Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 1/7/2025			02	25		ne out:		se/Permit # ed current/to post				:0	ро	Ost Est. Type	Risk Category	Page <u>1</u> of <u>2</u>	_
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain												5-CO/Construction 6-Other		TOTAL/SCORE	£	
		ishm brc			cademy Kitchen	Cont	act/Owner I	Name:						★ Number of Repeat Vio ✓ Number of Violations	cos:	10/90/ <i>P</i>	\
Physical Address: Pest control: Rentokil/ 12-31-20								O24 Hood n/a			Gı ha	rease sn't	e trap : t been serviced yet	Follow-up: Yes V No	10/30/7	`	
Compliance Status: Out = not in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W-Wat Mark the appropriate points in the OUT box for each numbered item NO = not observed NA = not applicable COS = corrected on site R = repeat violation W-Wat was in appropriate box for R												elation W-Watch					
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days																	
O U T	N O A O Time and Temperature for Food Safety						R		U N O A		C O S	Employee Health			R		
	~				Proper cooling time and temperature					~				12. Management, food empl knowledge, responsibilities,		employees;	
	~				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			nds		
		4. Proper cooking time and temperature					~				14. Hands cleaned and prop	perly washed/ Gloves u	ised properly				
		5. Proper reheating procedure for hot holding (165°F in 2 Hours)					~				15. No bare hand contact wi alternate method properly fo						
	6. Time as a Public Health Control; procedures & records										Highly Sus	sceptible Populations					
					Approve	ed Source				~				16. Pasteurized foods used; Pasteurized eggs used when NO EQQS		fered	
3				,	7. Food and ice obtained from good condition, safe, and una										Chemicals		
Ľ					destruction US Foods 8. Food Received at proper te											Washing Emits	
	~				check at receipt	emperature				~				17. Food additives; approved & Vegetables	a and property stored,	washing 11uits	
						1 Contamination			3					18. Toxic substances proper	ly identified, stored and	d used	
	7	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting										Wat	ter/ Plumbing				
	~				10. Food contact surfaces and Sanitized at ppm/t		aned and			~			ł	19. Water from approved so backflow device	urce; Plumbing installe	ed; proper	_
					11. Proper disposition of retu reconditioned	rned, previously se	erved or			~				20. Approved Sewage/Waste disposal	ewater Disposal Syster	m, proper	
	•																
					Priority	Foundation It	tems (2 Po							rective Action within 10 da	ys		
O U T	I N	N O	N A	C O S	Priority Demonstration of K			oints)	violat O U T	I N	Req N O	uire N A	C		ys ure Control/ Identific		R
		N O		О	Demonstration of K 21. Person in charge present, and perform duties/ Certified	nowledge/ Person	knowledge,		O U	I N	N	N	C		ure Control/ Identifications	ation	R
	N	N O		О	Demonstration of K 21. Person in charge present,	nowledge/ Person demonstration of Food Manager/ P	knowledge, osted		O U	I N	N	N	C	Food Temperate 27. Proper cooling method u Maintain Product Temperate 28. Proper Date Marking and	ure Control/ Identifications used; Equipment Adecure d disposition	quate to	R
	N V	N O		О	Demonstration of K 21. Person in charge present, and perform duties/ Certified 2 22. Food Handler/ no unauthon 13 Safe Water, Recordkee	nowledge/ Person demonstration of I Food Manager/ P orized persons/ per	knowledge, osted		O U	IN	N	N	C	Food Temperate 27. Proper cooling method u Maintain Product Temperate	ure Control/ Identifications is ed; Equipment Adecure disposition	quate to	R
	N V	N O		О	Demonstration of K 21. Person in charge present, and perform duties/ Certified 2 22. Food Handler/ no unauthon 13 Safe Water, Recordkee Labor 23. Hot and Cold Water avail	demonstration of a Food Manager/ Porized persons/ per pring and Food Paeling	knowledge, osted sonnel ackage ssure, safe		O U T	IN	N	N	C	Food Temperate 27. Proper cooling method u Maintain Product Temperate 28. Proper Date Marking and 29. Thermometers provided, Thermal test strips Permit Requirement	ure Control/ Identifications used; Equipment Adector d disposition accurate, and calibrate at, Prerequisite for Open	ed; Chemical/	R
	N V	N O		О	Demonstration of K 21. Person in charge present, and perform duties/ Certified 2 22. Food Handler/ no unauthon 13 Safe Water, Recordkee Laboratory	demonstration of la Food Manager/ Porized persons/ per pring and Food Paeling lable; adequate pre le (shellstock tags;	knowledge, osted sonnel ackage ssure, safe		O U T	I N	N	N	C	Food Temperate 27. Proper cooling method u Maintain Product Temperate 28. Proper Date Marking and 29. Thermometers provided, Thermal test strips Permit Requirement 30. Food Establishment Pe	ure Control/ Identifications as a sequence disposition accurate, and calibrate at, Prerequisite for Opermit (Current/insp re	ed; Chemical/	R
	N V	N O		О	Demonstration of K 21. Person in charge present, and perform duties/ Certified 2 22. Food Handler/ no unauthon 13 Safe Water, Recordkee Labor 23. Hot and Cold Water avail 24. Required records available 25.	demonstration of la Food Manager/ Prorized persons/ per pring and Food Paeling lable; adequate pre le (shellstock tags; labeled	knowledge, osted sonnel ackage ssure, safe parasite		2	I N	N	N	C	Food Temperate 27. Proper cooling method u Maintain Product Temperate 28. Proper Date Marking and 29. Thermometers provided, Thermal test strips Permit Requirement 30. Food Establishment Permit Requirement	ure Control/ Identifications as a sequence disposition accurate, and calibrate at, Prerequisite for Opermit (Current/insp re	quate to ed; Chemical/ peration port sign posted)	R
	N V	N O		О	Demonstration of K 21. Person in charge present, and perform duties/ Certified 2 22. Food Handler/ no unauthon 13 Safe Water, Recordkee Labor 23. Hot and Cold Water avail 24. Required records available destruction); Packaged Food	demonstration of larged Person demonstration of larged Persons/ pe	knowledge, osted rsonnel ackage ssure, safe parasite pres cess, and		2	I N	N	N	C	Food Temperate 27. Proper cooling method u Maintain Product Temperate 28. Proper Date Marking and 29. Thermometers provided, Thermal test strips Permit Requirement 30. Food Establishment Permit Requirement	ure Control/ Identifications as a current disposition accurate, and calibrate at, Prerequisite for Opermit (Current/inspresent) post	quate to ed; Chemical/ peration port sign posted)	R
	V	N O		О	Demonstration of K 21. Person in charge present, and perform duties/ Certified 2 22. Food Handler/ no unauthod 13 Safe Water, Recordkee Labota 23. Hot and Cold Water avail 24. Required records available destruction); Packaged Food Conformance with A 25. Compliance with Variance HACCP plan; Variance obtain processing methods; manufactors	demonstration of larged Person demonstration of larged Persons/ pe	knowledge, osted rsonnel ackage ssure, safe parasite pres cess, and		2	I N	N	N	C	Food Temperate 27. Proper cooling method u Maintain Product Temperate 28. Proper Date Marking and 29. Thermometers provided, Thermal test strips Permit Requirement 30. Food Establishment Permit Requirement 10. Utensils, Equal 11. Adequate handwashing 11.	ure Control/ Identifications and Calibrate disposition accurate, and calibrate accurate, and calibrate accurate for Opermit (Current/insp repost uipment, and Vending facilities: Accessible accurate acc	ed; Chemical/ peration eport sign posted) g nd properly	R
	V	N O		О	Demonstration of K 21. Person in charge present, and perform duties/ Certified 2 22. Food Handler/ no unauthod 13 Safe Water, Recordkee Labota 23. Hot and Cold Water avail 24. Required records available destruction); Packaged Food Conformance with A 25. Compliance with Variance HACCP plan; Variance obtain processing methods; manufactors	demonstration of larged persons/ per prized persons/ pers	knowledge, osted sonnel schage ssure, safe parasite scess, and i der cooked		2	I N	N	N	C	Food Temperate 27. Proper cooling method u Maintain Product Temperate 28. Proper Date Marking and 29. Thermometers provided, Thermal test strips Permit Requirement 30. Food Establishment Pe need current/to Utensils, Equ 31. Adequate handwashing f supplied, used 32. Food and Non-food Con	are Control/ Identificated and Control and	ed; Chemical/ peration port sign posted) g nd properly e, properly	R
	N V V	NOO		О	Demonstration of K 21. Person in charge present, and perform duties/ Certified 2 22. Food Handler/ no unauthed 13 Safe Water, Recordkee Labe 23. Hot and Cold Water avail 24. Required records available destruction); Packaged Food Conformance with A 25. Compliance with Variance HACCP plan; Variance obtain processing methods; manufactors and consumer Advisors (Disclosure/Reminder/Indoors).	demonstration of la Food Manager/ Porized persons/ per ping and Food Paeling lable; adequate pre le (shellstock tags; labeled labeled Approved Procedure, Specialized Promed for specialized currer instructions radvisory visories; raw or una Buffet Plate)/ Alle	knowledge, osted sonnel	R	2 W		NO	N A	COSS	Food Temperate 27. Proper cooling method u Maintain Product Temperate 28. Proper Date Marking and 29. Thermometers provided, Thermal test strips Permit Requirement 30. Food Establishment Permed Current/to Utensils, Equal 31. Adequate handwashing from the supplied, used 32. Food and Non-food Condesigned, constructed, and u 33. Warewashing Facilities;	are Control/ Identifications and College a	ed; Chemical/ peration port sign posted) g nd properly e, properly	R
	N V V	N O		О	Demonstration of K 21. Person in charge present, and perform duties/ Certified 2 22. Food Handler/ no unauthed 13 Safe Water, Recordkee Labe 23. Hot and Cold Water avail 24. Required records available destruction); Packaged Food Conformance with A 25. Compliance with Variance HACCP plan; Variance obtain processing methods; manufactors and consumer Advisors (Disclosure/Reminder/Indoors).	demonstration of a Food Manager/ Prorized persons/ per pring and Food Paeling lable; adequate pre le (shellstock tags; labeled labeled Procedure, Specialized Promed for specialized cturer instructions and the property of t	knowledge, osted sonnel schage ssure, safe parasite scess, and ider cooked rgen Label se Corrective	R	2 VM	I N	NO	N A	COSS	27. Proper cooling method u Maintain Product Temperatu 28. Proper Date Marking and 29. Thermometers provided, Thermal test strips Permit Requirement 30. Food Establishment Pened Current/to Utensils, Equ 31. Adequate handwashing f supplied, used 32. Food and Non-food Condesigned, constructed, and u 33. Warewashing Facilities; Service sink or curb cleaning tys or Next Inspection, White	are Control/ Identifications and College a	quate to ed; Chemical/ peration port sign posted) g nd properly e, properly used/	R
OUU	N V V V V V V V V V V V V V V V V V V V	N	A	O S	Demonstration of K 21. Person in charge present, and perform duties/ Certified 2 22. Food Handler/ no unauthout 13 Safe Water, Recordkee Labot 23. Hot and Cold Water avail 24. Required records available destruction); Packaged Food Conformance with A 25. Compliance with Variance HACCP plan; Variance obtain processing methods; manufactors are consumer 10 consume	demonstration of la Food Manager/ Prorized persons/ per ping and Food Paeling lable; adequate pre le (shellstock tags; labeled	knowledge, osted sonnel schage ssure, safe parasite parasite scess, and ider cooked rgen Label se Corrective at/other	R Action	2 W 2	I N	N O	N A A	C O S	27. Proper cooling method u Maintain Product Temperatu 28. Proper Date Marking and 29. Thermometers provided, Thermal test strips Permit Requirement 30. Food Establishment Pened Current/to Utensils, Equ 31. Adequate handwashing f supplied, used 32. Food and Non-food Condesigned, constructed, and u 33. Warewashing Facilities; Service sink or curb cleaning tys or Next Inspection, White	are Control/ Identification Issed; Equipment Adector Identification Interpretable and calibrate Int	quate to ed; Chemical/ peration port sign posted) g nd properly e, properly used/	
OUU	N V V V V	N	A	O S	Demonstration of K 21. Person in charge present, and perform duties/ Certified 2 22. Food Handler/ no unauthod 13 Safe Water, Recordkee Labota 23. Hot and Cold Water avail 24. Required records available destruction); Packaged Food Conformance with A 25. Compliance with Variance HACCP plan; Variance obtain processing methods; manufactors with the consumer of th	demonstration of a Food Manager/ Prorized persons/ per pring and Food Paeling lable; adequate pre le (shellstock tags; labeled labeled Proceduce, Specialized Promed for specialized cturer instructions ar Advisory visories; raw or une Buffet Plate)/ Alle labeled	knowledge, osted sonnel schage ssure, safe parasite parasite scess, and ider cooked rgen Label se Corrective at/other	R Action	2 VM	I N	N O	N A A	C O S	27. Proper cooling method u Maintain Product Temperatu 28. Proper Date Marking and 29. Thermometers provided, Thermal test strips Permit Requiremen 30. Food Establishment Pe need current/to Utensils, Eq 31. Adequate handwashing is supplied, used 32. Food and Non-food Con designed, constructed, and u 33. Warewashing Facilities; Service sink or curb cleaning sys or Next Inspection , White Food 41. Original container labeling	are Control/ Identification Issed; Equipment Adector Identification Interpretable and calibrate Int	quate to ed; Chemical/ peration port sign posted) g nd properly e, properly used/	
OUU	X	N	A	O S	Demonstration of K 21. Person in charge present, and perform duties/ Certified 2 22. Food Handler/ no unauthed 13 Safe Water, Recordkee Labe 23. Hot and Cold Water avail 24. Required records available destruction); Packaged Food Conformance with A 25. Compliance with Variance HACCP plan; Variance obtain processing methods; manufactors and Consumer Advisors (Disclosure/Reminder/Loods (Disclosur	demonstration of larged persons/ demonstration of larged persons/ per prized persons/ pe	knowledge, osted sonnel schage ssure, safe parasite parasite scess, and ider cooked rgen Label se Corrective at/other	R Action	2 VM	I N	N O	N A A	C O S	27. Proper cooling method u Maintain Product Temperatu 28. Proper Date Marking and 29. Thermometers provided, Thermal test strips Permit Requiremen 30. Food Establishment Pe need current/to Utensils, Equ 31. Adequate handwashing f supplied, used 32. Food and Non-food Con designed, constructed, and u 33. Warewashing Facilities; Service sink or curb cleaning tys or Next Inspection , Whit Food 41.Original container labelin Physical Properties (1998) 42. Non-Food Contact surface	are Control/ Identification ased; Equipment Adector d disposition accurate, and calibrate at, Prerequisite for Opermit (Current/insp re post uipment, and Vending facilities: Accessible and tact surfaces cleanable installed, maintained, g facility provided ichever Comes First I Identification ng (Bulk Food) sical Facilities ces clean	ed; Chemical/ peration port sign posted) g nd properly c, properly used/	
OUU	x	N	A	O S	Demonstration of K 21. Person in charge present, and perform duties/ Certified 2 22. Food Handler/ no unauthod 13 Safe Water, Recordkee Labota 23. Hot and Cold Water avail 24. Required records available destruction); Packaged Food Conformance with A 25. Compliance with Variance HACCP plan; Variance obtain processing methods; manufactors with the consumer of th	demonstration of larged persons/ demonstration of larged persons/ per prized persons/ pe	knowledge, osted sonnel schage ssure, safe parasite parasite scess, and ider cooked rgen Label se Corrective at/other	R Action	2 VM	I N	N O	N A A	C O S	27. Proper cooling method u Maintain Product Temperatu 28. Proper Date Marking and 29. Thermometers provided, Thermal test strips Permit Requirement 30. Food Establishment Peneed Current/to Utensils, Equ 31. Adequate handwashing fusupplied, used 32. Food and Non-food Condesigned, constructed, and u 33. Warewashing Facilities; Service sink or curb cleaning tys or Next Inspection, White Food 41. Original container labeling 42. Non-Food Contact surface 43. Adequate ventilation and 43. Adequate ventilation and 443. Adequate ventilation and 445.	are Control/ Identification ased; Equipment Adecure d disposition accurate, and calibrate at, Prerequisite for Opermit (Current/inspire) post uipment, and Vending facilities: Accessible and attact surfaces cleanable ased installed, maintained, g facility provided ichever Comes First I Identification and (Bulk Food) sical Facilities ces clean d lighting; designated and	ed; Chemical/ peration port sign posted) g nd properly e, properly used/	
OUU	N V V V V V V V V V V V V V V V V V V V	N	A	O S	Demonstration of K 21. Person in charge present, and perform duties/ Certified 2 22. Food Handler/ no unauthed 13 Safe Water, Recordkee Labe 23. Hot and Cold Water avail 24. Required records available destruction); Packaged Food Conformance with A 25. Compliance with Variance HACCP plan; Variance obtain processing methods; manufactors and Consumer Advisors (Disclosure/Reminder/Loods (Disclosur	demonstration of la Food Manager/ Porized persons/ per ping and Food Paeling lable; adequate pre le (shellstock tags; labeled lable; Approved Procedure, Specialized Promed for specialized currer instructions and Food Paeling lable; raw or und Buffet Plate)/ Allections Require od Contamination intamination, rodering, drinking or tobused and stored lation	knowledge, osted sonnel schage ssure, safe parasite parasite scess, and ider cooked rgen Label se Corrective at/other	R Action	2 VM	I N V V V V V V V V V V V V V V V V V V	N O	N A A	C O S	27. Proper cooling method u Maintain Product Temperatu 28. Proper Date Marking and 29. Thermometers provided, Thermal test strips Permit Requirement 30. Food Establishment Permed Current/to Utensils, Equ 31. Adequate handwashing from the supplied, used 32. Food and Non-food Condesigned, constructed, and u 33. Warewashing Facilities; Service sink or curb cleaning the supplied of	ised; Equipment Adecare d disposition accurate, and calibrate att, Prerequisite for Opermit (Current/inspire) uipment, and Vending facilities: Accessible an attact surfaces cleanable assed installed, maintained, g facility provided ichever Comes First I Identification ag (Bulk Food) sical Facilities ces clean d lighting; designated a perly disposed; facilitie	ed; Chemical/ peration port sign posted) g nd properly p, properly used/	
OUU	x	N	A	O S	Demonstration of K 21. Person in charge present, and perform duties/ Certified 2 22. Food Handler/ no unauthed 13 Safe Water, Recordkee Labitation Labi	demonstration of la Food Manager/ Porized persons/ per ping and Food Paeling lable; adequate pre le (shellstock tags; labeled lable; Approved Procedure, Specialized Promed for specialized currer instructions and Food Paeling lable; raw or und Buffet Plate)/ Allections Require od Contamination intamination, rodering, drinking or tobused and stored lation	knowledge, osted sonnel schage ssure, safe parasite parasite scess, and ider cooked rgen Label se Corrective at/other	R Action	2 VM	I N V V V V V V V V V V V V V V V V V V	N O	N A A	C O S	27. Proper cooling method u Maintain Product Temperatu 28. Proper Date Marking and 29. Thermometers provided, Thermal test strips Permit Requirement 30. Food Establishment Peneed Current/to Utensils, Equ 31. Adequate handwashing fusupplied, used 32. Food and Non-food Condesigned, constructed, and u 33. Warewashing Facilities; Service sink or curb cleaning tys or Next Inspection, White Food 41. Original container labeling 42. Non-Food Contact surface 43. Adequate ventilation and 43. Adequate ventilation and 443. Adequate ventilation and 445.	ised; Equipment Adecare d disposition accurate, and calibrate att, Prerequisite for Opermit (Current/inspire) uipment, and Vending facilities: Accessible an attact surfaces cleanable assed installed, maintained, g facility provided ichever Comes First I Identification ag (Bulk Food) sical Facilities ces clean d lighting; designated a perly disposed; facilitie	ed; Chemical/ peration port sign posted) g nd properly p, properly used/	
OUU	x	N	A	O S	Demonstration of K 21. Person in charge present, and perform duties/ Certified 2 22. Food Handler/ no unauthed 13 Safe Water, Recordkee Labitation Labi	demonstration of la Food Manager/ Prorized persons/ per pring and Food Paeling lable; adequate pre le (shellstock tags; labeled labele	knowledge, osted sonnel schage ssure, safe parasite scess, and i schage scenario sc	R Action	2 VM	I N V V V V V V V V V V V V V V V V V V	N O	N A A	C O S	27. Proper cooling method u Maintain Product Temperatu 28. Proper Date Marking and 29. Thermometers provided, Thermal test strips Permit Requirement 30. Food Establishment Permed Current/to Utensils, Equ 31. Adequate handwashing from the supplied, used 32. Food and Non-food Condesigned, constructed, and u 33. Warewashing Facilities; Service sink or curb cleaning the supplied of	are Control/ Identification accurate, and calibrate at, Prerequisite for Opermit (Current/insp re post uipment, and Vendin facilities: Accessible and tact surfaces cleanable installed, maintained, g facility provided installed, maintained, g facilities ces clean d lighting; designated apperly disposed; facilitie ed, maintained, and cle and designated apperly disposed; facilitie ed, maintained, and cle and designated apperly disposed; facilitie ed, maintained, and cle and designated apperly disposed; facilitie ed, maintained, and cle	ed; Chemical/ ed; Chemical/ peration eport sign posted) g nd properly used/ areas used es maintained ean	

Retail Food Establishment Inspection Report

Received by: (signature) Bridget Ryan	Print: Bridget Ryan	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS (signature)	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: rook Academy Kitchen	Physical Addr	ress: ton Rd Rockwall, TX	City/State:		License/Permit # need current/to post	C				
LVOIDI	con readony reterior	020 Dai	TEMPERATURE OBSERVA	ATIONS		Тобо по					
Item/Loc	ation	Temp F It	tem/Location	Temp F	Item/Locat	ion	Temp F				
reach ir	n cooler/ fruit for reference	41									
reach	n in cooler/cheese	41									
reach	in freezer/ambient	-6									
		OBSE	ERVATIONS AND CORRECT	TIVE ACTION	NS						
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHMENT	HAS BEEN MADE. YOUR ATTE	NTION IS DIRE	CTED TO TH	IE CONDITIONS OBSERV	ED AND				
31	Hot water at hand sink 86F/required to be 100F										
	Will use adjacent prep sink for hand washing until repaired/ 140F										
	Soap and paper tov	vels availa	able	-							
	3 comp sink 120F										
	Using plates and cu	ıps/NSF, \	WRS after every use								
		-	st strips on site/curre								
18			er, glass cleaner, et		w and s	separate					
7	'		and separate for cred			•					
			ninder to discard at d			· · · · · · · · · · · · · · · · · · ·					
No raw meats no raw eggs, all foods commercially precooked, heated and served i							tely				
No leftovers											
	Gloves used and or	site									
	Allergy records on f	ile per stu	ıdent								
29	Uncertain where the	-									
				hich is no	t for food	d contact surface	 S				
	Discussed using Steramine tabs only/ not Sanibet which is not for food contact surfaces Kitchen clean and organized										
		<u> </u>									
Received (signature)	•		Print:	L D		Title: Person In Charge/	Owner				
(8	Bridget Ryan		Bridget	і куа	n	Manager					
Inspected (signature)	Bridget Ryan Iby: Chvisty Cov	tez, R.	Christy C	ortez,	RS	Samples: Y N #	collected				
	<u> </u>					Samples: Y N #	COHOCICU				