

Followup Fee
of \$50.00 after
first followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 3/25/25	Time in: 10:35	Time out: 11:50	License/Permit # FOOD-7712	CPFM 1	Food handlers 2	Page <u>1</u> of <u>2</u>
------------------	-------------------	--------------------	-------------------------------	-----------	--------------------	---------------------------

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	TOTAL/SCORE
--	--------------------------------------	--------------------------------------	--	--	----------------------------------	-------------

Establishment Name: Heritage Christian Academy	Contact/Owner Name: Krista Neff	Number of Repeat Violations: <u>1</u>	3/97/A
Physical Address: 1408 S Goliad St Rockwall, TX			

Pest control : School contract	Hood N/a	Grease trap / waste oil School Contract	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>
-----------------------------------	-------------	--	---

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 '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an X in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓				✓					
1. Proper cooling time and temperature No leftovers						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓					✓					
2. Proper Cold Holding temperature(41°F/ 45°F) See						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Employee health form posted					
	✓					Preventing Contamination by Hands					
3. Proper Hot Holding temperature(135°F) See						14. Hands cleaned and properly washed/ Gloves used properly					
		✓				✓					
4. Proper cooking time and temperature						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Gloves & utensils					
		✓				Highly Susceptible Populations					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						✓					
	✓					16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required N/a					
6. Time as a Public Health Control; procedures & records						Chemicals					
Approved Source						✓					
	✓					17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Commissary						✓					
	✓					18. Toxic substances properly identified, stored and used Store low and separate					
8. Food Received at proper temperature Checking						Water/ Plumbing					
Protection from Contamination						✓					
	✓					19. Water from approved source; Plumbing installed; proper backflow device City approved					
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						✓					
W						20. Approved Sewage/Wastewater Disposal System, proper disposal					
	✓										
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature											
	✓										
11. Proper disposition of returned, previously served or reconditioned Discard											

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓					✓					
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 1						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature No leftovers					
	✓					✓					
22. Food Handler/ no unauthorized persons/ personnel 2						28. Proper Date Marking and disposition Yes					
Safe Water, Recordkeeping and Food Package Labeling						✓					
	✓					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital thermo and strips current					
23. Hot and Cold Water available; adequate pressure, safe 113, good pressure						Permit Requirement, Prerequisite for Operation					
	✓					✓					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial						30. Food Establishment Permit/Inspection Current/ insp posted Not posted					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					2					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Temp log daily						31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped, temp max 81					
Consumer Advisory						✓					★
	✓					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label List from school nurse						✓					
	✓					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided					

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
	✓					✓					
34. No Evidence of Insect contamination, rodent/other animals						41. Original container labeling (Bulk Food)					
	✓					Physical Facilities					
35. Personal Cleanliness/eating, drinking or tobacco use						✓					
	✓					42. Non-Food Contact surfaces clean					
36. Wiping Cloths; properly used and stored Using spray bottle, and bucket						✓					
1						43. Adequate ventilation and lighting; designated areas used					
37. Environmental contamination See						✓					
	✓					44. Garbage and Refuse properly disposed; facilities maintained					
38. Approved thawing method						✓					
Proper Use of Utensils						45. Physical facilities installed, maintained, and clean					
	✓					✓					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used						46. Toilet Facilities; properly constructed, supplied, and clean					
	✓										
40. Single-service & single-use articles; properly stored and used									✓		
	✓					47. Other Violations N/a					

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: Heritage Christian Academy	Physical Address: 1408 S Goliad St	City/State: Rockwall, Tx	License/Permit # FOOD-7712	Page 2 of 2
--	--	------------------------------------	--------------------------------------	-------------

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Hot holding amb	155	Grilled Cheese	125		
Beef stroganoff	155	Tomato Basil	185		
Tomato basil	146	Green beans	199		
Grill cheese	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		

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 temperatures are taken in F
	Sani bucket setup - 200 ppm
31	Hand sink equipped, temp reached 81, faucet turn on for more than 5 mins
	3 comp sink not set up, 114, 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
W	Ice machine deflection plate shows mold, ice is only for cooling drinks/food not for human consumption, will post sign
	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 - review temp log
	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
	Temps are recorded on temp log as each pan of food is switched out on steam table
	Remember to W/R/S every 4 hours or as needed
	Gloves used to touch Rte foods, hair restraints
37	Chest freezer has frozen condensation on side walls, to address
	Ham & slice cheese out using to prep sandwiches

Received by: (signature) See above	Print: See above	Title: Person In Charge/ Owner
Inspected by: (signature)	Print: Richard Hill	Samples: Y N # collected

Form EH-06 (Revised 09-2015)