

Date: 11/1/22 Time in: Time out: License/Permit # 01873 Est. Type School Risk Category 2 Page 1 of 1

Purpose of Inspection: 1-Compliance 2-Routine 3-Field Investigation 4-Visit 5-Other TOTAL/SCORE 100

Establishment Name: Ray Corbett Jr. High Contact/Owner Name: SCDC ISD * Number of Repeat Violations: 0
 ✓ Number of Violations COS: 0

Physical Address: 1700 Ray Corbett Dr City/County: Schertz Zip Code: 78154 Phone: Follow-up: Yes No (circle one)

Compliance Status: **Out** = not in compliance **IN** = in compliance **NO** = not observed **NA** = not applicable **COS** = corrected on site **R** = repeat violation
 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 asterisk * 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 (R = degrees Fahrenheit)	R	Compliance Status						Employee Health	R		
O	I	N	N	C				O	I	N	N	C					
U	T	O	A	O	S			U	T	O	A	O	S				
						1. Proper cooling time and temperature								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 temperature (135°F)								Preventing Contamination by Hands			
						4. Proper cooking time and temperature								14. Hands cleaned and properly washed/ Gloves used properly			
						5. Proper reheating procedure for hot holding (165°F in 2 Hours)								15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)			
						6. Time as a Public Health Control; procedures & records								Highly Susceptible Populations			
						Approved Source								16. Pasteurized foods used; prohibited food not offered			
						7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction								Pasteurized eggs used when required			
						8. Food Received at proper temperature								Chemicals			
						Protection from Contamination										17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
						9. Food Separated & protected, prevented during food preparation, storage, display, and tasting								18. Toxic substances properly identified, stored and used			
						10. Food contact surfaces and Returnables; Cleaned and Sanitized at ppm/temperature								Water/ Plumbing			
						11. Proper disposition of returned, previously served or reconditioned								19. Water from approved source; Plumbing installed; proper backflow device			
														20. Approved Sewage/Wastewater Disposal System, proper disposal			

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Demonstration of Knowledge/ Personnel	R	Compliance Status						Food Temperature Control/ Identification	R			
O	I	N	N	C				O	I	N	N	C						
U	T	O	A	O	S			U	T	O	A	O	S					
						21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)								27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature				
						22. Food Handler/ no unauthorized persons/ personnel								28. Proper Date Marking and disposition				
						Safe Water, Recordkeeping and Food Package Labeling										29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips		
						23. Hot and Cold Water available; adequate pressure, safe								Permit Requirement, Prerequisite for Operation				
						24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled								30. Food Establishment Permit (Current & Valid)				
						Conformance with Approved Procedures										Utensils, Equipment, and Vending		
						25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions								31. Adequate handwashing facilities: Accessible and properly supplied, used				
						Consumer Advisory										32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used		
						26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label								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

Compliance Status						Prevention of Food Contamination	R	Compliance Status						Food Identification	R		
O	I	N	N	C				O	I	N	N	C					
U	T	O	A	O	S			U	T	O	A	O	S				
						34. No Evidence of Insect contamination, rodent/other animals								41. Original container labeling (Bulk Food)			
						35. Personal Cleanliness/eating, drinking or tobacco use								Physical Facilities			
						36. Wiping Cloths; properly used and stored								42. Non-Food Contact surfaces clean			
						37. Environmental contamination								43. Adequate ventilation and lighting; designated areas used			
						38. Approved thawing method								44. Garbage and Refuse properly disposed; facilities maintained			
						Proper Use of Utensils										45. Physical facilities installed, maintained, and clean	
						39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used								46. Toilet Facilities; properly constructed, supplied, and clean			
						40. Single-service & single-use articles; properly stored and used								47. Other Violations			

Received by: (signature) Sherin Moharam Print: Sherin Moharam Title: Person In Charge/ Owner

Inspected by: (signature) Amanda Cantu, R.S. Print: Amanda Cantu, R.S. #4820 Business Email: healthinspector@schertz.com

Sanitary Inspection Grade

On the most recent food safety inspection, this establishment received a grade of:

A

Establishment Name: Ray Corbett Jr. High

Establishment Address: 12000 Ray Corbett Dr. Schertz, Tx 78154

Date Issued: 11/1/22 Registered Sanitarian Badge #: 4820

Must be posted in public view with a copy of the most recent scored inspection report.
healthinspector@schertz.com