomato) 41			
Steam t	able / sandwiches / pizza	151 / 139	Cold pass / hot pass / steam ta	ble ^{38/}	8/176/168	Tomato/ pizza	41/149			
OBSERVATIONS AND CORRECTIVE ACTIONS										
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:									
	Hot water 100 at hand sinks									
	Sanitizer in bucket 200 ppm									
45	Wic - clean floor under shelving									
37	Major condensation inside in wif and need to eliminate floor storage in wif (condensation dripping on boxes)									
07	Reminder to always cool hot foods without lids first then cover after cold									
37	Floor storage in dry storage to address Reminder to adjust speeze guard over exposed foods self service on lines									
	Reminder to adjust sneeze guard over exposed foods self service on lines Watch tongs placement as they are being placed back onto foods after touching									
	Watch tongs placement as they are being placed back onto foods after touching Milk cooler on line 1 is holding 40 choco milk middle row and 47 white milk on bottom row									
	Always best to place thermo in warmest location neat front area									
40	Avoid using card board under snacks on racks on counter									
	Ice machine out of ord	ler								
	Dishmachine 160 SR									
45	To address wall aroun	d mop sir	nk - add FRP							
	Watch paper towels or	n restroor	n							
	To have milk cooler lo									
45	Deep clean flooring -various areas									
Received (signature)	by: See abov by: Kelly kírkpo	/e	Print:			Title: Person In Charge/ Ow	ner			
Inspected (signature)	by:	<i>+</i> 7	Print:							
		urick	/ KS			Samples: Y N # co	lected			