Follow-up fee of \$50.00 is required after 1st Followup

Retail Food Establishment Inspection Report City of Rockwall

✓ First aid kit
Allergy policy/training
Vomit clean up Employee health
Employee health

ate: 2/09/2022		Time out: 9:12		S 00					r	Food Manager	1	Page 1	
arpose of Inspectablishment Nar	ction: 1-Routine	2-Follow U		-Complaint t/Owner N		4-Inv	estiga	ation		5-CO/Construction * Number of Repeat Violation	6-Other tions:	TOTAL/S	COI
amm elemen	ntary		RISD			(Y 1				✓ Number of Violations Co	os:	0/10	റ/
011 greenway		Sch	Pest control : School			Hood Grease June School				Follow-up: Yes No	0, 10	_	
Compliance ark the appropriate	Status: Out = not in co		compliance tem	110	= not ob: in appr		N/ box f	A = no for IN	ot ap	plicable COS = corrected on s b, NA, COS Mark			Wate
muliana Status	,	rity Items (3	Points) 1	violations l	Require					ve Action not to exceed 3 day	rs .		
mpliance Status I N N C N O A O	Time and Ten	perature for Fo		7	R	O I U N	N O		C O	Emple	oyee Health		
S	1. Proper cooling time a	egrees Fahrenhei and temperature			-	T			Š	12. Management, food employ	<u> </u>	employees;	
	Discussed	•				~	'			knowledge, responsibilities, an			
/	2. Proper Cold Holding temperature(41°F/ 45°) See						,			13. Proper use of restriction an eyes, nose, and mouth	d exclusion; No disc	charge from	
	3. Proper Hot Holding temperature(135°F)									Poster to move to han			
	See						,			14. Hands cleaned and proper	tamination by Han		
	Proper cooking time and temperature Logs look good Proper reheating procedure for hot holding			©F in 2		'			-	15. No bare hand contact with		1 1 7	
	Hours)	edure for not no	nding (103	7 1 111 2		•				alternate method properly follo Gloves and utensils)
/	6. Time as a Public Hea	alth Control; prod	cedures &	records							eptible Populations		
		J. C				Т				16. Pasteurized foods used; pro		fered	
	-	proved Source		1.				•		Pasteurized eggs used when re Precooked in bags	quired		_
	7. Food and ice obtaine good condition, safe, ar	nd unadulterated:		ood in						Ch	nemicals		
	destruction Labbat				_								
	8. Food Received at pro					/	,			17. Food additives; approved a & Vegetables	and properly stored;	Washing Fru	its
	00 0	n from Contamii	nation			•	'			Water 18. Toxic substances properly	identified, stored an	d used	_
	9. Food Separated & pr	otected, prevente	ed during f	food	7 1					Stored in mop room			
	preparation, storage, dis No raw meats on site		-								r/ Plumbing		
									٠			ed; proper	
	10. Food contact surfact Sanitized at 200	es and Returnable ppm/temperature	e 160	ed and		/	,			19. Water from approved source backflow device	ce; Plumbing install		
	10. Food contact surfact Sanitized at 200	ppm/temperature	° 160	SR		•			1			m, proper	
	Sanitized at 200	ppm/temperature	° 160	SR		\(\tag{\chi}	,			backflow device City approved		m, proper	
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Israel Montoya	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Track to any			G': /G: ·	II. B					
Establishment Name: Hamm elementary	Physical A 2911 (greenway	City/State: Rockwal		ge <u>2</u> of <u>2</u>				
Item/Location	Temp F	TEMPERATURE OBSERVA Item/Location	TIONS Temp F	Item/Location	Temp F				
Baby line	тетр г	Main line	тетр г	Cold wells	<u>remp r</u>				
Milk	36	Milk	39	Bottom pan / metal insert on to	p 29 /66				
Steam table 1 ambien	Steam table 1	180's		•					
Steam table 2 ambien		Steam table 2	170's	100 0100	-2.3				
Cold pass	39/40.3	Hot pass	172	Wic	-2.0				
Sandwiches	41	Potatoes	165	Enchiladas					
Hot pass	166	Cold pass	30	36-37-38-38					
Potatoes	168	Nuggets	30	Cheese	38				
1 Otatocs		SERVATIONS AND CORRECT			100				
Item AN INSPECTION OF YOUR F Number NOTED BELOW: temps in F	STABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	CTED TO THE CONDITIONS OBSERVED	AND				
Hot water at all hand	sinks 100	-119							
Ice machine full - una	ble to see	inside - unit is cleaned we	ekly per n	manager					
Sanitizer in bucket 20	0 ppm								
Will remove inserts o	n both line	es in cold wells to allow it t	o hold foo	ds colder temps					
Discussed ice cream	handling i	ssue							
Dishmachine at 160	SR								
		vers! Great technique							
Great date marking w		ed							
Gloves used to touch	rte foods								
Will need employee h	Will need employee health poster at hand sink								
Would be good to inv	est in a di	gital thermo for quick temp	s and larg	er read out!					
Received by:		Print:		Title: Person In Charge/ Own	or				
	ve			Title: Ferson in Charge/ Own					
(signature) See above Inspected by: (signature) Kelly kirkpe	atici ch	Print:							
Form EH-06 (Revised 09-2015)				Samples: Y N # colle	ected				