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: 08/16/202	Time in: 2 10:27	Time out: <b>11:20</b>	Food		80					Food handlers Food managers Page 1 of _	2_
	ection: 1-Routine	2-Follow Up	3-Complai			nves	tiga	tion		5-CO/Construction 6-Other TOTAL/SCO	RE
Establishment Name: Williams middle school			Contact/Owner Name: RISD							* Number of Repeat Violations:  Y Number of Violations COS: etrap//waste oil Follow-up: Yes	
Physical Address Fm 552	Fm 552 School			Hood June 2						e trap//waste oil Follow-up: Yes No V	<u> </u>
Compliance Mark the appropria	te points in the OUT box for	each numbered item	Mark X		ropria	te box	for	IN, N	Ю,	plicable COS = corrected on site R = repeat violation W-Water NA, COS Mark an in appropriate box for R	:h
Compliance Status		rity Items (5 Pon	its) violations	Kequir	_	meau mplia				ive Action not to exceed 3 days	T
O I N N O A O				R	O U T	I N		A	C O S	Employee Health	R
	1. Proper cooling time a Batch cooking	Proper cooling time and temperature				/				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	2. Proper Cold Holding Watch	temperature(41°F/ 45	5°F)			•				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	<del> </del>
	3. Proper Hot Holding to See attached	emperature(135°F)								Poster at hand sink	
	See attached 4. Proper cooking time a				ı					Preventing Contamination by Hands  14. Hands cleaned and properly washed/ Gloves used properly	
	Logs	•	(1650E: 2			~					-
	5. Proper reheating proc Hours)	cedure for hot holding	g (165°F in 2			~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N. ) Gloves and utensils	
<b>/</b>	6. Time as a Public Hea Service and prep onk	lth Control; procedur	res & records							Highly Susceptible Populations	Ī
	App	proved Source				~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
	7. Food and ice obtained					_					
	good condition, safe, an destruction Labbatt		site							Chemicals	
	8. Food Received at pro On logs	oper temperature				<b>/</b>				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water only	
	Protection	from Contaminatio	n		1	~				18. Toxic substances properly identified, stored and used Stored low in mop roo	
	9. Food Separated & propreparation, storage, dis		ring food					•		Water/ Plumbing	
	10. Food contact surface Sanitized at 200		Cleaned and			/			+	19. Water from approved source; Plumbing installed; proper backflow device	
	11. Proper disposition or reconditioned Disca	of returned, previously				/				City approved  20. Approved Sewage/Wastewater Disposal System, proper disposal	
			Items (2 Poi	ints) vi	olati	ons F	Regu	uire (	Cor	rective Action within 10 days	
O I N N O A O T	Demonstration	of Knowledge/ Pers		R	O U T	I	N	N A	C O S	Food Temperature Control/ Identification	R
	21. Person in charge pre and perform duties/ Cer 2					/				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Watch	
	22. Food Handler/ no ur	nauthorized persons/ J	personnel			/				28. Proper Date Marking and disposition Yes	
	Safe Water, Recor	rdkeeping and Food Labeling	Package			~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Confirmed	
	23. Hot and Cold Water available; adequate pressure, safe See		pressure, safe	П	Į.					Permit Requirement, Prerequisite for Operation	T
	24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial					~				30. Food Establishment Permit (Current/ insp sign posted ) Posted	
	Conformance w	with Approved Proce								Utensils, Equipment, and Vending	
	25. Compliance with Va HACCP plan; Variance processing methods; ma	obtained for specializanufacturer instruction	zed			/				31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped	
	Logs show time	sumer Advisory			W	/				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
	26. Posting of Consume foods (Disclosure/Remi	er Advisories; raw or i	under cooked		H			+		Watch condition of cart and food containers  33. Warewashing Facilities; installed, maintained, used/ Somice sink or gurb cleaning facility provided.	+
	Attached to account	is						_		Service sink or curb cleaning facility provided  Confirmed	L
0 I N N		nt) Violations Requ	ire Corrective	Action .	Not a	I	N	_	Da <sub>.</sub> C	ys or Next Inspection , Whichever Comes First	R
U N O A G		of Food Contamination roo			U T	N	0		o S	Food Identification  41.Original container labeling (Bulk Food)	
1	animals Flies and bac	ck door				•				41.Offginal container labeling (Bulk Food)	
	25 P 101 "	. /		i I						Physical Facilities	
	35. Personal Cleanlines Stored low										_
w	36. Wiping Cloths; prop Stored in sanitize	perly used and stored r watch dry one			Ţ	<b>✓</b>				42. Non-Food Contact surfaces clean Watch	
w	36. Wiping Cloths; prop Stored in sanitize	perly used and stored r watch dry one			W	<b>/</b>				Watch 43. Adequate ventilation and lighting; designated areas used	
w	36. Wiping Cloths; prop Stored in sanitized 37. Environmental conta Watch	perly used and stored r watch dry one amination			-	<b>V</b>				Watch	
w	36. Wiping Cloths: prop Stored in sanitized 37. Environmental control Watch 38. Approved thawing r Wic	perly used and stored r watch dry one amination			-	<b>V</b>				Watch  43. Adequate ventilation and lighting; designated areas used Watch in pass thru units  44. Garbage and Refuse properly disposed; facilities maintained  45. Physical facilities installed, maintained, and clean	
WV	36. Wiping Cloths: properties of the Stored in Sanitizer of Sanitizer	perly used and stored r watch dry one amination method	's around s		-	\ \ \ \				Watch  43. Adequate ventilation and lighting; designated areas used Watch in pass thru units  44. Garbage and Refuse properly disposed; facilities maintained  45. Physical facilities installed, maintained, and clean Watch for Maint items	
WV	36. Wiping Cloths: prop Stored in sanitized 37. Environmental control Watch 38. Approved thawing r Wic	perly used and stored r watch dry one amination method  er Use of Utensils  i., & linens; properly use utensils; properly use	's around s		-	ン ン ン				Watch  43. Adequate ventilation and lighting; designated areas used Watch in pass thru units  44. Garbage and Refuse properly disposed; facilities maintained  45. Physical facilities installed, maintained, and clean	

## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: (signature) Printed /covid Karen Siedloczek	Print:	Title: Person In Charge/ Owner Manager
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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	ment Name: .ms middle school	Physical A Fm 55		City/State: Rockwa		Food 6680	Page 2 of 2	
VVIIII	The finance series	1 111 33	TEMPERATURE OBSERVA		1	1 000 0000		
Item/Loc		Temp F	<u>Item/Location</u>	Temp F	Item/Location	1	<u>Tem</u> j	
Wic m		40	Beverage units			1 hot pass		
Tomatoes/ corn		40/41	Ice cream freeze	er 1.3	Pizza	/taco mea	at   136/1	
	Wif	8.9			C	old pass	34	
Line	2 freezer plates	28			Freezer well / surface		ce 38/2	
S	team tables	190/161				135/1		
	Slides	135/138			Ste	168/2		
Cold	Pass beans 39	40/41			Small steam table			
Hot	t pass/ beans	167/138						
_			SERVATIONS AND CORRECT					
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: ALL TEMPS T		NT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	CTED TO THE	CONDITIONS OBSERVI	ED AND	
	Hot water at hand sink	106 F						
	Avoid over stocking co							
	•		<ul> <li>doors open on both side</li> </ul>	es to provi	de lighting	for cleaning		
	•		ethermalized to hot hold		D' 1			
	•		does t return if not served					
	_		gether for ice baths when us	ing - this is	temporary	only and anything	placed in	
	The ice bath is for important Dishmachine reaching		<b>-</b>					
	_		ndles and paper towelsin mo	n room (sligt	ntly close ) nl:	ans to fix mon rack th	nat is on w	
34	Small hole at bottom of			p room (ong.	y 0.000 / p	and to lik mop rack a	100 011 11	
	Hot water at three con							
		<u> </u>	today over trash box car	<u> </u>				
	Sanitizer in buckets 20	00 ppm -	discussed storage					
	Restroom equipped w	ith hot wa	ater and etc 100 F					
					Ι.			
Received (signature)	See abov	⁄e	Print:		Ti	tle: Person In Charge/ O	wner	
Inspected			Print:					
(signature)	Kelly kirkpo	ıtrick	$\sqrt{RS}$		Sa	amples: Y N # c	ollected	