

Retail Food Establishment Inspection Report

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

Date: 8/19/2025	Time in: 1:25	Time out: 2:05	License/Permit # FOOD 6673	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 Nebbie Williams Elementary			Contact/Owner Name:	* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____		0/100/A
Physical Address: 350 Dalton Rd Rockwall, TX		Pest control : internal/monthly	Hood Guardian/5-2025	Grease trap : district to send to Teddy w/city	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 <b>X</b> 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	Compliance Status	
OUT	IN	NO	NA	COS	Employee Health	
	✓				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	✓				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
		✓			Preventing Contamination by Hands	
		✓			14. Hands cleaned and properly washed/ Gloves used properly gloves used	
		✓			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N )	
		✓			Highly Susceptible Populations	
	✓				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required no raw shelled eggs	
	✓				Chemicals	
	✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
	✓				18. Toxic substances properly identified, stored and used	
	✓				Water/ Plumbing	
	✓				19. Water from approved source; Plumbing installed; proper backflow device	
	✓				20. Approved Sewage/Wastewater Disposal System, proper disposal	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 1	
	✓				22. Food Handler/ no unauthorized persons/ personnel 2	
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	
	✓				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	
	✓				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	
	✓				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>Valerie Simmons</i>	Print: Valerie Simmons	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 Nebbie Williams Elementary		Physical Address: 350 Dalton		City/State: Rockwall, TX		License/Permit # FOOD 6673		Page 2 of 2.	
TEMPERATURE OBSERVATIONS									
Item/Location		Temp F	Item/Location		Temp F	Item/Location		Temp F	
milk cooler ambient		34							
reach in hot holding ambient		165							
reach in cooler/whipped topping		41							
WIC/sliced cheese		41							
WIF		-10							
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 hand sink 128F equipped								
	warewash hand sink 130F equipped								
W	Dishwasher sanitizing per temp strips/had to run twice to hit high temp rinse cycle/one door was slightly ajar								
	Dishwasher temp strip logs kept/checked daily								
	Line steam wells and cold holding turned off/after service								
	HACCP legs kept/reminder to fill in daily								
	Reminder to dump and refill sanitizer buckets every 2 hours or as often as needed to keep at required ppm								
	Batch cooking								
	No leftovers								
	Allergy policy on file per student								
	Employee health policy per district								
	Menus online and in front of cafeteria								
	No dented cans noted at inspection/ to watch								
	Air curtain at back door functional								
	Prep line hand sink 108F equipped								
	3 comp sink 120F								
	Temp logs kept on outside of hot and cold holding reach ins								
	No raw meat or raw shelled eggs								
	Dial thermos/calibrated every other day								
Received by: (signature) <i>Valerie Simmons</i>			Print: <b>Valerie Simmons</b>			Title: Person In Charge/ Owner <b>Manager</b>			
Inspected by: (signature) <i>Christy Cortez, RS</i>			Print: <b>Christy Cortez, RS</b>			Samples: Y    N       # collected			

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