

Additional followups
\$50.00 fee

Retail Food Establishment Inspection Report
City of Rockwall

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

Date: 09/30/2024	Time in: 3:24	Time out: 4:09	License/Permit # Fs 9392	Food handlers 3	Food managers 2	Page <u>1</u> of <u>2</u>
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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: Young chefs academy			Contact/Owner Name: Dottie		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	
Physical Address: 917 steger towne			Pest control : Romney quarterly	Hood Self	Grease trap/ waste oil Fat boys working with teddy	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>
8/92/A						

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 ✓ in appropriate box for IN, NO, NA, COS Mark an ✓ 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 Hsp group possibility		
Approved Source							
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction		
					8. Food Received at proper temperature To check temp		
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 200		
					11. Proper disposition of returned, previously served or reconditioned		

Compliance Status		Employee Health					R
OUT	IN	NO	NA	COS			
					12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting		
					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands							
					14. Hands cleaned and properly washed/ Gloves used properly Gloves to prep the food prior to class		
					15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.)		
Highly Susceptible Populations							
					16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Cooking		
Chemicals							
					17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water only		
					18. Toxic substances properly identified, stored and used Stored low		
Water/ Plumbing							
					19. Water from approved source; Plumbing installed; proper backflow device City approved		
					20. Approved Sewage/Wastewater Disposal System, proper disposal Watch		

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days							
Compliance Status		Demonstration of Knowledge/ Personnel					R
OUT	IN	NO	NA	COS			
					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)		
					22. Food Handler/ no unauthorized persons/ personnel		
Safe Water, Recordkeeping and Food Package Labeling							
2					23. Hot and Cold Water available; adequate pressure, safe Hot water temp in rooms 105f s/b 110		
					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 Available by request		

Compliance Status		Food Temperature Control/ Identification					R
OUT	IN	NO	NA	COS			
					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature		
					28. Proper Date Marking and disposition Today plus 6		
2					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Need test strips		
Permit Requirement, Prerequisite for Operation							
					30. Food Establishment Permit (Current/ insp sign posted) Posted		
Utensils, Equipment, and Vending							
					31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped except restrooms not		
					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch shelving condition of utensilsb		
2					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided To have hot water at 110		

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
OUT	IN	NO	NA	COS			
					34. No Evidence of Insect contamination, rodent/other animals Back door looks good		
					35. Personal Cleanliness/eating, drinking or tobacco use		
					36. Wiping Cloths; properly used and stored No buckets air drying		
					37. Environmental contamination Watch		
					38. Approved thawing method Pull thaw cooler		
Proper Use of Utensils							
					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Watch		
					40. Single-service & single-use articles; properly stored and used		

Compliance Status		Food Identification					R
OUT	IN	NO	NA	COS			
					41. Original container labeling (Bulk Food)		
Physical Facilities							
1					42. Non-Food Contact surfaces clean Minor cleaning of shelves In coolers		
					43. Adequate ventilation and lighting; designated areas used		
					44. Garbage and Refuse properly disposed; facilities maintained Watch		
					45. Physical facilities installed, maintained, and clean Watch		
1					46. Toilet Facilities; properly constructed, supplied, and clean Hot water only. 82 to have it adjusted		
					47. Other Violations		

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Dottie Corder	Print:	Title: Person In Charge/ Owner
Inspected by: <i>Kelly Kirkpatrick RS</i> <small>(signature)</small>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Rockwall young chef's academy	Physical Address: 917 Steger towne	City/State: Rockwall	License/Permit # Fs	Page 3 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Kitchen 2					
Cooler	38				
Butter	38				
Carrot	39				
Freezer HTT	18				

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: ALL TEMPS TAKEN in F
	Back door looks good
	Sink In restroom is slow draining and low pressure in bathroom
46	Restrooms water is slow to get hot - never reached 100 only 84
	Teaching facility using home utensils etc
	Kitchen. 2
	Hot water 112/113 comp and hand then fell to 105
	Sanitizer 200
	Thermo digital
	Minor cleaning
28	Need test strips
	Store disks with handles up
	Middle storage
42	Clean spills of dry goods
	Watch condition Of carts -
	Drip towels being washed at insp tim
23	Hot water only reached 105 to be 110 at three comp
42	Minor cleaning of shelves in coolers top and under
	Facility closed at insp and won't open until hot water is at proper temp hopefully by 4:30
	Facility closed on Mondays - will reopen at 4:40On Tuesday
23/33	Hot water is at 105 okay for hand washing but need 110 for warewashing

Received by: See above <small>(signature)</small>	Print:	Title: Person In Charge/ Owner
Inspected by: <i>Kelly Kirkpatrick RS</i> <small>(signature)</small>	Print:	Samples: Y N # collected

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