\$50.00 reinspection fee required after 1st Followup

Retail Food Establishment Inspection Report City of Rockwall

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

08/		/20	21	10:15	10:51	Food 66)				Middle school Med Page 1 of	2
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner N				3-Complaint	4-Investigation					5-CO/Construction 6-Other TOTAL/SCO * Number of Repeat Violations:	RE		
Willia	Williams middle school RISD				SD	1			1		✓ Number of Violations COS:	/Δ	
	Physical Address: Pest control : School					Hoo June			Grea Sumr		trup.		
Mark				tatus: Out = not in copoints in the OUT box for	ompliance IN = in compliance item	NO = not Mark $$ in a						plicable $COS = corrected on site R = repeat violation W-Wat NA, COS Mark an In appropriate box for R$	ch
							ire Im	media	ıte (Corre	ctiv	ve Action not to exceed 3 days	
O I	Compliance Status				afety R	OU		N	N C A C	C	Employee Health	R	
Т			S	(F = 0) 1. Proper cooling time	degrees Fahrenheit) and temperature		T		-	S	3	12. Management, food employees and conditional employees;	
	/							/				knowledge, responsibilities, and reporting	
7				2. Proper Cold Holding	g temperature(41°F/ 45	°F)		/				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
4	•			3. Proper Hot Holding See	temperature(135°F)							Preventing Contamination by Hands	
~	,			4. Proper cooking time	and temperature			•/	1			14. Hands cleaned and properly washed/ Gloves used properly	
				5. Proper reheating pro	ocedure for hot holding	(165°F in 2			+			15. No bare hand contact with ready to eat foods or approved	+
	~			Hours)								alternate method properly followed (APPROVED $Y_{}N_{}$) Gloves used	
		/		6. Time as a Public He Service only	ealth Control; procedure	es & records						Highly Susceptible Populations	
				Aj	oproved Source			/				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
					ed from approved source and unadulterated; paras							Observala	
				destruction Labatt	and oak farms							Chemicals	
7				8. Food Received at pr Logs	oper temperature			/				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
					n from Contamination	2	H	•				Water only 18. Toxic substances properly identified, stored and used	+
				9. Food Separated & p	rotected, prevented dur							Watch	
~				preparation, storage, d No raw used								Water/ Plumbing	
V				10. Food contact surface Sanitized at 200	ces and Returnables ; C ppm/temperature	cleaned and		/			•	19. Water from approved source; Plumbing installed; proper backflow device	
		,		11. Proper disposition	of returned, previously							City approved 20. Approved Sewage/Wastewater Disposal System, proper	+
Ш				reconditioned No r		(2 D : 1)						disposal	
O I U N		N A	COO		n of Knowledge/ Person	R	O U	I I	N	N C	C O	Food Temperature Control/ Identification	R
T	,		S		resent, demonstration o		T	/		S		27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
•	,			22. Food Handler/ no u	unauthorized persons/ p	personnel		•				28. Proper Date Marking and disposition	-
		L		3 handlers	ordkeeping and Food	Doglago	Н	•			+	29. Thermometers provided, accurate, and calibrated; Chemical/	_
				Safe water, Reco	Labeling	гаскаде		/				Thermal test strips Calibrating weekly	
~					er available; adequate p	·						Permit Requirement, Prerequisite for Operation	
V				24. Required records a destruction); Packaged Commercial	vailable (shellstock tag I Food labeled	s; parasite		/				30. Food Establishment Permit (Current/ insp sign posted)	
					with Approved Proce Variance, Specialized P.							Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly	
•				HACCP plan; Varianc processing methods; m	e obtained for specialized anufacturer instruction	red		/				supplied, used Equipped	
		_		Logs Cor	nsumer Advisory							32. Food and Non-food Contact surfaces cleanable, properly	
				26 Pasting of Consum	A 4			_				designed, constructed, and used Watch condition of cutting boards 33. Warewashing Facilities; installed, maintained, used/	_
V				foods (Disclosure/Ren	ner Advisories; raw or u ninder/Buffet Plate)/ Al to each child's acco	lergen Label		~				Service sink or curb cleaning facility provided Confirmed machine	
						ire Corrective Actio						ys or Next Inspection , Whichever Comes First	
O I U N T	N O	N A	C O S	Prevention	of Food Contaminati	on R	O U T			N C A C S	0	Food Identification	R
V	1			34. No Evidence of Insanimals Watch back	sect contamination, rod	ent/other		~	1			41.Original container labeling (Bulk Food)	
~	•			35. Personal Cleanline Store on both	ss/eating, drinking or to	obacco use						Physical Facilities	
-	1			36. Wiping Cloths; pro	operly used and stored			~	Ī			42. Non-Food Contact surfaces clean Watch	
	~	•		37. Environmental con Watch	tamination			~	1		t	43. Adequate ventilation and lighting; designated areas used Watch inside Wif / wic	1
-	1			38. Approved thawing	method		Ħ	~			\dagger	44. Garbage and Refuse properly disposed; facilities maintained	
					per Use of Utensils			~	1		\dagger	45. Physical facilities installed, maintained, and clean See	\dagger
\\\a_{1}	,				nt, & linens; properly us				1			46. Toilet Facilities; properly constructed, supplied, and clean	†
V V				See	ingle-use articles; prope		H		+		+	Equipped 47. Other Violations	+
W				and used See	5			V					

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Karen siedloezek	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Williams middleSchool	Physical A Daltor		ity/State: Rockwal	License/Permit # Food 6680	Page <u>2</u> of <u>2</u>				
		TEMPERATURE OBSERVAT							
Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp 1				
Wic	34/35	Cold paaa not working not used		Milk coolers					
Milk	39	Hot pass line 2	189	29/30/34/33					
Turkey / tomatoes	36/38	Chicken	182	Ice cream	-42				
Wif	0	Line 1 cold plates / well	29/						
Line 2		Hot pass	171/185						
Steam tables	183-204	Cold pass	41						
Slides	142/155	Steam tables	171/184						
Cold well	15/								
Item AN INSPECTION OF VOLUE		SERVATIONS AND CORRECTIVE			ED AND				
Number NOTED BELOW: all temps F	ESTABLISHME	ENT HAS BEEN MADE. YOUR ATTENT!	ON IS DIRE	CTED TO THE CONDITIONS OBSERV	ED AND				
· · · · ·		cet at 200 ppm -best to soak	cloths p	rior to placing into Sani bud	ket				
Hot water at hand sir		<u>'</u>							
W Best to store new foo									
Using ice and water									
Watch over stocking	-		laa nana	ar towala					
·		Placement in laundry room a	uso pape	er towels					
	Dishmachine at 160 surface reading Watch what is stored under bug, light no food								
	Watch what is stored under bug light no food Receiving log on outside of wice								
Troobiving log on out	Receiving log on outside of wic								
·									
Received by: See abo	VA	Print:		Title: Person In Charge/ (Owner				
Inspected by:	V C	Print:							
Inspected by: (signature) Kelly kirkp	atríck	\mathcal{RS}		Complete V V "	nallant-J				
				Samples: Y N # o	collected				