## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

	25				Time in: 11:55	Time out: 1:00		OD							Est. Type Risk Category Page 1 of 2	
Es	tabl	ishm	ent i	Nan		2-Follow U	Contact/Own		e:	4-I	nves	tiga	tion	L	* Number of Repeat Violations:  Number of Violations COS:	
Ph	vsic	al A	ddre	ess:	Middle School send Dr Rockwall,		st control : ernal			Hoo-					e trap : Follow-up: Yes O/100/	A
		Com	plia	ice S	Status: Out = not in cor	mpliance IN = in	compliance	NO = 1	not ol	bserv	ed		= no	t ap	pplicable COS = corrected on site R = repeat violation W-Watc	h
					points in the OUT box for Prior					e Im	medi	iate	Corr	ecti	ox for IN, NO, NA, COS Mark an in appropriate box for R ive Action not to exceed 3 days	
O U	mpl I N	iance N O	Sta N A	C	Time and Tem			R		O U	mpli: I N	N	N	C O	Employee Health	R
Т	~			S	1. Proper cooling time a	egrees Fahrenhe nd temperature	ii.)			Т	7			S	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	_				2. Proper Cold Holding	temperature(41°	°F/ 45°F)				-				13. Proper use of restriction and exclusion; No discharge from	
	~										~				eyes, nose, and mouth	
	•				3. Proper Hot Holding to										Preventing Contamination by Hands	
		~			<ul><li>4. Proper cooking time a</li><li>5. Proper reheating proc</li></ul>			2			~			-	14. Hands cleaned and properly washed/ Gloves used properly <b>Gloves used</b> 15. No bare hand contact with ready to eat foods or approved	-
		~			Hours)	edure for not no	ording (103 1 in				~				alternate method properly followed (APPROVED Y N )	
		~			6. Time as a Public Heal	lth Control; prod	cedures & reco	ds							Highly Susceptible Populations	
					Арр	proved Source					~				16. Pasteurized foods used; prohibited food not offered     Pasteurized eggs used when required <b>no eggs</b>	
					7. Food and ice obtained good condition, safe, and											
	′						Oak Farn	าร							Chemicals	
	/				8. Food Received at proj	per temperature	:				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
					Protection	from Contami	nation				~				18. Toxic substances properly identified, stored and used	
	~				9. Food Separated & propreparation, storage, dis		_						•		Water/ Plumbing	
	✓				10. Food contact surface Sanitized at 200	es and Returnab	les ; Cleaned an	ı			<u></u>	T			19. Water from approved source; Plumbing installed; proper backflow device	
					11. Proper disposition of									f	20. Approved Sewage/Wastewater Disposal System, proper	
	/				reconditioned disca					Ш	_				disposal	
					D											
0	I	N	N	C		·	·	Points	_	0	I	N	N	C	rective Action within 10 days	R
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		N O		О	Demonstration  21. Person in charge pre and perform duties/ Cert 2	of Knowledge/ esent, demonstra tified Food Mar	/ Personnel ation of knowled nager/ Posted	R	_	O U T	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) Rajbir Randhawa	Print: Rajbir Randhawa	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: RISD Utley Middle School Physical Address: 1201 TL Townsend Dr  TEMPERATURE OBSERVATIONS  Item/Location Temp F Item/Location Ine 4 pass thru cooler/cut tomatoes  Temp S Item S ice cream freezer Item S ice cream ambi	Page 2 of 2									
TEMPERATURE OBSERVATIONS  Item/Location										
line 4 pass thru cooler/cut tomatoes 39 line 3 ice cream freezer -10 line 2 ice cream ambi										
line 4 pass thru hot holding/hamburgers 158 line 3 cold well 12 line 1 milk cooler amb										
line 4 steam wells/water 189 line 3 steam wells/veggies 200 line 1 pass thru cooler/cut toma	oes 38									
line 4 cold well ambient 14 line 2 steam well/potatoes 164 line 1 pass thru hot hold	ing 19:									
line 4 milk cooler ambient 32 line 2 cold well ambient 16 line 1 cold well ambient	ent 21									
line 3 pass thru coller/sour cream 39 line 2 pass thru cooler/sour cream 38 line 1 steam wells/veg	gies 16									
line 3 pass thru hot holding/ambient 178 line 2 pass thru hot holding /potatoes 165 WIF ambient	-8									
line 3 milk cooler ambient 24 line 2 milk cooler ambient 33 WIC/shredded che	esd 39									
OBSERVATIONS AND CORRECTIVE ACTIONS										
Item   AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSER Number   NOTED BELOW:	ED AND									
Back prep hand sink 130F equipped										
Back prep hand sink 129F equipped										
cookline hand sink 114F equipped										
line 3/4 hand sink 109F equipped										
line 1/2 hand sink 135F equipped										
Sani buckets at 200ppm quats										
3 comp sink 127F										
warewash hand sink 135F equipped										
Dishwasher sanitizing per temp strips/records kept										
Cookline hand sink equipped at 111F										
Batch cooking for 4 lunches										
Allergy records on file per student										
All employees to have food handlers license within 30 days of hire										
HACCP records and temp logs current										
Sani buckets and dishwasher checked daily with strips and records kept										
Temp logs kept on outside of all coolers and hot holding units										
Gloves used for all prep and RTE										
Dented cans pulled for return/ to watch and monitor										
Allergen poster posted										
Hand washing posters at all hand sinks										
Air curtain at back door functional										
Calibrating dial thermos daily/also digital thermos used										
Test strips on site/current 10-31-2025										
Employee drinks- food stored low and separate/good										
Received by: Rajbir Randhawa Print: Rajbir Randhawa Title: Person In Charge. Manager	Owner									
Inspected by:  Print:										
(signature) Christy Cortez, RS   Christy Cortez, RS	collected									