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

3/25/25			10:35	11:50					12	2			1 CPFM	2	Page <u>1</u> of <u>2</u>			
Purpose of Inspec					tion: 1-Routine	2-Follow U		Complai		1	-Inv	estig	atio	n	5-CO/Construction	6-Other	TOTAL/SCORE	
Heritage Christian Academy Krista Neff									lame	1					Number of Repeat Violations: 1 Number of Violations COS:		3/97/A	
Physical Address: 1408 S Goliad St Rockwall, TX Pest control: School contract Compliance Status: Out = not in compliance IN = in compliance						t							e trap :/ waste oil Contract	p./ waste on				
Ma	ırk tl	Com ne ap	plia prop	nce S riate	tatus: Out = not in compoints in the OUT box for each	pliance IN = in c ach numbered ite	em			ot obse checkn					pplicable COS = corrected on sox for IN, NO, NA, COS Mar	site \mathbf{R} = repeat vio	plation W= Watch the box for R	
Co	mpli	ance	Stat	fns	Priori	ity Items (3 l	Points) via	olations	Req			ediate plianc			ive Action not to exceed 3 day	ys		
O U T	I N	N O	N A	C	C Time and Temperature for Food Safety					1	D I J N	N	N					
1		~		_5_	1. Proper cooling time and temperature No leftovers						~	1		5	12. Management, food employ knowledge, responsibilities, and		employees;	
	~				2. Proper Cold Holding temperature(41°F/ 45°F) See						V				13. Proper use of restriction are eyes, nose, and mouth Employee health form		charge from	
	/				3. Proper Hot Holding temperature(135°F) See										Preventing Con	ntamination by Han	nds	
		•			4. Proper cooking time ar						V	1			14. Hands cleaned and proper			
		~			5. Proper reheating procedure for hot holding (165°F in 2 Hours)						V				15. No bare hand contact with alternate method properly followes & utensils	ready to eat foods o owed (APPROVED	or approved O Y_ N)	
	6. Time as a Public Health Control; procedures & records									ı			eptible Populations					
					Approved Source						V	1			16. Pasteurized foods used; pr Pasteurized eggs used when re N/a		fered	
	~				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Commissary			d in							Cl	hemicals		
	~	8. Food Received at proper temperature Checking								V				17. Food additives; approved a & Vegetables Water				
		Protection from Contamination							V				18. Toxic substances properly Store low and se	identified, stored an parate	nd used			
	~				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting										Water	r/ Plumbing		
W					10. Food contact surfaces and Returnables; Cleaned and Sanitized at 200 ppm/temperature						V	•			19. Water from approved sour backflow device City approved	•	•	
	11. Proper disposition of returned, previously served or reconditioned Discard			lor			V				20. Approved Sewage/Wastew disposal	vater Disposal Syste	m, proper					
0	I	N	N	С	Prior	rity Foundat	tion Items	s (2 Poi	nts)		_	_	_	_	rective Action within 10 days	5	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)

Item/Loca	-	1408 9	Goliad St	Rockwall	, Tx	FOOD-7712					
	ation	Temp	TEMPERATURE OBSERVA Item/Location	TIONS Temp	Item/Location	on	Tem				
Hot holding amb		155	Grilled Cheese	125	Tem/Location	on	Temp				
F	Beef stroganoff	155	Tomato Basil	185							
Tomato basil Grill cheese		146	Green beans	199							
		135	Refrigerator amb	40							
Cold Holding - milk		39	Shredded Cheese	40							
Tuna	salad/ chicken salad	40/40	Ham/Slice Cheese	43/42							
	Steam table		Chest freezer	10.4							
	Beef Stroganoff	189	Icecream on ice	22.1							
т.			SERVATIONS AND CORRECT								
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temperature		NT HAS BEEN MADE. YOUR ATTEN F	TION IS DIRE	CTED TO THI	E CONDITIONS OBSERVE	D AND				
	Sani bucket setup - 2	00 ppm									
31	Hand sink equipped,	temp rea	iched 81, faucet turn on f	or more th	nan 5 mir	าร					
	3 comp sink not set u	p, 114, ι	sing steramine tabs for s	anitizer							
			y manufacturer with labe								
	Sandwiches are made fresh daily and discarded if not sold Salads are made every other day and then discarded										
W	Using disposable trays and wrapped cutlery Ice machine deflection plate shows mold, ice is only for cooling drinks/food not for human consumption, will post sign										
						•	ii post s				
			dishes are returned to the			<u>n</u>					
	•		n, all food cooked in comn		cnen						
	•		sulated Cambro's separate	ely							
	Foods are hot held on:										
	•		ving commissary kitchen, r		•	al - review temp log	3				
	Shelves in dry storage	have be	en painted and all wood lo	oks good							
	Food stored in pantry i	is prepac	kaged commercially produ	ced with la	abels on b	oack					
	Have extra serving ute	ensils ons	site but can set up 3 comp	sink to w/r	/s if need	ed					
	Temps are recorded o	n temp lo	ng as each pan of food is s	witched o	ut on stea	am table					
	Remember to W/R/S e	every 4 h	ours or as needed								
	Gloves used to touch I	Rte foods	s, hair restraints								
37			densation on side walls, t	address	<u> </u>						
			·								
	Ham & slice cheese out using to prep sandwiches										
D	L		Poster/		Ι.	Title, Description (C)					
Received (signature)	See abov	e'e	See ab	ove		Title: Person In Charge/ Ov	vner				
Inspected (signature)		1	> Richard	4 Hill							