Followup Fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

City of Rockwall

9/23/25			8:35	9:12	Foo							2	Page 1		of 2		
Purpose of Inspec		spec	tion: 1-Routine	2-Follow U	р 3-Сотр	laint			estiga	stigation		5-CO/Construction	6-Other	TOTAL/SO	CORE		
Establishment Name: Contact/Owner Name: RISD					Name	e:					Number of Repeat Viol Number of Violations C	ations: COS:	0/4.00	\ / A			
Physic 401 E F				kwy		st control :			ood ordian 5	5/2025			e trap :/ waste oil	Follow-up: Yes No	0/100)/A	
	Com	pliar	ice S	Status: Out = not in co	ompliance IN = in	compliance	NO = n				$\lambda = nc$	ot ap		site R = repeat vio	lation W= W	7atch	
Mark t	he ap	prop	riate	points in the OUT box for Prio									ox for IN, NO, NA, COS Maive Action not to exceed 3 da		e box for R		
Compli	N	N	С	Time and Temperature for Food Safety			R) I	N		С					
U N T	0	A	o s	(E. daman Fohrankait)					U N T	О		o s		Employee Health ent, food employees and conditional employees;			
	~			No leftovers, batch cooking					•	,			knowledge, responsibilities, a		employees,		
/				2. Proper Cold Holding See	g temperature(41°	°F/ 45°F)			/	,			13. Proper use of restriction a eyes, nose, and mouth		charge from		
•				3. Proper Hot Holding	temperature(135°	°F)							Employee health form	n posted ntamination by Han	nde		
	<u> </u>			4. Proper cooking time	and temperature				/				14. Hands cleaned and prope				
				5. Proper reheating pro	cedure for hot ho	olding (165°F in 2				,			15. No bare hand contact with				
	•			Hours) 6. Time as a Public Health Control; procedures & records									alternate method properly followed (APPROVED Y. N. Gloves and utensils				
'				o. Time as a rubiic Hea	ann Connor, proc	zedures & records			1				Highly Susc	reptible Populations	Forad		
Approved Source							~	,			Pasteurized eggs used when r		ereu				
~				7. Food and ice obtaine good condition, safe, and destruction Labatt,	nd unadulterated;								C	Chemicals			
/				8. Food Received at pro Checking	oper temperature				/	,			17. Food additives; approved & Vegetables	and properly stored;	Washing Fruit	s	
					n from Contamin	nation			/	'			Water 18. Toxic substances properly	v identified, stored an	d used		
~				9. Food Separated & pr preparation, storage, di									Wate	er/ Plumbing			
•				10. Food contact surfact Sanitized at 200					~			1	19. Water from approved sou backflow device City approved	rce; Plumbing installe	ed; proper		
~				11. Proper disposition of reconditioned No r		ously served or			~	,			20. Approved Sewage/Waster disposal	water Disposal System	m, proper		
				1101	Cturris/aid	Joana											
-				Pri	ority Founda	tion Items (2 I	oints) viole	tions	Reg	uire	Cor	rective Action within 10 day	S			
O I U N T	N O	N A	C O S	Demonstration	n of Knowledge/	Personnel	R		ntions Ο Ι U Ν Γ	_	N	Cor C O S	Food Temperatu	s re Control/ Identific	ation	R	
O I N T			О	Demonstration 21. Person in charge pr and perform duties/ Cer 2	n of Knowledge/ esent, demonstra- rtified Food Man	Personnel tion of knowledge ager (CFM)	R		O I U N	N	N	C O		re Control/ Identific		R	
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Elizabeth Contreras	Print: Elizabeth Contreras	Title: Person In Charge/ Owner Kitchen Manager
Inspected by: Richard Hill (signature)	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name:	Physical A	ddrese:	City/State:		License/Permit #	Page 2 of 2							
Rochelle Elementary			Rockwal	l, Tx	Food-6340	1 age <u>7</u> 01 <u>7</u>							
•		TEMPERATURE OBSERVAT											
Item/Location	Temp	Item/Location	Temp	Item/Loca	ation	Temp							
WIC		Line 1											
Shredded Cheddar		Steam table water	+										
Sliced cheese	37	Hot holding	155										
Grape tomatoe	37	Cold Holding / box	38/32										
WIF amb HTT	-3.5	Milk cooler	35										
		Icecream freezei	9.8										
	OF	SERVATIONS AND CORRECTIVE	E ACTION	IS									
NT 1	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temperatures are taken in F												
Restrooms equipped t	emp grea	ater than 103											
Hand sinks equipped g	reater th	an 105 throughout kitchen, e	xcept sin	ks back	to back on service	line/kitcher							
3 comp sink setup, 14	0, quat s	ani 200ppm, prep sinks 117											
Dishwasher confirmed	d 160st												
Using sani buckets 20	Using sani buckets 200ppm with towel stored in solution												
Air curtain confirmed o	Air curtain confirmed operational at rear service door, no gaps												
Great practice hanging	g mop he	ads to drip dry over mop si	nk										
Ice machine looks gre	Ice machine looks great, Air gap confirmed												
Using digital thermo, h	Using digital thermo, hair restraints and gloves to touch Rte foods												
Reviewed receiving, d	Reviewed receiving, daily and production logs, all look good												
All snacks are prepac	All snacks are prepackaged by manufacturer with nutritional labels on back												
Employee food stored	Employee food stored on lowest shelf in wic												
Sample trays saved for	Sample trays saved for previous week then discarded												
Using yellow digital th	Using yellow digital thermo, strips are current												
Dented can area noted	Dented can area noted on rear prep table												
Dry storage well orgar	Dry storage well organized and very clean												
Dumpster clean and in	Dumpster clean and in good condition												
Dogoived by:		Drint			Title: Danson In Classes	Owner							
See abov	/e	See abo	ove		Title: Person In Charge/								
Inspected by (signature)	(2)	Richard	Hill		Samples: Y N #	collected							
Form EH-06 (Revised 09-2015)		· · ·			Dampies, 1 IV #	Concettu							