Followup Fee of \$50.00 after First Followup

## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

## City of Rockwall

7/8/25			12:35 1:25 Day			Dayo	care-9045						<b>3</b>	24	Page <u>1</u> of <u>2</u>					
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complate Establishment Name: Contact/Owner							int	4	4-Investigation				5-CO/Construction	6-Other TOTAL/SCO		,				
Primrose School of Rockwall Bailey Guildo														Number of Repeat Viola Number of Violations Co	3/97/A					
Physical Address: 3115 Ridge Road Rockwall, Tx  Pest control: Stealth 6/22/26													e trap :/ waste oil a's Best 10/19/24 750g							
Ma	rk tl	C <b>om</b>	plia:	nce S	Status: Out = not in corpoints in the OUT box for	mpliance IN = in o	complian tem	ice No		ot obse					plicable COS = corrected on sox for IN, NO, NA, COS Mar	site <b>R</b> = repeat vio	plation W= Watch the box for R			
										uire I	mme	diate	Cor	rect	ive Action not to exceed 3 day					
O U	I I N	N O	Sta N A	C	Time and Temperature for Food Safety					Ţ	I J N		N A	C 0	Employee Health					
Т		~		S	1. Proper cooling time and temperature No leftovers					1	~			s ✓	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	~				2. Proper Cold Holding temperature(41°F/45°F)  See  2. Proper Hot Holding temperature(41°F/45°F)						~				13. Proper use of restriction are eyes, nose, and mouth Employee health form		charge from			
		<b>/</b>			Proper Hot Holding temperature(135°F)      Proper cooking time and temperature										Preventing Con	ntamination by Han	nds			
	<b>/</b>				4. Proper cooking time and temperature						/			/	14. Hands cleaned and proper					
		~			5. Proper reheating procedure for hot holding (165°F in 2 Hours)						•				15. No bare hand contact with alternate method properly follo Gloves & utensils	ready to eat foods o owed (APPROVED	or approved O Y <sub></sub> N <sub></sub> )			
		~	6. Time as a Public Health Control; procedures & records										9 •	eptible Populations						
					7	proved Source					•				16. Pasteurized foods used; pro Pasteurized eggs used when re Using shelled egg	equired	fered			
	~	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction US Foods / Sams								Chemicals										
	~		8. Food Received at proper temperature Checking							~				17. Food additives; approved a & Vegetables Water	and properly stored;	Washing Fruits				
				<b>Protection from Contamination</b>							/				18. Toxic substances properly Store low and se	identified, stored an	id used			
	~				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting										Water	r/ Plumbing				
	~				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _200_ ppm/temperature						~			1	19. Water from approved sour backflow device  City approved					
	~		11. Proper disposition of returned, previously served or reconditioned No returns						~				20. Approved Sewage/Wastew disposal	vater Disposal Syster	m, proper					
		Priority Foundation Items (2 Po																		
0	I	N	N	C	Prio	ority Founda	tion It	ems (2 Po			_	_			rective Action within 10 days	1		R		
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge/	Personi	nel	ints)	viola	I J N	_	nire N A	Cor C O S	·	e Control/ Identific		R		
U				0	Demonstration  21. Person in charge pre and perform duties/ Cert	of Knowledge/ sent, demonstratified Food Man	Persona tion of k pager (CF	nel nowledge, FM)		J	I J N	N	N	C O	Food Temperature 27. Proper cooling method use Maintain Product Temperature	e Control/ Identificed; Equipment Adec	eation	R		
U				0	Demonstration  21. Person in charge pre and perform duties/ Cert  3  22. Food Handler/ no ur  24	of Knowledge/ sent, demonstrat tified Food Man- nauthorized person	tion of k tager (CF ons/ pers	nowledge, FM) sonnel		J	I N	N	N	C O	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and o No date labels on ope	e Control/ Identificed; Equipment Adece No leftovers disposition aned items	quate to	R		
U				0	Demonstration  21. Person in charge pre and perform duties/ Cert  3  22. Food Handler/ no ur  24  Safe Water, Recor	of Knowledge/ sent, demonstratified Food Man- nauthorized perso dkeeping and I Labeling	tion of k lager (CF ons/ pers	nowledge, FM) sonnel		( [	I N	N	N	C O	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and on No date labels on ope 29. Thermometers provided, at Thermal test strips Digital thermo and	e Control/ Identificed; Equipment Adeced; Equipment Adeced No leftovers disposition need items ccurate, and calibrated Strips curr	quate to ed; Chemical/	R		
U				0	Demonstration  21. Person in charge pre and perform duties/ Cert 3  22. Food Handler/ no ur 24  Safe Water, Recor 23. Hot and Cold Water 128, Great pre 24. Required records av.	of Knowledge/ sent, demonstratified Food Man authorized persor dkeeping and I Labeling available; adequessure ailable (shellstoo	Personn tion of k lager (CF ons/ pers Food Pac	nowledge, FM) Sonnel ckage		2	I N	N	N	C O	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and No date labels on ope 29. Thermometers provided, as Thermal test strips Digital thermo and Permit Requirement, 30. Food Establishment Permit	e Control/ Identificed; Equipment Adeced; Equipment Adeced No leftovers disposition need items and calibrated strips currently. Prerequisite for O	eation quate to ed; Chemical/ Cent peration	R		
U				0	Demonstration  21. Person in charge pre and perform duties/ Cert 3  22. Food Handler/ no ur 24  Safe Water, Record  23. Hot and Cold Water 128, Great pre 24. Required records avidestruction); Packaged I Commercial	of Knowledge/ sent, demonstrat tified Food Man nauthorized perso dkeeping and I Labeling available; adeques eSSUTE ailable (shellstor Food labeled	Personn tion of k lager (CF ons/ pers Food Pac uate pres ck tags; p	nowledge, FM)  sonnel  ckage  ssure, safe parasite		( [	I N	N	N	C O	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and No date labels on ope 29. Thermometers provided, as Thermal test strips Digital thermo and Permit Requirement,	e Control/ Identificed; Equipment Adeced; Equipment Adeced No leftovers disposition need items and calibrated strips currently. Prerequisite for O	eation quate to ed; Chemical/ Cent peration	R		
U				0	Demonstration  21. Person in charge pre and perform duties/ Cert 3  22. Food Handler/ no ur 24  Safe Water, Recor  23. Hot and Cold Water 128, Great pre 24. Required records av destruction); Packaged I Commercial  Conformance w 25. Compliance with Va	of Knowledge/ sent, demonstrat tified Food Man nauthorized perso dkeeping and I Labeling available; adeques SSUFE ailable (shellstoo Food labeled with Approved I priance, Specializ	Proceduzed Proc	nowledge, FM) sonnel ckage ssure, safe parasite		2	I N	N	N	C O	Food Temperature  27. Proper cooling method use Maintain Product Temperature  28. Proper Date Marking and o No date labels on ope 29. Thermometers provided, a Thermal test strips Digital thermo and Permit Requirement,  30. Food Establishment Perr Posted, expired  Utensils, Equi 31. Adequate handwashing fac	e Control/ Identificed; Equipment Adeced; Equipment Adeced No leftovers disposition need items and calibrated Strips currently. Prerequisite for Omit/Inspection Currently.	quate to  ed; Chemical/  rent peration ent/ insp posted	R		
U				0	21. Person in charge pre and perform duties/ Cert 3 22. Food Handler/ no ur 24  Safe Water, Recor 23. Hot and Cold Water 128, Great pre 24. Required records avegestruction); Packaged I Commercial  Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma	of Knowledge/ sent, demonstratified Food Man. nauthorized perso dkeeping and I Labeling available; adequessure ailable (shellstoo Food labeled with Approved I rriance, Specialli obtained for spe nufacturer instru	tion of k hager (CF ons/ pers  Food Par uate pres ck tags; p  Procedu zed Proce ecialized uctions	nowledge, FM) sonnel ckage ssure, safe parasite		2	I N	N	N	C O	Food Temperature  27. Proper cooling method use Maintain Product Temperature  28. Proper Date Marking and on No date labels on ope  29. Thermometers provided, and Thermal test strips  Digital thermo and Permit Requirement,  30. Food Establishment Permit Posted, expired  Utensils, Equip  31. Adequate handwashing facuspplied, used Equipped	e Control/ Identificed; Equipment Adeced; Equipment Adeced; Equipment Adeced items and calibrated astrips currate, and calibrated astrips currate, and calibrated items.  Prerequisite for Omit/Inspection Currate, and Vendin cilities: Accessible as	eation quate to  ed; Chemical/  ent peration ent/ insp posted eg nd properly	R		
U				0	21. Person in charge pre and perform duties/ Cert 3 22. Food Handler/ no ur 24  Safe Water, Recor 23. Hot and Cold Water 128, Great pre 24. Required records avidestruction); Packaged I Commercial  Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma	of Knowledge/ sent, demonstratified Food Man hauthorized perso dkeeping and I Labeling available; adequessure ailable (shellstoo Food labeled with Approved I rriance, Specializ obtained for spe nufacturer instru umer Advisory	tion of k lager (CF ons/ pers  Food Pac uate pres ck tags; p  Procedu zed Proc ccialized uctions	nowledge, FM)  sonnel  ckage  sure, safe parasite  res ess, and		2	D I N	N	N	C O	Food Temperature  27. Proper cooling method use Maintain Product Temperature  28. Proper Date Marking and of No date labels on ope  29. Thermometers provided, at Thermal test strips  Digital thermo and Permit Requirement,  30. Food Establishment Perm Posted, expired  Utensils, Equip  31. Adequate handwashing facts supplied, used Equipped  32. Food and Non-food Contact designed, constructed, and used	e Control/ Identificed; Equipment Adeced; Equipment Adeced No leftovers disposition and items and calibrated Strips Current Prerequisite for Omit/Inspection Current Adventing illities: Accessible and ct surfaces cleanable and	eation  quate to  ed; Chemical/  rent  peration  ent/ insp posted  g  nd properly  e, properly			
U				0	21. Person in charge pre and perform duties/ Cert 3 22. Food Handler/ no ur 24  Safe Water, Recor 23. Hot and Cold Water 128, Great pre 24. Required records av. destruction); Packaged I Commercial  Conformance with Va HACCP plan; Variance processing methods; ma Cons 26. Posting of Consume foods (Disclosure/Remin List of kids with aller	of Knowledge/ sent, demonstratified Food Man- nauthorized perso dkeeping and I Labeling available; adequestic (Special Special II avance, Special	tion of k tager (CF ons/ pers food Pac uate pres ck tags; p Procedu zed Proc cialized uctions  w or und e)/ Aller	nowledge, FM) sonnel ckage sure, safe parasite res ess, and er cooked gen Label	R	2 V		N O	N A	COSS	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and on No date labels on ope 29. Thermometers provided, at Thermal test strips Digital thermo and Permit Requirement, 30. Food Establishment Perm Posted, expired  Utensils, Equip 31. Adequate handwashing facts supplied, used Equipped  32. Food and Non-food Contact designed, constructed, and use 33. Warewashing Facilities; in Service sink or curb cleaning in Equipped	e Control/ Identificed; Equipment Adeced; Equipment Adeced is Pooled in the Pooled items and calibrated at the Pooled items and calibrated items.  Currequisite for Omit/Inspection Currepment, and Vending cilities: Accessible and calibrated installed, maintained, facility provided	eation  quate to  ed; Chemical/  rent  peration  ent/ insp posted  g  nd properly  e, properly			
U T			A	O S	21. Person in charge pre and perform duties/ Cert 3 22. Food Handler/ no ur 24  Safe Water, Recor 23. Hot and Cold Water 128, Great pre 24. Required records av destruction); Packaged I Commercial  Conformance with Va HACCP plan; Variance processing methods; ma Cons 26. Posting of Consume foods (Disclosure/Remit List of kids with aller Core Items (1 Poin 2015).	of Knowledge/ sent, demonstratified Food Man- nauthorized persord dkeeping and H Labeling available; adeques Sure ailable (shellstoo Food labeled with Approved H uriance, Specialia obtained for spee nufacturer instrumer Advisory r Advisories; rav nder/Buffet Plate gens t) Violations I	tion of k hager (CF ons/ pers  Food Pac uate pres ck tags; p  Procedur zed Procecialized uctions  w or und e)/ Aller  Require	nowledge, FM) sonnel ckage sure, safe parasite res ess, and er cooked gen Label	R	2 V	V V V V V V V V V V V V V V V V V V V	N O	N A N N N N N N N N N N N N N N N N N N	COSS	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and on No date labels on ope 29. Thermometers provided, as Thermal test strips Digital thermo and Permit Requirement, 30. Food Establishment Perm Posted, expired  Utensils, Equip 31. Adequate handwashing facts supplied, used Equipped  32. Food and Non-food Contact designed, constructed, and use 33. Warewashing Facilities; in Service sink or curb cleaning for Equipped sys or Next Inspection, Which	e Control/ Identificed; Equipment Adeced; Equipment Adeced is Pooled in the Pooled items and calibrated at the Pooled items and calibrated items.  Currequisite for Omit/Inspection Currepment, and Vending cilities: Accessible and calibrated installed, maintained, facility provided	eation quate to  ed; Chemical/  cent  peration  ent/ insp posted  g  nd properly  e, properly  used/			
U T O U T T	N V V V V V V V V V V V V V V V V V V V	N	A	OS	21. Person in charge pre and perform duties/ Cert 3 22. Food Handler/ no ur 24  Safe Water, Recor 23. Hot and Cold Water 128, Great pre 24. Required records av. destruction); Packaged I Commercial  Conformance with Va HACCP plan; Variance processing methods; ma  Cons 26. Posting of Consume foods (Disclosure/Remin List of kids with aller Core Items (1 Poin Prevention of 34. No Evidence of Inse	of Knowledge/ sent, demonstratified Food Man- nauthorized persor dkeeping and I Labeling available; adequesSUFE ailable (shellstor Food labeled with Approved I triance, Specialit obtained for spenufacturer instrumer Advisory r Advisories; ray nder/Buffet Plate gens t) Violations I of Food Contam	tion of k hager (CF ons/ person tion of k hager (CF ons/ person p	nowledge, FM) sonnel ckage sure, safe parasite res ess, and er cooked gen Label Corrective	Action	2 V	J N N N N N N N N N N N N N N N N N N N	N O	N A A	C O S	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and on No date labels on ope 29. Thermometers provided, as Thermal test strips Digital thermo and Permit Requirement, 30. Food Establishment Perm Posted, expired  Utensils, Equip 31. Adequate handwashing facts supplied, used Equipped  32. Food and Non-food Contact designed, constructed, and use 33. Warewashing Facilities; in Service sink or curb cleaning for Equipped sys or Next Inspection, Which	e Control/ Identificed; Equipment Adeed; Equipment Adeed Requipment Requipment Adeed Requipment Requipment Adeed Requipment Req	eation quate to  ed; Chemical/  cent  peration  ent/ insp posted  g  nd properly  e, properly  used/			
U T O U T T		N	A	O S	21. Person in charge pre and perform duties/ Cert 3 22. Food Handler/ no ur 24  Safe Water, Recor 23. Hot and Cold Water 128, Great pre 24. Required records av destruction); Packaged I Commercial Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma 26. Posting of Consume foods (Disclosure/Remit List of kids with aller Core Items (1 Poin Prevention of 34. No Evidence of Inseanimals 35. Personal Cleanliness 36. Perso	of Knowledge/ sent, demonstratified Food Man- nauthorized persor dkeeping and I Labeling available; adeques Sure ailable (shellstoo Food labeled with Approved I briance, Specialia obtained for specialia obt	tion of k hager (CF ons/ pers  Food Pac uate pres uate pres ck tags; p  Procedu zed Procecialized uctions  w or und e)/ Aller Require nination n, rodent	nowledge, FM) sonnel ckage sure, safe parasite res ess, and crooked gen Label Corrective	Action	2 V	J V V V V V V V V V V V V V V V V V V V	N O	N A N N N N N N N N N N N N N N N N N N	C O S	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and on No date labels on ope 29. Thermometers provided, as Thermal test strips Digital thermo and Permit Requirement, 30. Food Establishment Perm Posted, expired  Utensils, Equi 31. Adequate handwashing fac supplied, used Equipped  32. Food and Non-food Contact designed, constructed, and use 33. Warewashing Facilities; in Service sink or curb cleaning for Equipped ys or Next Inspection, Which 41. Original container labeling	e Control/ Identificed; Equipment Adeced; Equipment Adeced; Equipment Adeced No leftovers disposition and items and calibrated astrips current Prerequisite for Omit/Inspection Current Preservation C	eation quate to  ed; Chemical/  cent  peration  ent/ insp posted  g  nd properly  e, properly  used/			
U T O U T T	N V V V V V V V V V V V V V V V V V V V	N	A	O S	21. Person in charge pre and perform duties/ Cert 3 22. Food Handler/ no ur 24  Safe Water, Recor 23. Hot and Cold Water 128, Great pre 24. Required records av destruction); Packaged I Commercial Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma 26. Posting of Consume foods (Disclosure/Remit List of kids with aller Core Items (1 Poin Prevention of 34. No Evidence of Inseanimals 35. Personal Cleanliness Stored IOW	of Knowledge/ sent, demonstratified Food Man. hauthorized persor dkeeping and H Labeling available; adequestic selection of the labeling available (shellstood) available; adequestion (s	resonation of k larger (CF ons/ pers rood Par uate pres ck tags; p rocedu zed Procedu zed Procecialized uctions w or und e)/ Aller, require nination n, rodent g or toba	nowledge, FM) sonnel ckage sure, safe parasite res ess, and crooked gen Label Corrective	Action	2 V	J N N N N N N N N N N N N N N N N N N N	N O	N A N N N N N N N N N N N N N N N N N N	C O S	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and on No date labels on ope 29. Thermometers provided, as Thermal test strips Digital thermo and Permit Requirement, 30. Food Establishment Perm Posted, expired  Utensils, Equip 31. Adequate handwashing fac supplied, used Equipped  32. Food and Non-food Contact designed, constructed, and use 33. Warewashing Facilities; in Service sink or curb cleaning for Equipped ys or Next Inspection, Which 41. Original container labeling Physical 42. Non-Food Contact surface 42. Non-Food Contact surface	e Control/ Identificed; Equipment Adee  All Equipment Adee  No leftovers disposition and items accurate, and calibrat  Courate, and calib	eation quate to  ed; Chemical/  cent  peration  ent/ insp posted  g  nd properly  e, properly  used/			
U T O U T T	N V V V V V V V V V V V V V V V V V V V	N	A	O S	21. Person in charge pre and perform duties/ Cert 3 22. Food Handler/ no ur 24  Safe Water, Recor 23. Hot and Cold Water 128, Great pre 24. Required records av destruction); Packaged I Commercial Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma 26. Posting of Consume foods (Disclosure/Remit List of kids with aller Core Items (1 Poin Prevention of 34. No Evidence of Inseanimals 35. Personal Cleanliness 36. Perso	of Knowledge/ sent, demonstratified Food Man- nauthorized persor deeping and I Labeling available; adequesSUFe ailable (shellstoo Food labeled with Approved I briance, Specialic obtained for spenufacturer instrumer Advisory r Advisories; ravider/Buffet Plate gens t) Violations I of Food Contament of Contamination seleating, drinking errly used and ste tttle 200pp	resonation of k larger (CF ons/ pers rood Par uate pres ck tags; p rocedu zed Procedu zed Procecialized uctions w or und e)/ Aller, require nination n, rodent g or toba	nowledge, FM) sonnel ckage sure, safe parasite res ess, and crooked gen Label Corrective	Action	2 V	J I N N N N N N N N N N N N N N N N N N	N O	N A N N N N N N N N N N N N N N N N N N	C O S	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and on No date labels on ope 29. Thermometers provided, as Thermal test strips Digital thermo and Permit Requirement, 30. Food Establishment Perm Posted, expired  Utensils, Equip 31. Adequate handwashing facts supplied, used Equipped  32. Food and Non-food Contact designed, constructed, and use 33. Warewashing Facilities; in Service sink or curb cleaning for Equipped ys or Next Inspection, Which Food Id.	e Control/ Identifice  ed; Equipment Adee  No leftovers disposition ened items ccurate, and calibrat  d Strips curr Prerequisite for O mit/Inspection Curr  pment, and Vendin cilities: Accessible a  ct surfaces cleanable ed installed, maintained, facility provided  hever Comes First dentification  (Bulk Food)  cal Facilities s clean	eation  quate to  ed; Chemical/  Cent  peration  ent/ insp posted  g  nd properly  e, properly  used/			
U T O U T T	N V V V V V V V V V V V V V V V V V V V	N	A	O S	21. Person in charge pre and perform duties/ Cert 3 22. Food Handler/ no ur 24  Safe Water, Recor 23. Hot and Cold Water 128, Great pre 24. Required records av destruction); Packaged I Commercial  Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma Cons 26. Posting of Consume foods (Disclosure/Remil List of kids with aller Core Items (1 Poin Prevention of 34. No Evidence of Inseanimals 35. Personal Cleanliness Stored low 36. Wiping Cloths; prop Using Spray bo 37. Environmental conta 38. Approyed thawing in 24. Sprayed thawing in 24. Approyed thawing in 25. Personal cleanliness Stored low 37. Environmental conta 38. Approyed thawing in 24. Ap	of Knowledge/ sent, demonstratified Food Man. nauthorized perso description and I Labeling available; adequestion and I Labeling available (shellstor Food labeled with Approved I triance, Specializ obtained for spenufacturer instru umer Advisory  r Advisories; ray nder/Buffet Plate gens t) Violations I of Food Contam ct contamination s/eating, drinking errly used and ste tttle 200pp umination	resonation of k larger (CF ons/ pers rood Par uate pres ck tags; p rocedu zed Procedu zed Procecialized uctions w or und e)/ Aller, require nination n, rodent g or toba	nowledge, FM) sonnel ckage sure, safe parasite res ess, and crooked gen Label Corrective	Action	2 V		N O	N A N N N N N N N N N N N N N N N N N N	C O S	Food Temperature  27. Proper cooling method use Maintain Product Temperature  28. Proper Date Marking and o No date labels on ope 29. Thermometers provided, a Thermal test strips Digital thermo and Permit Requirement,  30. Food Establishment Perr Posted, expired  Utensils, Equip  31. Adequate handwashing fac supplied, used Equipped  32. Food and Non-food Contact designed, constructed, and use  33. Warewashing Facilities; in Service sink or curb cleaning f Equipped  ys or Next Inspection, Which  41. Original container labeling  Physic  42. Non-Food Contact surface Pans	e Control/ Identifice  ed; Equipment Adee  No leftovers disposition ened items ccurate, and calibrat  d Strips curr Prerequisite for O mit/Inspection Curr  pment, and Vendin cilities: Accessible an ect surfaces cleanable ed est destalled, maintained, facility provided  hever Comes First dentification  (Bulk Food)  cal Facilities es clean ighting; designated and	ed; Chemical/ ed; Chemical/ eed; Chemical/ ent peration ent/ insp posted eg nd properly e, properly used/			
U T O U T T	N V V V V V V V V V V V V V V V V V V V	N	A	O S	21. Person in charge pre and perform duties/ Cert 3  22. Food Handler/ no ur 24  Safe Water, Recor 23. Hot and Cold Water 128, Great pre 24. Required records avdestruction); Packaged I Commercial  Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma Cons 26. Posting of Consume foods (Disclosure/Remin List of kids with aller Core Items (1 Poin Prevention of 34. No Evidence of Inseanimals 35. Personal Cleanliness Stored low 36. Wiping Cloths; prop Using Spray bo 37. Environmental conta 38. Approved thawing in By Cooking	of Knowledge/ sent, demonstratified Food Man- nauthorized persor description and I Labeling available; adequestif Approved I triance, Speciality obtained for spenufacturer instrumer Advisory or Advisories; raynder/Buffet Plate gens t) Violations I of Food Contament of Contamination selection and statile 200pp	tion of k hager (CF ons/ person tion of k hager (CF ons/ person p	nowledge, FM) sonnel ckage sure, safe parasite res ess, and crooked gen Label Corrective	Action	2 V	J J N J N J N J N J N J N J N J N J N J	N O	N A N N N N N N N N N N N N N N N N N N	C O S	Food Temperature  27. Proper cooling method use Maintain Product Temperature  28. Proper Date Marking and o No date labels on ope 29. Thermometers provided, at Thermal test strips Digital thermo and Permit Requirement,  30. Food Establishment Perr Posted, expired  Utensils, Equi 31. Adequate handwashing fact supplied, used Equipped  32. Food and Non-food Contact designed, constructed, and use  33. Warewashing Facilities; in Service sink or curb cleaning if Equipped  ys or Next Inspection, Which  Food Id  41. Original container labeling  Physic  42. Non-Food Contact surface Pans  43. Adequate ventilation and in	e Control/ Identifice ed; Equipment Adee No leftovers disposition ned items ccurate, and calibrat d Strips Curr Prerequisite for O mit/Inspection Curr  pment, and Vendin cilities: Accessible a ct surfaces cleanable d ct surfaces cleanable d destalled, maintained, facility provided hever Comes First dentification (Bulk Food) cal Facilities s clean ighting; designated a crly disposed; faciliti	ed; Chemical/ ed; Chemical/ ent peration ent/ insp posted ent properly e, properly used/  areas used es maintained			
U T O U T T	N V V V V V V V V V V V V V V V V V V V	N	A	O S	21. Person in charge pre and perform duties/ Cert 3  22. Food Handler/ no ur 24  Safe Water, Recor 23. Hot and Cold Water 128, Great pre 24. Required records avdestruction); Packaged I Commercial  Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma Cons 26. Posting of Consume foods (Disclosure/Remin List of kids with aller Core Items (1 Poin Prevention of 34. No Evidence of Inseanimals 35. Personal Cleanliness Stored low 36. Wiping Cloths; prop Using Spray bo 37. Environmental conta 38. Approved thawing in By Cooking	of Knowledge/ sent, demonstratified Food Man- nauthorized persor description and I Labeling available; adequestified (shellstor Food labeled with Approved I triance, Specializobtained for spenufacturer instrumer Advisory  r Advisories; ravnder/Buffet Plate gens t) Violations I of Food Contament of Contamination seleating, drinking errly used and stattle 200pp unination method r Use of Utensil & linens; prope	tion of k hager (CF ons/ person tion of k hager (CF ons/ person p	nowledge, FM) sonnel ckage sure, safe parasite res ess, and er cooked gen Label Corrective	Action	2 V		N O	N A N N N N N N N N N N N N N N N N N N	C O S	Food Temperature  27. Proper cooling method use Maintain Product Temperature  28. Proper Date Marking and on No date labels on ope  29. Thermometers provided, and Thermal test strips  Digital thermo and Permit Requirement,  30. Food Establishment Permit Posted, expired  Utensils, Equip  31. Adequate handwashing fact supplied, used Equipped  32. Food and Non-food Contact designed, constructed, and use  33. Warewashing Facilities; in Service sink or curb cleaning in Equipped  ys or Next Inspection, Which  Food Id  41. Original container labeling  Physic  42. Non-Food Contact surface Pans  43. Adequate ventilation and in 44. Garbage and Refuse properations	e Control/ Identifice  ed; Equipment Adee  No leftovers disposition ened items ccurate, and calibrat d Strips Curr Prerequisite for O mit/Inspection Curr  pment, and Vendin cilities: Accessible a  ct surfaces cleanable ed  estalled, maintained, facility provided  hever Comes First dentification (Bulk Food)  cal Facilities s clean ighting; designated a erly disposed; faciliti if, maintained, and cle	eation quate to  ed; Chemical/  Cent peration ent/ insp posted  ent/ properly  s, properly  used/   reas used es maintained ean			
U T O U T T	N V V V V V V V V V V V V V V V V V V V	N	A	O S	21. Person in charge pre and perform duties/ Cert 3  22. Food Handler/ no ur 24  Safe Water, Recor 23. Hot and Cold Water 128, Great pre 24. Required records av. destruction); Packaged I Commercial  Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma Cons 26. Posting of Consume foods (Disclosure/Remin List of kids with aller Core Items (1 Poin Prevention of 34. No Evidence of Inseanimals 35. Personal Cleanliness Stored low 36. Wiping Cloths; prop Using Spray bo 37. Environmental conta 38. Approved thawing in By Cooking Prope 39. Utensils, equipment.	of Knowledge/ sent, demonstratified Food Man- nauthorized persor description and I Labeling available; adequestic Soure ailable (shellstor Food labeled with Approved I triance, Specializ obtained for spenufacturer instru- umer Advisory  r Advisories; rav nder/Buffet Plate gens t) Violations I of Food Contam ct contamination s/eating, drinking errly used and ste tttle 200pp umination nethod r Use of Utensil & linens; prope e utensils; prope	tion of k tager (CF ons/ person tion of k tager (CF ons/ person to the tager) and the tager (CF ons/ person to tager) and tager (CF ons/ person tager) and tager (CF	nowledge, FM) sonnel ckage sure, safe parasite res ess, and  Corrective /other cco use	Action	2 V		N O	N A N N N N N N N N N N N N N N N N N N	C O S	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and o No date labels on ope 29. Thermometers provided, a Thermal test strips Digital thermo and Permit Requirement, 30. Food Establishment Perr Posted, expired  Utensils, Equij 31. Adequate handwashing fac supplied, used Equipped  32. Food and Non-food Contact designed, constructed, and use 33. Warewashing Facilities; in Service sink or curb cleaning for Equipped ys or Next Inspection, Which Food Id 41. Original container labeling  41. Original container labeling 42. Non-Food Contact surface Pans 43. Adequate ventilation and Education 44. Garbage and Refuse prope 45. Physical facilities; properly 64. Toilet Facilities; properly 64.	e Control/ Identifice  ed; Equipment Adee  No leftovers disposition ened items ccurate, and calibrat d Strips Curr Prerequisite for O mit/Inspection Curr  pment, and Vendin cilities: Accessible a  ct surfaces cleanable ed  estalled, maintained, facility provided  hever Comes First dentification (Bulk Food)  cal Facilities s clean ighting; designated a erly disposed; faciliti if, maintained, and cle	eation quate to  ed; Chemical/  Cent peration ent/ insp posted  ent/ properly  s, properly  used/   reas used es maintained ean			

## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: (signature) Bailey Guilfoil	Print: Bailey Guilfoil	Title: Person In Charge/ Owner Executive Director
Inspected by: Richard Hill	Print:Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: Ose School of Rockw	Physical Addres			y/State: ockwall,	Tv	License/Permit # Daycare-9045	Page <u>2</u> of <u>2</u>			
FIIIII	ose School of Hocky		Je nu Temperature		•	IX	Daycare-9045				
Item/Loc			m/Location			Item/Loc	ation	Temp			
Uprigh	t freezer (HTT)	6.2									
	Upright fridge	34									
	Butter	36									
S	hredded Cheese	37									
	Cream Cheese	37									
		OBSER	RVATIONS AND	CORRECTIVE	ACTIONS	3					
Item Number	AN INSPECTION OF YOUR NOTED BELOW: all temperate	ESTABLISHMENT H					THE CONDITIONS OBSERV	TED AND			
	Restrooms equippe	d greater thar	n 100								
	3comp sink setup 128, quat sani 200ppm										
	Hand sink equipped	l greater than	101								
42	Heavy carbon build	up on sheet p	ans, to addre	SS							
	Monthly menu posted outside of kitchen, food allergies noted in each classroom and in kitchen										
	Oven looks great th	is inspection									
	Employee health form posted in kitchen										
	New allergen awareness form posted in kitchen										
28	No date labels on shredded cheese, yogurt & cream cheese. Shredded chz and yogurt opened yesterday, discarded cream cheese more than 6 days of										
	All foods are fully cooked arrive frozen and are heated to 165, no hot holding, no leftovers										
	Using digital thermo	, strips current	t								
W	To post updated per	mit asap									
Received (signature)		ve	Print: Se	e abo	ve		Title: Person In Charge/ (	Owner			