

\$50.00 reinspection fee
required after 1st Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 09/15/2022	Time in: 9:56	Time out: 11:35	License/Permit # RS 9440	Food handlers 0	Food Managers 25	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: Burton CCA culinary arts - crave Cafe	Contact/Owner Name: Cody Hayes	* Number of Repeat Violations: _____	9/91/A
		✓ Number of Violations COS: _____	

Physical Address: John king blvd	Pest control : School contract	Hood Due	Grease trap: waste oil : School	Follow-up: Yes <input checked="" type="checkbox"/> No <input 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 ✓ 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						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 Teaching						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓					✓					
2. Proper Cold Holding temperature(41°F/ 45°F)						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Posted at hand sinks					
		✓				Preventing Contamination by Hands					
3. Proper Hot Holding temperature(135°F)						14. Hands cleaned and properly washed/ Gloves used properly Gloves					
		✓						✓			
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					
		✓				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 Using regular eggs cooked thoroughly					
		✓				Chemicals					
6. Time as a Public Health Control; procedures & records Teaching this practice						17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water					
	✓					18. Toxic substances properly identified, stored and used Stored in shelving unit					
Approved Source						Water/ Plumbing					
	✓							✓			
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Walmart / Ben e Keith						19. Water from approved source; Plumbing installed; proper backflow device					
	✓							✓			
8. Food Received at proper temperature Log						20. Approved Sewage/Wastewater Disposal System, proper disposal					
Protection from Contamination								✓			
	✓					Water/ Plumbing					
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Good								✓			
	3					21. Water from approved source; Plumbing installed; proper backflow device					
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>COS</u> ppm/temperature <small>Not testing right every Time</small>								✓			
		✓				22. Approved Sewage/Wastewater Disposal System, proper disposal					
11. Proper disposition of returned, previously served or reconditioned Discarded								✓			

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) :5						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	✓						✓				
22. Food Handler/ no unauthorized persons/ personnel All students will be food managers						28. Proper Date Marking and disposition Date marking					
Safe Water, Recordkeeping and Food Package Labeling						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Calibrating daily / need test strips for quats					
	✓					Permit Requirement, Prerequisite for Operation					
23. Hot and Cold Water available; adequate pressure, safe See						30. Food Establishment Permit (Current/ insp sign posted) Posted					
			✓			Utensils, Equipment, and Vending					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped					
Conformance with Approved Procedures								✓			
	✓					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Teaching haccp plan						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Confirmed					
Consumer Advisory							2			✓	
	✓					34. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Confirmed					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/ Buffet Plate)/ Allergen Label All cooked to required / training on allergens							✓				

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 See					
	✓						✓				
36. Wiping Cloths; properly used and stored In buckets						43. Adequate ventilation and lighting; designated areas used					
	W	✓					✓				
37. Environmental contamination Watch						44. Garbage and Refuse properly disposed; facilities maintained					
	✓	✓				45. Physical facilities installed, maintained, and clean See					
38. Approved thawing method Pull						46. Toilet Facilities; properly constructed, supplied, and clean					
Proper Use of Utensils							1				
	✓					47. Other Violations					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Watch							✓				
	✓						✓				
40. Single-service & single-use articles; properly stored and used							✓				

