

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

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 09/14/2020	Time in: 11:58	Time out: 1:10	License/Permit # FS 9440	Est. Type Culinary	Risk Category Med	Page <u>1</u> of <u>2</u>
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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
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Establishment Name: Burton CCA culinary arts	Contact/Owner Name: RISD	* Number of Repeat Violations: _____	5/95/A
Physical Address: John King		✓ Number of Violations COS: _____	
Pest control : School	Hood 07/2020	Grease trap : 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 cool down						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 Policy					
		✓				Preventing Contamination by Hands					
3. Proper Hot Holding temperature(135°F)						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)					
		✓				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 Cooking					
		✓				✓					
6. Time as a Public Health Control; procedures & records						Chemicals					
Approved Source						17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water - training					
W						✓					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Ben e Keith / walmart / Kroger / watch for cans						18. Toxic substances properly identified, stored and used Watch					
	✓					Water/ Plumbing					
8. Food Received at proper temperature At receiving						19. Water from approved source; Plumbing installed; proper backflow device City approved					
Protection from Contamination						✓					
	✓					20. Approved Sewage/Wastewater Disposal System, proper disposal Watch drains					
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						✓					
3				✓		Food Temperature Control/ Identification					
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature Corrected to 100						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
		✓				✓					
11. Proper disposition of returned, previously served or reconditioned						28. Proper Date Marking and disposition Great and discussed					
Demonstration of Knowledge/ Personnel						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital					
	✓					Permit Requirement, Prerequisite for Operation					
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) Part of curriculum taught on site						30. Food Establishment Permit (Current/ insp sign posted) Posted / keep current					
	✓					Utensils, Equipment, and Vending					
22. Food Handler/ no unauthorized persons/ personnel Part of curriculum - to be CFM						31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped					
Safe Water, Recordkeeping and Food Package Labeling						✓					
	✓					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used					
23. Hot and Cold Water available; adequate pressure, safe Good						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Watch machine					
	✓					W					
24. Required records available (shellstock tags; parasite destruction): Packaged Food labeled For service						Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First					
Conformance with Approved Procedures						34. No Evidence of Insect contamination, rodent/other animals					
	✓					✓					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions						35. Personal Cleanliness/eating, drinking or tobacco use					
Consumer Advisory						36. Wiping Cloths; properly used and stored In buckets					
	✓					✓					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/ Buffet Plate)/ Allergen Label Ingredients by request / training on allergens						37. Environmental contamination					
	✓					W	✓				
Prevention of Food Contamination						38. Approved thawing method Training all methods					
	✓					Proper Use of Utensils					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Thin plastic containers						41. Original container labeling (Bulk Food)					
1						Physical Facilities					
40. Single-service & single-use articles; properly stored and used						42. Non-Food Contact surfaces clean					
	✓					✓					
						43. Adequate ventilation and lighting; designated areas used Watch in coolers					
						44. Garbage and Refuse properly disposed; facilities maintained					
						45. Physical facilities installed, maintained, and clean Dust air vents where needed					
						46. Toilet Facilities; properly constructed, supplied, and clean Equipped					
						47. Other Violations					

