

Date: 6/8/26	Time in: 9:10	Time out: 9:50	License/Permit # Daycare 9502	CPFM 3	Food handlers 17	Page <u>1</u> of <u>2</u>
Purpose of Inspection: ☒ 1-Routine ☐ 2-Follow Up ☐ 3-Complaint ☐ 4-Investigation ☐ 5-CO/Construction ☐ 6-Other ☐ TOTAL/SCORE						
Establishment Name: Kiddie Academy			Contact/Owner Name: Marie Decker		☒ Number of Repeat Violations: _____ ☒ Number of Violations COS: _____ 5/95/A	
Physical Address: 1940 N Lakeshore Dr Rockwall, Tx		Pest control : Safe Earth 5/2026	Hood N/a	Grease trap / waste oil N/a		Follow-up: Yes ☒ No ☐
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 ☒ 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		
OUT	IN	NO	NA	COS		
	☒				1. Proper cooling time and temperature No leftovers	
	☒				2. Proper Cold Holding temperature(41°F/ 45°F) See	
		☒			3. Proper Hot Holding temperature(135°F)	
		☒			4. Proper cooking time and temperature	
		☒			5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
	☒				6. Time as a Public Health Control; procedures & records	
		Approved Source				
3				☒	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction US Foods, see	
	☒				8. Food Received at proper temperature Checking	
		Protection from Contamination				
	☒				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
	☒				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature	
	☒				11. Proper disposition of returned, previously served or reconditioned No returns	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
OUT	IN	NO	NA	COS	R	
	☒				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 3	
	☒				22. Food Handler/ no unauthorized persons/ personnel 17	
		Safe Water, Recordkeeping and Food Package Labeling				
	☒				23. Hot and Cold Water available; adequate pressure, safe 111, good pressure	
	☒				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial labels	
		Conformance with Approved Procedures				
	☒				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	
		Consumer Advisory				
	☒				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Allergies posted in Each classroom and kitchen	
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First						
OUT	IN	NO	NA	COS	R	
	☒				34. No Evidence of Insect contamination, rodent/other animals	
	☒				35. Personal Cleanliness/eating, drinking or tobacco use	
	☒				36. Wiping Cloths; properly used and stored Using spray bottles Tri force sani 200ppm	
	☒				37. Environmental contamination	
	☒				38. Approved thawing method Refrigerator, cold running water	
		Proper Use of Utensils				
	☒				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
	☒				40. Single-service & single-use articles; properly stored and used	
Food Identification						
OUT	IN	NO	NA	COS	R	
	☒				41.Original container labeling (Bulk Food)	
		Physical Facilities				
	☒				42. Non-Food Contact surfaces clean	
	☒				43. Adequate ventilation and lighting; designated areas used	
	☒				44. Garbage and Refuse properly disposed; facilities maintained	
	☒				45. Physical facilities installed, maintained, and clean	
	☒				46. Toilet Facilities; properly constructed, supplied, and clean Equipped	
		☒			47. Other Violations N/a	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Marie Decker	Print: Marie Decker	Title: Person In Charge/ Owner Director
Inspected by: (signature) Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Kiddie Academy		Physical Address: 1942 N Lakeshore Dr		City/State: Rockwall Tx		License/Permit # Daycare 9502		Page 2 of 2	
TEMPERATURE OBSERVATIONS									
Item/Location		Temp	Item/Location		Temp	Item/Location		Temp	
2Door fridge									
Slice Cheese		40							
Shredded Cheese		41							
Butter		40							
2Door freezer HTT		Def							
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								
	Hand sink equipped, temp greater than 110								
	3 comp sink setup 118, using quat sani 200ppm								
	Dishwasher non operational								
	Test strips current 04/2027								
	Using digital thermo onsite								
	Microwave and oven look great								
	Restrooms temp 103, equipped								
	Setting dented cans aside for credit								
	City Daycare permit valid								
	Food cooked daily and served immediately, No hot holding								
	Walls and floors are in great shape, very clean								
	Dishes are typically hand washed, rinse and sanitized and air dried								
	All food is precooked and rethermalized onsite according to manufacturer directions, no leftovers								
	Shelves in dry storage look great, overall cleanliness is superb								
7/cos	Dented cans on shelf, to discard or return for credit								
28	Date labels missing on slice cheese, shredded cheese, yogurt								
Received by: (signature) See above		Print: See above				Title: Person In Charge/ Owner			
Inspected by: (signature) Richard Hill, RS		Print: Richard Hill, RS				Samples: Y N # collected			

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