Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 8/20/2025				Time out: 10:20	F	License/Permit # FOOD6680 3-Complaint 4-Investigation 4							Est. Type Risk Category Page 1 of _	2_			
		se of ishm			tion: 1-Routine ne:	2-Follow U	Jp 3-C	C omplai Owner N		4-]	Inve	stiga	tion		5-CO/Construction 6-Other TOTAL/SCO * Number of Repeat Violations:	RE	
RISD Williams Middle School Physical Address: Pest control: H						11			✓ Number of Violations COS: O/10								
62	5 F	M 5	552	Ro	ockwall, TX	inte	ernal/ mo			Hoo new			ne		No V		
Ma					Status: Out = not in con points in the OUT box for e	ach numbered it		Mark '✔		ckma	ark in	appr	opria	te bo	policable COS = corrected on site R = repeat violation W-Wate ox for IN, NO, NA, COS Mark an in appropriate box for R rive Action not to exceed 3 days	ch	
О	I	iance N	N	C	Time and Tem	perature for Fo	ood Safety		R	О		N	N	С		R	
U T	N	0	A	O S		grees Fahrenhe	eit)			U T	N	0	A	O S	Employee Health 12. Management, food employees and conditional employees;		
	~				1. Proper cooming time an	nd temperature					~				knowledge, responsibilities, and reporting		
	~				2. Proper Cold Holding	temperature(41°	°F/ 45°F)				~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth		
	/				3. Proper Hot Holding to	emperature(135	°F)								Preventing Contamination by Hands		
		~			4. Proper cooking time a	and temperature	2				~				14. Hands cleaned and properly washed/ Gloves used properly QIOVES USEO		
		~			5. Proper reheating proce Hours)	edure for hot ho	olding (165°F	F in 2			~				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	th Control; prod	cedures & re	records							Highly Susceptible Populations		
					Арр	proved Source					~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required NO raw shelled eggs		
	>	good condition, safe, an			good condition, safe, and	ned from approved source; Food in and unadulterated; parasite									Chemicals		
	/				8. Food Received at prop	_	•				_				17. Food additives; approved and properly stored; Washing Fruits & Vegetables		
					checked at rec	CEIPt from Contami	ination				·				Water only 18. Toxic substances properly identified, stored and used		
	~				9. Food Separated & propreparation, storage, disp			od							Water/ Plumbing		
	~				10. Food contact surface Sanitized at 200 p	s and Returnab	oles ; Cleaned re	d and			~				19. Water from approved source; Plumbing installed; proper backflow device		
	~				11. Proper disposition of reconditioned disca		iously served	d or			~			İ	20. Approved Sewage/Wastewater Disposal System, proper disposal		
					PHO	rity Founda	ation Items	s (2 Poi	nts) v	iolati	ions	Requ	uire	Cor	rrective Action within 10 days		
O U T	I N	N O	N A	C O S	Demonstration	•		s (2 Poi	nts) v	iolati O U T		Requ N O	uire N A	Cor C O S	Food Temperature Control/ Identification	R	
		N O		О	Demonstration 21. Person in charge pre and perform duties/ Cert	of Knowledge/	/ Personnel	wledge,		O U	I	N	N	C O		R	
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Retail Food Establishment Inspection Report

Received by: (signature) Karen Siedloczek	Print: Karen Siedloczek	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

TEMPERATURE OBSERVATIONS Item/Location Temp F Item		ment Name: Williams Middle School	Physical A		City/State:	all TY	License/Permit # Pa	ge <u>2</u> of <u>2</u>			
Items Item	עפוא	Williams Middle School	025 F			all, IA	1 000000				
tine 1 pass thru hot holdingichicken patry 142 tine 2 pass thru cooler/whipped topping 41 tine 4 pass thru hot holdingichickessesistick 13 tine 1 pass thru cooler/whipped topping 41 tine 3 pass thru cooler/ambient 33 WIF ambient -2 tine 1 milk cooler 28 tine 3 pass thru cooler/ambient 33 WIF ambient -2 tine 1 milk cooler 30 tine 2 milk cooler 30 tine 3 milk cooler 30 tine 2 milk cooler 30 tine 3 milk cooler 31 tine 2 cold well/cut tomatoes 42 tine 4 milk cooler 31 tine 2 ciscam wellawater/rick setup wfood 163 tine 4 milk cooler 31 tine 2 ciscam wellawater/rick setup wfood 163 tine 4 setup milk cooler 31 tine 4 milk cooler 31 tin	Item/Loc	ation	Temp F			Item/Loca	ition	Temp F			
tine 1 pass thru colee/whitpped topping 41 line 3 pass thru cooler/ambient 33 WIF ambient -2 line 1 milk cooler 28 line 3 pass thru cooler/ambient 33 WIF ambient -2 line 1 milk cooler 28 line 3 pass thru cooler/ambient 33 WIF ambient -2 line 2 milk cooler 30 line 3 milk cooler 30 line 2 cold well/cut tomatoes 42 line 4 milk cooler 31 line 2 cold well/cut tomatoes 42 line 4 milk cooler 31 line 2 steam well-waterfoot settley wifood 166 **The Cooler State Sta	line 1 stea	m wells/water/not setup w/food	165	line 2 pass thru hot holding/nugg	ets 148	line 4 p	42				
line 1 cold well/cut tomatoes 42 line 3 pass thru cooler/ambient 33 WIF ambient -2 line 1 milk cooler 28 line 3 pass thru bot hoting/choses stoke 136 WIC ambient 3 line 2 milk cooler 30 line 3 milk cooler 30 line 3 milk cooler 30 line 2 cold well/cut tomatoes 42 line 4 milk cooler 31 line 2 cold well/cut tomatoes 42 line 4 milk cooler 31 line 2 steam well-waterinot selup whood 166 line 4 steam well-waterinot selup whood 166 line 3 milk proper 3 line 4 steam well-waterinot selup whood 166 line 3 milk proper 3 line 4 steam well-waterinot selup whood 166 line 3 milk proper 3 line 4 steam well-waterinot selup whood 166 line 3 milk proper 3 line 1 line 2 li	line 1 pa	ass thru hot holding/chicken patty	142	line 2 pass thru cooler/whipped topp	ing 41	line 4 pas	line 4 pass thru hot holding/cheesesticks				
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line 2 milk cooler 30 line 3 milk cooler 30 line 2 cold well/cut tomatoes 42 line 4 milk cooler 31 166 line 4 steam wellawaterinot setup writood 163 line 4 steam well waterinot setup writood 166 line 4 steam well	line 1	cold well/cut tomatoes	42	line 3 pass thru cooler/ambie	ent 33	WIF ambient		-23			
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Inc 2 steam wells/water/not setup wiflood 163	line	2 milk cooler	30	line 3 milk coole	er 30						
DESERVATIONS AND CORRECTIVE ACTIONS Non-color Non	line 2	cold well/cut tomatoes	42	line 4 milk coole	er 31						
AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: Line 18.2 hand sink 114F equipped	line 2 ste	eam wells/water/not setup w/food		·							
Line 1&2 hand sink 114F equipped Line 3&4 hand sink 104F equipped Prep hand sink by WIC 114F equipped W Sani buckets 200ppm/reminder to change every 2 hours to keep at required ppm Digital thermos Prep hand sink 107F equipped warewash hand sink 104F equipped 3 comp sink 122F Dishwasher sanitizing per temp strips Dishwasher records kept with temp strips Sani strips logs and records kept daily Temp logs posted on outside of coolers and hot holding units Reminder to watch for and remove dented cans Allergy records on file per student Employee health policy per district policy Back prep hand sink 106F equipped Back prep hand sink by back door 105F equipped No raw meat, no raw shelled eggs Batch cooking, no leftovers HACCP records kept/current Test strips current Air curtain functioning at back door	Item	AN INCOECTION OF VOLUE FOR					HE CONDITIONS OPSERVED	AND			
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Inspected by: (signature) Christy Cortegy RS Christy Cortegy RS		•	ℓ		edlocz	zek	_	N.			
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