\$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

Date: 02/03/202	21	Time in: 9:45	Time out: 10:28	Food		80					Middle High Page 1 of 2
Purpose of Ins	pect	ion: 1-Routine	2-Follow Up	3-Compla	int	_	nvest	iga	tion		5-CO/Construction 6-Other TOTAL/SCOR
Establishment N Willams mide		e:	Co RIS	ntact/Owner N SD	Name:						* Number of Repeat Violations: Vumber of Violations COS:
Physical Addres Fm 552	ss:		Pest cor S hookCo	ontract		Hoo 08/20			Gre Sun		e trap : Follow-up: Yes O/100/A
Complian Mark the appropr	ce St	atus: Out = not in con	mpliance IN = in complete in many interest in many intere	liance No	O = not o						plicable COS = corrected on site R = repeat violation W-Watch
					-	e Im	media	ate (Corr	ecti	ive Action not to exceed 3 days
O I N N U N O A	C O		perature for Food Sa	afety	R	O		N	N	C O	Employee Health
T	S	1. Proper cooling time a	egrees Fahrenheit) nd temperature			T				S	12. Management, food employees and conditional employees;
		Avoiding leftor					/				knowledge, responsibilities, and reporting
		2. Proper Cold Holding See	temperature(41°F/ 45	°F)			/				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth
		3. Proper Hot Holding to See	emperature(135°F)								Screening at home and at arrival Preventing Contamination by Hands
~		4. Proper cooking time a Logs / all precooked	and temperature				/				14. Hands cleaned and properly washed/ Gloves used properly
•		5. Proper reheating proce Hours)	edure for hot holding	(165°F in 2		П	_			-	15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)
		6. Time as a Public Heal	lth Control; procedure	es & records		Ц					Gloves
		Service only	· ^								Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered
			proved Source				/				Pasteurized eggs used when required PreCooked / or liquid pasteurized
		7. Food and ice obtained good condition, safe, and destruction									Chemicals
		8. Food Received at prop	per temperature				<u> </u>		T		17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water only
		Protection	from Contamination	n			1				18. Toxic substances properly identified, stored and used Stored in mop room
		9. Food Separated & propreparation, storage, dis		ring food							Water/ Plumbing
		No raw meats received all p	orecooked	Cleaned and	\vdash			_			19. Water from approved source; Plumbing installed; proper
		Sanitized at 200 p	ppm/temperature 16	0 surface			/				backflow device City approved
		11. Proper disposition of reconditioned Disca		served or			/				20. Approved Sewage/Wastewater Disposal System, proper disposal
	<u> </u>			Items (2 Po	ints) vi				uire (Cor	rective Action within 10 days
O I N N N T O A	C O S	Demonstration	of Knowledge/ Person	onnel	R	O U T	I N		A	C O S	Food Temperature Control/ Identification
		21. Person in charge pre and perform duties/ Cert					/				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature
		1 22. Food Handler/ no un 4	nauthorized persons/ p	personnel		Н					28. Proper Date Marking and disposition
			dkeeping and Food			H					Great 29. Thermometers provided, accurate, and calibrated; Chemical/
			Labeling								Thermal test strips Daily
		23. Hot and Cold Water24. Required records ava						_	1		Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted)
		destruction); Packaged F Commercial		s, parasic			/				Need 2021
		Conformance w 25. Compliance with Va	vith Approved Proce								Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly
		HACCP plan; Variance processing methods; mar	obtained for specializ nufacturer instruction	ed			/				supplied, used Equipped
		Logs show time Cons	and temps umer Advisory			H					32. Food and Non-food Contact surfaces cleanable, properly
							/				designed, constructed, and used Keep an eye on cutting boards
		26. Posting of Consumer foods (Disclosure/Remin Allergies attached to	nder/Buffet Plate)/ Al			(~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided
0 I N N	С	Core Items (1 Point	t) Violations Requi	ire Corrective	Action R	Not t				Da;	ys or Next Inspection , Whichever Comes First
U N O A	o S		of Food Contaminati			U T			A	o S	Food Identification
		34. No Evidence of Inse animals					/				41.Original container labeling (Bulk Food)
	\downarrow	35. Personal Cleanliness Stored low 36. Wiping Cloths; prop	erly used and stored	ooacco use			اء				Physical Facilities 42. Non-Food Contact surfaces clean
	-	Stored in saniti 37. Environmental conta	zer			\square	/	_		-	Watch 43. Adequate ventilation and lighting; designated areas used
	-					\square	/	4			Watch inside units 43. Adequate ventuation and fighting; designated areas used Watch inside units 44. Garbage and Refuse properly disposed; facilities maintained
		38. Approved thawing n Pull thaw and co					/	4			Watch 45. Physical facilities installed, maintained, and clean
		<u> </u>	r Use of Utensils	end stored		\square	/			_	Watch 46. Toilet Facilities; properly constructed, supplied, and clean
		39. Utensils, equipment, dried, & handled/ In use	e utensils; properly us	ed			~				Equipped
		40. Single-service & single and used Always		erly stored							47. Other Violations

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Temple Semi-direction Semi-directi	Establishment Name: Williams middle	Physical A FM 55		ity/State: Rockwall	License/Permit # Food 6680	Page 2 of 2									
Tomatoes 38 Green beans (just portioned) 149 Marg 37 Line 1 Wif -2 Hot pass 165 Line 2 Nugget / strips 145/149 Cold pass 36 Hot plate 145 Cold well for milk and cold items 34/35 Cold well 21 Hot plate 139-158 OBSERVATIONS AND CORRECTIVE ACTIONS The mark Number of the plate 139-158 OBSERVATIONS AND CORRECTIVE ACTIONS Hot water -125 F hand sink and three comp 1291 All floods are served in disposable containers / no selfService Date marking looks good Not using line 2 entirely currently Sanitizer in bucket 200 ppm Icing down milk for service on line - handled by staff only Ex: hot veggies placed into styro with lid / placed into warmer 172-197 then placed on hot plate for service on beach into earnest until next meal / anything left over - discarded Dishmachine -confirmed high temps using 160 label Gloves and utensils used to touch rte Watch paper towels storage in mop room Calibrating thermos daily Bridge: Title: Pressu in Charge Observed Description: Title: Pressu in Charge Obse			TEMPERATURE OBSERVAT	IONS											
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