

Retail Food Establishment Inspection Report

- ☒ First aid kit
- ☒ Allergy policy
- ☒ Vomit clean up
- ☒ Employee health

Date: 8/20/2025	Time in: 9:20	Time out: 10:20	License/Permit # FOOD6680	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine <input type="checkbox"/> 2-Follow Up <input type="checkbox"/> 3-Complaint <input type="checkbox"/> 4-Investigation <input type="checkbox"/> 5-CO/Construction <input type="checkbox"/> 6-Other <input type="checkbox"/> TOTAL/SCORE						
Establishment Name: RISD Williams Middle School			Contact/Owner Name:	* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____		0/100/A
Physical Address: 625 FM 552 Rockwall, TX		Pest control : internal/ monthly	Hood new	Grease trap : new	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>	
Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch Mark the appropriate points in the OUT box for each numbered item Mark '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an X in appropriate box for R						
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days						
Compliance Status		Time and Temperature for Food Safety (F = degrees Fahrenheit)			R	
OUT	IN	NO	NA	COS		
	✓				1. Proper cooling time and temperature	
	✓				2. Proper Cold Holding temperature(41 °F/ 45°F)	
	✓				3. Proper Hot Holding temperature(135°F)	
		✓			4. Proper cooking time and temperature	
		✓			5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
		✓			6. Time as a Public Health Control; procedures & records	
		Approved Source				
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction LaBatt	
	✓				8. Food Received at proper temperature checked at receipt	
		Protection from Contamination				
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature	
	✓				11. Proper disposition of returned, previously served or reconditioned discarded	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted <u>2</u>	
	✓				22. Food Handler/ no unauthorized persons/ personnel <u>5</u>	
		Safe Water, Recordkeeping and Food Package Labeling				
	✓				23. Hot and Cold Water available; adequate pressure, safe	
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	
		Conformance with Approved Procedures				
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	
		Consumer Advisory				
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label	
OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
	✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✓				28. Proper Date Marking and disposition	
	✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
		Permit Requirement, Prerequisite for Operation				
	✓				30. Food Establishment Permit (Current/insp report sign posted) 12/31/2025	
		Utensils, Equipment, and Vending				
	✓				31. Adequate handwashing facilities: Accessible and properly supplied, used	
	✓				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
	✓				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First						
OUT	IN	NO	NA	COS	Prevention of Food Contamination	R
	✓				34. No Evidence of Insect contamination, rodent/other animals	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use	
	✓				36. Wiping Cloths; properly used and stored	
	✓				37. Environmental contamination	
	✓				38. Approved thawing method	
		Proper Use of Utensils				
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
	✓				40. Single-service & single-use articles; properly stored and used	
OUT	IN	NO	NA	COS	Food Identification	R
	✓				41.Original container labeling (Bulk Food)	
		Physical Facilities				
	✓				42. Non-Food Contact surfaces clean	
	✓				43. Adequate ventilation and lighting; designated areas used	
	✓				44. Garbage and Refuse properly disposed; facilities maintained	
	✓				45. Physical facilities installed, maintained, and clean	
	✓				46. Toilet Facilities; properly constructed, supplied, and clean	
	✓				47. Other Violations	

Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

Establishment Name: RISD Williams Middle School		Physical Address: 625 FM 552		City/State: Rockwall, TX		License/Permit # FOOD6680		Page <u>2</u> of <u>2</u>	
TEMPERATURE OBSERVATIONS									
Item/Location		Temp F	Item/Location		Temp F	Item/Location		Temp F	
line 1 steam wells/water/not setup w/food		165	line 2 pass thru hot holding/nuggets		148	line 4 pass thru cooler/lettuce		42	
line 1 pass thru hot holding/chicken patty		142	line 2 pass thru cooler/whipped topping		41	line 4 pass thru hot holding/cheesesticks		135	
line 1 pass thru cooler/whipped topping		41	line 3 steam well water/not setup w/food		156	line 4 could well/cut lettuce		42	
line 1 cold well/cut tomatoes		42	line 3 pass thru cooler/ambient		33	WIF ambient		-23	
line 1 milk cooler		28	line 3 pass thru hot holding/cheese sticks		136	WIC ambient		34	
line 2 milk cooler		30	line 3 milk cooler		30				
line 2 cold well/cut tomatoes		42	line 4 milk cooler		31				
line 2 steam wells/water/not setup w/food		163	line 4 steam well water/not setup w/food		166				
OBSERVATIONS AND CORRECTIVE ACTIONS									
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:								
	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 104+F 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								
Received by: (signature) <i>Karen Siedloczek</i>									
Print: Karen Siedloczek									
Title: Person In Charge/ Owner Manager									
Inspected by: (signature) <i>Christy Cortez, RS</i>									
Print: Christy Cortez, RS									
Samples: Y N # collected									

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