

Follow-up fee of \$50.00 is required after 1st Followup

virtual

Retail Food Establishment Inspection Report

City of Rockwall

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



Date: 10/08/2025		Time in: 2:40		Time out: 3:58		License/Permit # Fs 9392		Food handlers 5		Food managers 4		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 <input type="checkbox"/>												TOTAL/SCORE												
Establishment Name: Young chefs academy						Contact/Owner Name: Dottie				* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____				2/98/A										
Physical Address: 910 sreagwrtown				Pest control : Superman Monty		Hood Res		Grease trap//waste oil Fat boy 50		Follow-up: Yes <input type="checkbox"/> No <input type="checkbox"/> <u>Plcs</u>														
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 X 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		Time and Temperature for Food Safety (F = degrees Fahrenheit)						R		Compliance Status		Employee Health				R								
OUT	IN	NO	NA	COS							OUT	IN	NO	NA	COS									
		✓			1. Proper cooling time and temperature No left overs just extra							✓				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 Sign posted								
		✓			3. Proper Hot Holding temperature(135°F) Provide us with a pic						Preventing Contamination by Hands													
		✓			4. Proper cooking time and temperature Pic c							✓				14. Hands cleaned and properly washed/ Gloves used properly								
		✓			5. Proper reheating procedure for hot holding (165°F in 2 Hours) Pic							✓				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N) Gloves								
		✓			6. Time as a Public Health Control; procedures & records Prep only						Highly Susceptible Populations													
Approved Source												✓				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Raw shelled thoroughly cooked								
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Commercial grocery						Chemicals													
	✓				8. Food Received at proper temperature Transport safely							✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water								
Protection from Contamination												✓				18. Toxic substances properly identified, stored and used								
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Eggs areOn bottom and chicken too						Water/ Plumbing													
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature 200							✓				19. Water from approved source; Plumbing installed; proper backflow device It's approved								
		✓			11. Proper disposition of returned, previously served or reconditioned Discarded							✓				20. Approved Sewage/Wastewater Disposal System, proper disposal								
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days																								
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel						R		OUT	IN	NO	NA	COS	Food Temperature Control/ Identification				R		
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 4									✓			27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature							
	✓				22. Food Handler/ no unauthorized persons/ personnel 5								✓				28. Proper Date Marking and disposition Using Tues- satMay only use 6!says out							
Safe Water, Recordkeeping and Food Package Labeling												✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Red fold out / test strips 2036p								
	✓				23. Hot and Cold Water available; adequate pressure, safe See over 110						Permit Requirement, Prerequisite for Operation													
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Original							✓				30. Food Establishment Permit (Current/ insp sign posted) Posted								
Conformance with Approved Procedures											Utensils, Equipment, and Vending													
			✓		25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions							✓				31. Adequate handwashing facilities: Accessible and properly supplied, used								
Consumer Advisory											2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Was badly worn table top griddle								
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Bufet Plate)/ Allergen Label Ingredients provided if needed							✓				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																								
OUT	IN	NO	NA	COS	Prevention of Food Contamination						R		OUT	IN	NO	NA	COS	Food Identification				R		
	✓				34. No Evidence of Insect contamination, rodent/other animals							✓				41.Original container labeling (Bulk Food)								
	✓				35. Personal Cleanliness/eating, drinking or tobacco use Watch Sep in back						Physical Facilities													
	✓				36. Wiping Cloths; properly used and stored Using bottles						W					42. Non-Food Contact surfaces clean Watch								
		✓			37. Environmental contamination Watch							✓				43. Adequate ventilation and lighting; designated areas used Watch								
		✓			38. Approved thawing method Cooler						W					44. Garbage and Refuse properly disposed; facilities maintained Dumpster								
Proper Use of Utensils											W					45. Physical facilities installed, maintained, and clean Watch floors, etc.								
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Watch							✓				46. Toilet Facilities; properly constructed, supplied, and clean Soap towels flush 110-113								
	✓				40. Single-service & single-use articles; properly stored and used											47. Other Violations								

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (Printed / covid Lin Arriaga	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick Rs</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)
Post allergy trading sign and vomit clean up

Establishment Name: Young chefs academy		Physical Address: Steger town		City/State: Rockwall		License/Permit # Fs		Page 2 of 2	
TEMPERATURE OBSERVATIONS									
Item/Location		Temp F	Item/Location		Temp F	Item/Location		Temp F	
<i>Kitchen 1</i>			<i>Middle storage</i>			<i>Kitchen 2</i>			
Upright cooler		35	Upright freezer		HTT	Upright		35	
Butter		39			4.1				
						Butter		37	
						Need to see cooking temp			
			Clean our fridge every Sat			Send pic			
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								
	3 spray bottles 300 ppm								
	Kit 1								
	Hot water 110,								
	Hand sink / 3 com112								
	Sanitizer in 3 comp 2 00 ppm								
	Thermo and test strips confirmed								
	Condition of finishes / goodi								
	Hand washing and gloves good								
	Refrigerator organization eggs and raw chicken on bottom								
	Date marking -but only lasts Tues -Sat/watch manufacture dates								
	Good handlingg wash before dfonning Gloves								
	Watch condition iof slip mats and bamboo lentils cp								
	Middle storage area mat under darn rage -changed daily								
	Organization and storage have a chemicals								
	Water is for washing produce								
	Kitch2								
	Hot water 113								
	Hand sink / 3 comp120/13								
	Sanitizer in 3 comp 200 ppm								
	Finishes and surface good								
	Utensils look okay								
	Secondary in big coolers confirmed								
	Dumpster area -lids on								
	Restroom- equipped 107/112flush								
	Replace Griddles both send pics								
Received by: (signature) See above			Print:			Title: Person In Charge/ Owner			
Inspected by: (signature) <i>Kelly Kirkpatrick. RS</i>			Print:			Samples: Y N # collected			