Retail Food Establishment Inspection Report

First aid kit

Allergy policy

Vomit clean up

Employee health

					11:10	Time out: 11:55	F	S-0	00	<u>01</u>					Est. Type Risk Category Page 1	
Es	tabl	ishm	ent i	Nan		2-Follow U		3-Compla ct/Owner N		4-	Inve	stiga	ation		5-CO/Construction 6-Other TOTAL/S * Number of Repeat Violations:	CORE
		al A			Elementary	De	est control			Нос	od		G	rance	e trap : Follow-up: Yes 0/10	0/A
	11	Gre	en	way	y Rockwall, TX	inte	ernal/m	onthly		Guard	dian/5-		dist	rict	to send info to Tedd w/city No 🗸	
Ma					Status: Out = not in compoints in the OUT box for e	npliance III - III each numbered it	tem	Mark '	O = not '✓' a ch						policable $COS = corrected on site R = repeat violation W-V ox for IN, NO, NA, COS Mark an in appropriate box for R$	Watch
Co	mpl	iance	Sta	tus	Prior	ity Items (3	Points)	violations	Requi	_	<i>nmed</i> ompl				tive Action not to exceed 3 days	
O U	I N	N O	N A	C	Time and Temp	perature for Fo		y	R	O U	Î	N O	N A	C	Employee Health	R
Т				S	1. Proper cooling time an	-				Т				S	12. Management, food employees and conditional employees;	
	~				2. Proper Cold Holding to	amparatura(A1°	°E/ 45°E)				~				knowledge, responsibilities, and reporting 13. Proper use of restriction and exclusion; No discharge from	\perp
	~				2. Proper Cold Holding to	emperature(41	17 43 17)				~				eyes, nose, and mouth	
	~				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 Qloves used	
		7			5. Proper reheating proce Hours)	edure for hot ho	olding (165	5°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 Healt	th Control; prod	cedures &	records								<u> </u>
		'				•							1		Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered	
					App	roved Source					~				Pasteurized eggs used when required no raw shelled eggs	
	/				7. Food and ice obtained good condition, safe, and			Good in							Chemicals	
					destruction LaBatt											
	~				8. Food Received at prop	•	;				~				17. Food additives; approved and properly stored; Washing Frui & Vegetables	its
					checked at rec	rom Contami	nation				~				18. Toxic substances properly identified, stored and used	
					9. Food Separated & prod			food							Water/ New Advan	
	~				preparation, storage, disp 10. Food contact surfaces			and and				1	1		Water/ Plumbing 19. Water from approved source; Plumbing installed; proper	
	~				Sanitized at 200 p	pm/temperature	e , Clean	ieu anu			~				backflow device	
	~				11. Proper disposition of reconditioned	returned, previ	iously serv	ved or			/				20. Approved Sewage/Wastewater Disposal System, proper disposal	
					reconditioned disca						ions	Dog				
					Prin		ation Ita	me (2 Po	inte) .	violat				Car		
O U	I N	N O	N A	C O					ints) 1	violat O U		N O	N A	Cor C O	rrective Action within 10 days Food Temperature Control/ Identification	R
O U T					Demonstration © 21. Person in charge pres	of Knowledge/	/ Personne	el nowledge,		0	I N	N	N	С	Food Temperature Control/ Identification	R
				О	Demonstration of 21. Person in charge presand perform duties/ Certiful 1	of Knowledge/ sent, demonstra ified Food Mar	/ Personne ation of kn nager/ Pos	el nowledge, ted		O U	I	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	R
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Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

Establishment Name:	Physical A		City/State:		License/Permit #	Page <u>2</u> of <u>2</u>							
RISD Hamm Elementary	2911		Rockwa	II, TX	FS-0000114								
Item/Location	Temp F	TEMPERATURE OBSERVA	Temp F	Item/Loca	tion	Temp F							
big side cold well ambient	-4	baby side steam wells/ beans	4.40	Tem Loca		Temp 1							
big side steam wells/beans	140	chile	178										
chicken	147	chicken	181										
chile	148	milk cooler	30										
big side milk cooler	36	cold well ambient	-5										
reach in hot holding ambient	155	reach in cooler	28										
WIC/chicken nuggets	32	reach in hot holding	192										
WIF ambient	-24												
Item AN INSPECTION OF YOUR ES		SERVATIONS AND CORRECTI ENT HAS BEEN MADE. YOUR ATTEN'			HE CONDITIONS OPSERS	ED AND							
Number NOTED BELOW:			TION IS DIREC	TED IO II	HE CONDITIONS OBSERV	ED AND							
		sink 100+F equipped											
Big side sani bucke	t at 200	ppm quats											
Test strips current													
Using disposable u	tensils a	and washable trays											
Batch cooking		<u> </u>											
		of all coolers and hot ho	lding uni	is									
Prep hand sink 110		•											
•	Hand sink by office 103F equipped												
HACCP logs currer	11												
•	No leftovers kept warewash hand sink 100+F equipped												
3 comp sink 128F	IK TUUTI	- equipped											
•	na nor t	omn etrine											
Dishwasher sanitizi W New high temp stri		emp simps red/ to be delivered tom	orrow										
Allergy records on the			OHOW										
Employee health co	•												
	•												
•	Menus posted online and outside serving line Gloves used for all prep and RTE												
Digital thermos use													
	Baby side hand sink 100+F equipped												
Daby clas mana cm	Daby Side Harid Sirik 100-1 Equipped												
						-							
						-							
						-							
Received by: (signature) Celina Castillo		Print: Celina (Casti	llo	Title: Person In Charge/ Common Manager	Owner							
Celina Castillo Inspected by: (signature) Christy Cor	etca (Print: Christy C											
Form EH-06 (Revised 09-2015)	cez,	RS Christy Co	JI LUZ,	110	Samples: Y N #	collected							