Follow-up fee of \$50.00 is required after 1st Followup

Retail Food Establishment Inspection Report

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

No meal	City of Rockwall
Service today will Followup. Friday	•

Da 08		6/2	20	20	Time in: 9:08	Time out: 10:10		License/Po)				Est. Type Risk Category Middle sch Med Page 1 of	_2_
	_			_	tion: 1-Routine	2-Follow U		3-Complai	- 1		-Inve	estiga	atior	n [5-CO/Construction 6-Other TOTAL/SCO)RE
		shme			ne: e school		Contac	t/Owner N	Vame	:					* Number of Repeat Violations: ✓ Number of Violations COS:	
Phy	ysica	al Ac	ddre	ess:		Pe	est control	:		Н	ood				e trap : Follow-up: Yes 0/100	/A
FM		Roc				$\frac{\text{Schompliance } \mathbf{IN} = in}{\text{Schompliance } \mathbf{IN}}$	hool contr		_		2020		-		s go LES No 🗹	
Ma					Status: Out = not in co points in the OUT box for	each numbered i	item	Mark ¶		ot obse appro					plicable COS = corrected on site R = repeat violation W-Wa NA, COS Mark an in appropriate box for R	tch
	1.		G.		Prio	rity Items (3	Points)	violations	Requ						ive Action not to exceed 3 days	
O U	mpn I N	nce N O	N A	C O	Time and Ten	nperature for F	Food Safet	y	R		Comp O I J N	N	N A	C O	Employee Heelth	R
T	14	U	A	s	(F = d 1. Proper cooling time a	egrees Fahrenhe				7		U	А	s	Employee Health 12. Management, food employees and conditional employees;	
		/			No left overs	and temperature					/	•			knowledge, responsibilities, and reporting	
					2. Proper Cold Holding	temperature(41	1°F/ 45°F)				 				13. Proper use of restriction and exclusion; No discharge from	_
1					See										eyes, nose, and mouth Policy	
	/				3. Proper Hot Holding t See	temperature(135	5°F)								Preventing Contamination by Hands	
		/			4. Proper cooking time No cooking from raw	and temperature	e				/				14. Hands cleaned and properly washed/ Gloves used properly	
					5. Proper reheating prod	cedure for hot he	olding (16	5°F in 2							15. No bare hand contact with ready to eat foods or approved	+
					Hours)										alternate method properly followed (APPROVED Y. N.) Gloves	
			/		6. Time as a Public Hea Service only	alth Control; pro	ocedures &	z records							Highly Susceptible Populations	
					Ap	proved Source					/				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Water	
	/				7. Food and ice obtaine good condition, safe, ar destruction			Good in							Chemicals	
	<u> </u>				8. Food Received at pro	oper temperature	e				_				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
[Protection	n from Contami	ination				V				Water 18. Toxic substances properly identified, stored and used Stored in laundry room	
	~				9. Food Separated & pr preparation, storage, dis			food							Water/ Plumbing	
	/				10. Food contact surfact Sanitized at 200						~				19. Water from approved source; Plumbing installed; proper backflow device City approved	
					11. Proper disposition of reconditioned	_	viously serv	ved or			_	,			20. Approved Sewage/Wastewater Disposal System, proper	+
	- 11				i ner			4600							uisposai	
						arded no			4	. ,	4:	n		C	disposal	
O U T	I N	N O	N A	C O S	Pri Demonstration	ority Founda	ation Ite	ms (2 Po	ints)	viola	J I	Req N O	uire N A	C C O S	rective Action within 10 days Food Temperature Control/ Identification	R
U	I N	N O	N A		Demonstration 21. Person in charge properties of the perform duties / Cere 2	ority Founda n of Knowledge esent, demonstra rtified Food Mar	ation Ite e/ Personne ation of kn nager (CFN	ms (2 Po	_) U	J I	N	N	C	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	R
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Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

	ment Name: Ams middle school	Physical A		Sity/State: Rockwal	I	License/Permit # Food 6680	Page	2 of 2			
			TEMPERATURE OBSERVAT								
Item/Loc		Temp F	Item/Location	Temp F	Item/Locat	<u></u>		Temp			
Hecei	ving temp yogurt	38	Line 2 hot plate	176	Ice cream unit not used		sed				
	Wic	39	Cold well just turned on								
	Tomatoes	39	Milk coolers not in use	!							
	Yogurt	38	Line 1								
	Freezer	4/5	Hot plate	140							
	Line 2		Hot pass	170							
	Cold pass	30	Cold pass ambient	36							
	Hot pass	150	Cold well	15							
	.	Ol	SERVATIONS AND CORRECTIV	E ACTION	NS						
Item Number		TABLISHMI	ENT HAS BEEN MADE. YOUR ATTENT	ON IS DIRE	CTED TO TH	HE CONDITIONS OBSER	VED AN	ID.			
	NOTED BELOW.										
	Hot water at hand sink / three comp - 118/122										
	Keep an eye on cutting boards All modes will be places into containers / bags no self service / banded out by staff										
	All meals will be places into containers / bags no self service / handed out by staff Watch lighting in wic and wif										
	Watch lighting in wic and wif										
	Sanitizer in buckets - 200 ppm Foods in cold and hot pass already containerized										
		•		arved in l	citchen						
	Also doing curbside pick up of bagged meals Samee as served in kitchen.										
	Not using steam table nor sandwich units etc Keep an eye on the ice machine interior and deflector panel										
	Hot water in restroom 100										
	Gloves used										
	Time frame from cooking to service is										
	Logs reflect good temps										
	Using quats product for food contact and then also for non food contact - different mixes										
	Cooking for 4 lunches and 1 curbside										
	9:30 cook time - served at 11:10										
	10:45 cook time - served 11:45										
	11:30 cook time - served at 12:15										
	12:00 cook time served at 12:10 curbside										
	1.2.5 555. Millo 551754 dt 12.55/1.55 54185/45										
COVID	Employees screened	/ masks /	socialDistancing /								
SOVID	Employees screened / masks / socialDistancing / Social distancing stickers and plexiglass at pos / sanitizing com areas with quats										
Received	l by:		Print:	oom ale	us willi q	Title: Person In Charge/	Owner				
(signature)	See abou	e/e									
Inspected	d by:		Print:								
(signature)	'Kelly Kírkpa	ıtrick	\mathcal{RS}			a 1 **		,			
	Kelly Kirkpo (Revised 09-2015)	utrick	/RS			Samples: Y N #	collecte	:d			