Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 8/19/2025					F	License/Permit # FS-8771							Est. Type Risk Category Page 1 of	Page <u>1</u> of <u>2</u>				
		se o f ishm			tion: 1-Routine	2-Follow U		-Complai /Owner N		4-]	Inve	stiga	tion		5-CO/Construction 6-Other TOTAL/SCO * Number of Repeat Violations:	ORE		
					Hays Elementar	у	Contact	/Owner r	vaille.						Number of Violations COS:	//		
		al A Tar			n Rockwall, TX		est control : ernal/mo			Hoo Guard		2025	Gı dist	rease	e trap : Follow-up: Yes O/ 100 to send to Teddy with city No 🗸	//		
		Com	plia	nce S	Status: Out = not in com	npliance IN = in	compliance	NO	O = not c						oplicable COS = corrected on site R = repeat violation W-Wa	itch		
Ma	ark t	he ap	prop	riate	points in the OUT box for e	each numbered it	tem	Mark '							ox for IN, NO, NA, COS Mark an in appropriate box for R ive Action not to exceed 3 days			
Co	Compliance Status						R	Co	Compliance Status		C		R					
U T	N	0	A	O S	(F = deg	grees Fahrenhe	•			U T	N	0	A	o s	Employee Health			
	~				1. Proper cooling time ar	nd temperature					~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting			
					2. Proper Cold Holding t	emperature(41°	°F/ 45°F)								13. Proper use of restriction and exclusion; No discharge from	+		
	~					-					~				eyes, nose, and mouth			
	1				3. Proper Hot Holding te	mperature(135°	°F)								Preventing Contamination by Hands			
		~			4. Proper cooking time a	nd temperature	;				~				14. Hands cleaned and properly washed/ Gloves used properly QIOVES USEO			
		~			5. Proper reheating proce Hours)	edure for hot ho	olding (165	°F in 2			~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N.)			
					,	th Control: prod	cedures &	records							and make medica properly followed (ATTROVED 1, 30, 3)	_		
	6. Time as a Public Health Control; procedures & records										ı		Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered					
					Approved Source						~				Pasteurized eggs used when required now raw shelled eggs			
					7. Food and ice obtained from approved source; Food in										now raw shelled eggs			
					good condition, safe, and unadulterated; parasite destruction LaBatt										Chemicals			
					8. Food Received at prop	per temperature	;								17. Food additives; approved and properly stored; Washing Fruits			
	~				checked at red	ceipt			Ш		~				& Vegetables			
						from Contami					~				18. Toxic substances properly identified, stored and used			
	~				9. Food Separated & propreparation, storage, disp			ood							Water/ Plumbing			
	~				10. Food contact surface: Sanitized at 200 p	s and Returnable pm/temperature	les ; Cleane e	ed and			~			-	19. Water from approved source; Plumbing installed; proper backflow device			
	./				11. Proper disposition of	returned, previ	iously serve	ed or			./				20. Approved Sewage/Wastewater Disposal System, proper	+		
					reconditioned disca					Ш					disposal			
О	I	N	N	C					ints) v	O	I	N	N	С	rrective Action within 10 days	R		
U T	N	0	A	o s	Demonstration of					U T	N	О	A	o s	Food Temperature Control/ Identification			
	~				21. Person in charge pres and perform duties/ Cert						~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature			
															20 P P (M 1' 11' 12'			
	~				22. Food Handler/ no una	authorized pers	sons/ person	nnel			~				28. Proper Date Marking and disposition	+		
	~														29. Thermometers provided, accurate, and calibrated; Chemical/			
	~				Safe Water, Record	dkeeping and l Labeling	Food Pack	age			\(\rangle \) \(\rangle \				, , , , , , , , , , , , , , , , , , ,			
	✓ ✓				Safe Water, Record 23. Hot and Cold Water a	dkeeping and l Labeling available; adeq	Food Pack	age ire, safe							29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Permit Requirement, Prerequisite for Operation			
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Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

	ment Name: Celia Hays Elementary	Physical A		City/State: Rockwa	ıll, TX	License/Permit # FS-8771	Page <u>2</u> of <u>2</u>					
			TEMPERATURE OBSERVAT	IONS	•							
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Locat	tion	Temp					
big serving line/water water big serving line reach in cooler/shredded cheese big serving line reach in hot holding/ chicken chile		190	beans	156								
		189	chile	162								
		42 little side milk cool		30								
		145	little side reach in cooler/whipped topping	41								
		178	little side reach in hot holding ambient	177								
big servin	g line reach in hot holding ambient	168 WIC/tomatoe		38								
big serv	ring line milk cooler ambient	28	WIF ambient	-3								
little si	de hot holding/chicken	148										
T.			SERVATIONS AND CORRECTIV				ı					
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:											
	Big serving line han	d sink/1	30F equipped									
			between breakfast and I	unch								
			on inspection. Reminder to ch		ry 2 hour	s to keep at requi	red ppm					
	_	-	of all coolers and hot ho		-	·						
	Disposable utensils											
	•		and outside of serving lin	е								
	Allergy records on f	ile per s	student									
	No raw meat and no	o raw sh	nelled eggs									
	Sani buckets setup	to 200p	pm quats									
	Quats test strips current											
	Sani buckets tested	d daily/r	ecords kept									
	Prep hand sink 138	F equip	ped									
	Hand sink near office	e 114F	equipped									
W	To discard unused	equipm	ent to better clean									
	No leftovers kept											
	HACCP temp logs current											
	Air curtain at back of	door fun	ctional									
	Gloves used for all prep and RTE											
	Little side serving line hand sink 110+F equipped											
	Warewash hand sink 110+F											
	3 comp sink 130F											
	Using pre-portioned sani packets for 3 comp warewashing											
	Using high test trips for dishwasher/tested daily, records kept											
	Digital thermos											
	Batch cooking											
Received (signature)	·	,	Print:	Eotro	40	Title: Person In Charge						
Ingnosts	Elizabeth Estrad hby: Christy Cov	la	Elizabeth	⊏Sud	ud	Manage						
Inspected (signature)	Christy Cor	tez. 1	RS Christy Co	ortez,	RS							