

Date: 7/14/26	Time in: 10:50	Time out: 11:25	License/Permit # DCO-003358	CPFM 2	Food handlers 0	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: Rise Academy Learning Center Kaufman			Contact/Owner Name: Shara Barousse - Director/Owner		☒ Number of Repeat Violations: _____ ☒ Number of Violations COS: _____ 0/100/A	
Physical Address: 301 W Kaufman St Rockwall, Tx		Pest control : Dos Brothers monthly	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		
O U T	I N	N O	N A	C O S		
		☒			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				
	☒				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Walmart	
	☒				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						
O U T		I N	N O	N A	C O S	Demonstration of Knowledge/ Personnel
	☒					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 2
	☒					22. Food Handler/ no unauthorized persons/ personnel 0
		Safe Water, Recordkeeping and Food Package Labeling				
	☒				23. Hot and Cold Water available; adequate pressure, safe 110, 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 Ingredients upon request	
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First						
O U T		I N	N O	N A	C O S	Prevention of Food Contamination
	☒					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 bottle 200ppm
	☒					37. Environmental contamination
	☒					38. Approved thawing method Cooking
		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						
O U T	I N	N O	N A	C O S	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	

City of Rockwall

Form EH-06 (Revised 09-2015)

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