Followup Fee of \$50.00 after first followup

Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

City of Rockwall

Date: 9/20/24							DD-7712					CPFM 1	Food handlers	Page 1	of $\underline{2}$			
Purpose of Inspection: 1-Routine 2-Follow Up 3-Comp				omplair	aint 4-Investig		stiga	tion		5-CO/Construction			CORE					
Establishment Name: Heritage Christian Academy Contact/Owner N Krista Neff									✓ Number		Number of Repeat Viola Number of Violations C	of Violations COS:		0/A				
Physical Address: 1408 S Goliad St Rockwall, TX Pest control: School contract								Ho N/a	od				e trap :/ waste oil Contract	Follow-up: Yes No	0/10	U/A		
Mark the appropriate points in the OUT box for each numbered item Mark '									obser					plicable COS = corrected on s x for IN, NO, NA, COS Mar	site $\mathbf{R} = \text{repeat vio}$ k an in appropriat	olation W=	Watch	
Priority Items (3 Points) violations Compliance Status							Requ	_			Corr Statu							
O U	I N	N O	N C Time and Temperature for Food Safety				R	O U	I N	N	N A	C O	Empl	oyee Health		R		
Т		~		3	Proper cooling time and temperature No leftovers					Т	~			S	12. Management, food employ knowledge, responsibilities, ar		employees;	
	~				2. Proper Cold Holding temperature(41°F/ 45°F) See						~				13. Proper use of restriction are eyes, nose, and mouth Employee health form		charge from	
	~				3. Proper Hot Holding to See	emperature(135°	PF)					<u> </u>				tamination by Har	nds	
		~			4. Proper cooking time	and temperature					~				14. Hands cleaned and proper	ly washed/ Gloves u	ised properly	
		~			5. Proper reheating procedure for hot holding (165°F in 2 Hours)			in 2			~				15. No bare hand contact with alternate method properly follogical Gloves			_)
	~				6. Time as a Public Health Control; procedures & records			cords								eptible Populations		
	Approved Source									~			16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required N/a					
	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction					l in							Cl	hemicals				
	~				8. Food Received at pro Checking	per temperature					~				17. Food additives; approved a & Vegetables Water		-	nits
						from Contamir					/				18. Toxic substances properly Store low and se	identified, stored an parate	nd used	
	~				9. Food Separated & propreparation, storage, dis	splay, and tasting	,					,				r/ Plumbing		
	~				10. Food contact surface Sanitized at 200	ppm/temperature	2				~				19. Water from approved sour backflow device City approved	-		
11. Proper disposition of returned, previously served or reconditioned Discard				or			~				20. Approved Sewage/Wastew disposal	vater Disposal Syste	m, proper					
0	I	N	N	C	,	ority Founda		(2 Poin	nts)	0	I	N	N	С	rective Action within 10 days			R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Krista Nelf	Print: Krista Neff	Title: Person In Charge/ Owner MOD
Inspected by: Richard Hill	Print:Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

	^{nent Name:} ge Christian Academy	Physical A		City/State: Rockwal l	l, Tx	License/Permit # FOOD-7712	Page <u>2</u> of <u>2</u>				
	<u>, </u>		TEMPERATURE OBSERVAT		,						
Item/Loca		Temp	Item/Location	Temp	Item/Location	n	Tem				
lot ho	lding amb	155	Pizza	164							
	Pizza	138	Peas & Carrots	178							
Chicken Jambalaya/peas&ca		168/175	Lettuce on ice	38							
Beverage/Sandwich cooler		36-38	Refrigerator amb	39							
Ham	/Turkey Sandwich	38/39	Slice cheddar cheese	40							
Chi	cken Cesar Salad	39	Ham	40							
	Steam table		Chest freezer	-8.9							
Ch	nicken Jambalaya	194									
		OB	SERVATIONS AND CORRECTIV	VE ACTION	NS						
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND										
	NOTED BELOW. all temperatures are taken in r										
	Sani bucket setup - 200 ppm Hand sink equipped, temp greater than 100										
				miti-ou							
	3 comp sink not set up, 113, using steramine tabs for sanitizer										
	All snacks are prepackaged by manufacturer with label on back										
	Sandwiches are made fresh daily and discarded if not sold										
	Salads are made every other day and then discarded										
	Using disposable trays and wrapped cutlery										
	Ice machine looks good, ice is only for cooling drinks/food not for human consumption										
	No ware washing in kitchen, all dishes are returned to the commissary kitchen										
	No cooking preformed in kitchen, all food cooked in commissary kitchen										
	Hot/cold food transported in insulated Cambro's separately										
	Foods are hot held onsite at 135 or higher										
	Temps are recorded before leaving commissary kitchen, recorded upon arrival										
	Shelves in dry storage have been painted and all wood looks good										
	Food stored in pantry is prepackaged commercially produced with labels on back										
	Have extra serving utensils onsite but can set up 3 comp sink to w/r/s if needed										
	-		ng as each pan of food is su	vitched o	ut on stea	m table					
	Remember to W/R/S every 4 hours or as needed										
	Gloves used to touch Rte foods, hair restraints										
Received (signature)		<u> </u>	Print:	0)/0	П	Citle: Person In Charge/ Ov	wner				
Inspected	See abov	<u>'せ</u>	See abo	JVE							
inspecteu (signature)	`~'\ / \ \	<i> </i>	\gg Richard								