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

Date: 08/29/2024				24	Time in:							Food handlers O 1 Page 1 c			2_			
Purpose of Inspect											5-CO/Construction	6-Other	TOTAL/SCO	ORE				
E	stabl	ishm	ent i	Nan	ne:		Contac	ct/Owner N			in ves	5			* Number of Repeat Viol	lations:	TOTTLE)ILL
-		t Ac			У		Pest control		1	Нос	nd.		Gr	2000	✓ Number of Violations of trap/ waste oil:	Follow-up: Yes	0/100	/A
		Villiar		355.			School progr	ram			d info			nme		No ✓		
M					Status: Out = not in co points in the OUT box for	mpliance IN	= in complianc	e No	O = not			NA	= no	ot app	plicable COS = corrected or Ma	n site \mathbf{R} = repeat vice ark an \mathbf{V} in appropri		
IVI	ark t	не ар	ргор	riate	•										ive Action not to exceed 3 de		ate box for K	
C	_	iance N	Stat N	tus C					R		mplia	nce	Stati					R
U	N	O	A	o s	Time and Ten (F = d	aperature fo egrees Fahre		y	K	U	N	o	Α	o s	Emp	oloyee Health		, a
				Б	1. Proper cooling time a	and temperate	ture							5	12. Management, food emplo		employees;	\top
											~				knowledge, responsibilities,			
	~				2. Proper Cold Holding See	temperature	e(41°F/ 45°F)				/				13. Proper use of restriction a eyes, nose, and mouth	and exclusion; No dis	scharge from	
	3. Proper Hot Holding temperature(135°F) See												Preventing Co	ontamination by Har	nds			
		/			4. Proper cooking time Logs						/				14. Hands cleaned and propo	erly washed/ Gloves t	used properly	
		•			5. Proper reheating prod Hours)	cedure for ho	ot holding (16	5°F in 2							15. No bare hand contact wit alternate method properly follows:			
		_			6. Time as a Public Hea	alth Control	procedures &	records							Gloves	•		_
L		'			Service only	mui Control,	procedures e	e records								ceptible Populations		
					Ap	proved Sour	rce				~				16. Pasteurized foods used; p Pasteurized eggs used when p Precooked /		fered	
					7. Food and ice obtaine good condition, safe, ar			Food in										
	~				destruction Labatt	ia unadunera	ateu, parasite								(Chemicals		
	./				8. Food Received at pro	oper temperat	ture						T		17. Food additives; approved & Vegetables	l and properly stored;	Washing Fruits	
					Logging										Water 18. Toxic substances properl	v identified stored ar	nd used	_
	1				Protection 9. Food Separated & pr	otected prev		food			/				Good	y identified, stored at	id dised	
	~				preparation, storage, dis	splay, and tas	sting	1000							Wat	er/ Plumbing		
	_				10. Food contact surfact Sanitized at 200	1.5	1.1 01	ned and						-	19. Water from approved sou backflow device	arce; Plumbing install	led; proper	
					11. Proper disposition of									-1	City approved 20. Approved Sewage/Waste	owater Disposal Syste	m proper	_
					reconditioned p:	n returned, p	neviously ser	ved of			✓				disposal	water Disposar Syste	in, proper	
		V			DISC	arded					•				Watch /			
					reconditioned Disc. Pri		ndation Ite	ms (2 Po	ints) v	riolati	ions I	Requ	uire (Cor	Watch / rective Action within 10 day	ys		
O U	I N	N O	N A	C O		ority Four			ints) v	O U	I	N	N A	C O	Watch / rective Action within 10 day	ys ire Control/ Identific	cation	R
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OUT		N	N	O S	Demonstration 21. Person in charge proper and perform duties/ Cerl on site 22. Food Handler/ no un None on site Safe Water, Reconstruction: Safe Water, Reconstruction: 23. Hot and Cold Water See attached 24. Required records and destruction: Packaged Commercial Conformance volume 25. Compliance with VHACCP plan; Variance processing methods; machine processing methods (Disclosure/Remin Allergies attached to Core Items (1 Point Prevention of 34. No Evidence of Instantianals Watch door 35. Personal Cleanlines Watch 36. Wiping Cloths; prostored. In buck 37. Environmental cont Watch 38. Approved thawing Cooking and wide Proper side of the same process of t	n of Knowled esent, demon rtified Food M nauthorized p rdkeeping as Labeling r available; as vailable (shelf Food labeled with Approv ariance, Spece e obtained for anufacturer in sumer Advisories inder/Buffet to accounts nt) Violatio of Food Con ect contamination ect contamination method cer Use of Ute t, & linens; p se utensils; pa	dge/Personn astration of kn Manager (CFI persons/ person and Food Pace adequate press adequate press allstock tags; p d ved Procedur cialized Proce r specialized nstructions sory s; raw or unde Plate)/ Allerg / ingredien ons Require of ntamination action, rodent/ nking or tobace and stored ensils oroperly used, roperly used,	el owledge, M) onnel kage ure, safe arasite es es ess, and er cooked en Label ts Corrective other exco use estored,	Action	W V V V V V V V V V V V V V V V V V V V	I N V V V V V V V V V V V V V V V V V V	N O	M A 90 N A	Da C O	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and Yes 29. Thermometers provided, Thermal test strips Nsf digital / test	sed; Equipment Aderical disposition accurate, and calibrate in the image in the ima	equate to ted; Chemical/ peration sign posted) ng und properly e, properly used/ areas used ies maintained lean	

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

	ment Name: st academy	Physical A		ity/State: Rockwal	License/Permit # Food6674	Page <u>2</u> of <u>2</u>						
	,		TEMPERATURE OBSERVAT	IONS								
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Location	Temp						
Wic			Line 1		Ice cream	-7,						
	Tomatoes	36	Cold pass	37								
	Cheese	37	Pulled pork	38								
Sa	mple carrots	8	Hot pass	166								
	•		Milk	35.9								
	Wif	-2.3	Hot wells ambient	233								
			Cold wells ambient under	26								
		OF	SERVATIONS AND CORRECTIV	E ACTION	NS							
tem Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND											
	Hot ware at hand sink 117											
	Hot water at three con	np 141										
	Sanitizer bucket 200 p	m										
	Dishwasher sticker - t	urned bla	ack									
	Batch cooking - no left overs used											
	Watch interior of ice machine - keep wiped down											
	Hot water in restroom	118										
	Watch for dented cans											
W	Wic - to clean floor under bottoms rack under milk area											
	Need to dust fan guards where needed — difficult to see if this is dust orp											
W	Suggested placing bu	tter mix i	nto cold wells as packaging	indicates	s keep refrigerated							
	Using plastic trays now											
	To go Plastic cups for	water sto	ored inverted									
	Using yellow thermo -	digital n	sf approved									
	Logs time and temp -g	jood										
	Watch under floors un	der equip	oment									
	One person kitchen!!											
Received	by:		Print:		Title: Person In Charge/	Owner						
(signature)	See abou	/e			go	··· •-						
(nspected		۲ , ۲	Print:									
,	Kellv Kirkba	Trick'	KSC		Samples: Y N #							