

Retail Food Establishment Inspection Report

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

Date: 9/25/2025	Time in: 11:55	Time out: 1:00	License/Permit # FOOD 6676	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 Utley Middle School			Contact/Owner Name:	* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____		0/100/A
Physical Address: 1201 TL Townsend Dr Rockwall, TX		Pest control : internal	Hood not yet	Grease trap : refer to Teddy/less than 1 year old	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	
OUT	IN	NO	NA	COS		
	✓				1. Proper cooling time and temperature	
	✓				2. Proper Cold Holding temperature(41 °F/ 45°F)	
	✓				3. Proper Hot Holding temperature(135°F)	
		✓			4. Proper cooking time and temperature	
		✓			5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
		✓			6. Time as a Public Health Control; procedures & records	
		Approved Source				
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction LaBatt/Brothers/Oak Farms	
	✓				8. Food Received at proper temperature	
		Protection from Contamination				
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature	
	✓				11. Proper disposition of returned, previously served or reconditioned discarded	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted <u>2</u>	
	✓				22. Food Handler/ no unauthorized persons/ personnel <u>6</u>	
		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	R
	✓				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	R
	✓				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	R
	✓				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	

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Received by: (signature) <i>Rajbir Randhawa</i>	Print: <b>Rajbir Randhawa</b>	Title: Person In Charge/ Owner <b>Manager</b>
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>RISD Utley Middle School</b>		Physical Address: <b>1201 TL Townsend Dr</b>		City/State: <b>Rockwall, TX</b>		License/Permit # <b>FOOD 6676</b>		Page <u>2</u> of <u>2</u>	
TEMPERATURE OBSERVATIONS									
Item/Location		Temp F	Item/Location		Temp F	Item/Location		Temp F	
line 4 pass thru cooler/cut tomatoes		<b>39</b>	line 3 ice cream freezer		<b>-10</b>	line 2 ice cream ambient		<b>-16</b>	
line 4 pass thru hot holding/hamburgers		<b>158</b>	<b>line 3 cold well</b>		<b>12</b>	line 1 milk cooler ambient		<b>30</b>	
<b>line 4 steam wells/water</b>		<b>189</b>	line 3 steam wells/veggies		<b>200</b>	line 1 pass thru cooler/cut tomatoes		<b>38</b>	
line 4 cold well ambient		<b>14</b>	line 2 steam well/potatoes		<b>164</b>	line 1 pass thru hot holding		<b>193</b>	
line 4 milk cooler ambient		<b>32</b>	line 2 cold well ambient		<b>16</b>	line 1 cold well ambient		<b>21</b>	
line 3 pass thru coller/sour cream		<b>39</b>	line 2 pass thru cooler/sour cream		<b>38</b>	line 1 steam wells/veggies		<b>168</b>	
line 3 pass thru hot holding/ambient		<b>178</b>	line 2 pass thru hot holding /potatoes		<b>165</b>	<b>WIF ambient</b>		<b>-8</b>	
line 3 milk cooler ambient		<b>24</b>	line 2 milk cooler ambient		<b>33</b>	<b>WIC/shredded cheesd</b>		<b>39</b>	
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:								
	Back prep hand sink 130F equipped								
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	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: (signature) <i>Rajbir Randhawa</i>		Print: <b>Rajbir Randhawa</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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