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
Allergy policy/training Vomit clean up Employee health
Employee health

Date: 09/		20	20	Time in: 11:58	Time out: 1:10	-	ense/Permit = 944(Culinary Risk Category Page 1 of 2	<u>2</u>
				tion: 1-Routine	2-Follow U		mplaint	_	-Inve	stiga	ation		5-CO/Construction 6-Other TOTAL/SCOR	₹E
Estab Burto				ne: linary arts		RISD	wner Name:						* Number of Repeat Violations: Vumber of Violations COS:	\
Physi John k		Addre	ess:		Sc	est control : chool		Ho 07/2	od 2020		Gr Sch		e trap : Follow-up: Yes	١
Mark				Status: Out = not in copoints in the OUT box for Prio	each numbered		NO = not Mark ✓ in a	approp	riate l	box f	or IN,	NO,	plicable COS = corrected on site NA, COS Mark an Nary Francisco Research NA, COS Mark an Nary Francisco Research Nary Research N	h
Comp O I	N	N	C		perature for F		R	O	Compl	iance N	Stat	us C		R
U N T	0	A	o s	(F = de 1. Proper cooling time a	egrees Fahrenhe and temperature	eit)		T		0	A	o s	Employee Health 12. Management, food employees and conditional employees;	
	/			Teaching coo	l down				~				knowledge, responsibilities, and reporting	
-	•			2. Proper Cold Holding See	temperature(41	1°F/ 45°F)			/				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Policy	
	/			3. Proper Hot Holding t									Preventing Contamination by Hands	
	/			4. Proper cooking time					~				14. Hands cleaned and properly washed/ Gloves used properly	
	/			5. Proper reheating prod Hours)	cedure for hot h	nolding (165°F	in 2		~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N.)	
	/			6. Time as a Public Hea	alth Control; pro	ocedures & rec	ords						Highly Susceptible Populations	
				•	proved Source				~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Cooking	
W				7. Food and ice obtained good condition, safe, and destruction Ben e Keith	nd unadulterated	d; parasite							Chemicals	
				8. Food Received at pro	oper temperature	re			/				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
				,	ı from Contam	nination			V				Water - training 18. Toxic substances properly identified, stored and used Watch	
-				9. Food Separated & propagation, storage, dis									Water/ Plumbing	
3			/	10. Food contact surface Sanitized at 200	es and Returnat ppm/temperatur	bles; Cleaned a	and 100		~				19. Water from approved source; Plumbing installed; proper backflow device City approved	
	/			11. Proper disposition of reconditioned	of returned, prev	viously served	or		/				20. Approved Sewage/Wastewater Disposal System, proper disposal	
	•												Watch drains	i
<u></u>				Pri	ority Found	ation Items	(2 Points)	violar	tions	Rea	uire	Cor		
O I U N	N O	N A	C O S	Pri- Demonstration			(2 Points)	violar O U T	I	Req N O	N	Cor.	Food Temperature Control/ Identification	R
UN			О		of Knowledge esent, demonstratified Food Ma	e/ Personnel ration of knowlenager (CFM)	R	O U	I	N	N	C O	rective Action within 10 days	R
UN			О	Demonstration 21. Person in charge preand perform duties/ Cer	n of Knowledge esent, demonstratified Food Ma n taught on	e/ Personnel ration of knowlenager (CFM)	edge,	O U	I	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to	R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Cody Hayes	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Burton CCA culinary arts		Physical Address: John King		ity/State: Rockwa		2 of 2					
Item/Loc		Т Е	TEMPERATURE OBSERVAT			Т					
Cafe I		Temp F	Cofo coolors	Temp F	Item/Location	Temp					
			Cafe coolers		Line 2						
Unde	er counter drawer	38	35/37/34		Drawers						
Unde	er counter coolers		Wif	-11	One not working (empty)	72					
	37/39		Wic	36	2nd	34					
	Cold top	39/42	Ground beef	37	3rd not on						
U	Jpright drink	35	Sour cream	37	Line 1						
Upright back line		38	Upright on teaching line		Drawers -	34/3					
	<u> </u>		Butter	39	Blast chiller	-14					
		OB	SERVATIONS AND CORRECTIV								
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND										
	Hot water 103-110 at all hand sinks										
	Three comp hot water 110 in wash water										
10	Sink sanitizer at 200 ppm bleach so drained at insp / 100 ppm										
	Dishmachine at 180 after 3 tries Turned labels										
	Discussed separation of quats and bleach										
	Hot water in cafe - 114 F / hot water in restroom 100 F										
W	Will go through all canned items and discard those needed										
	Watch also for rusty can tops and bottoms - using as a training session										
	Great date marking										
	Mop room good separation										
	Dishmachine confirmed at third run										
	Sani buckets are made individually - by student - confirmed 1 at 100 ppm - great										
	Keeping an eye on thin plastic containers and discarding when needed - watch these when storing after washing										
39	As they trap water inside and dont drain - after washing										
	This kitchen is a training educational unit										
Covid	Shields at tables for e	ach stude	ent / plans for curbside / all t	oods wi	Il be in to -go containers / clam	shell					
			and sanitizing -"" surfaces								
	Back packs are placed on floor when entering and hands washed										
Received (signature)	See ahov	 /P	Print:		Title: Person In Charge/ Owner						
Inspected	See abou		Print:								
(signature)	Kelln Kirkho	itrick	AS TIME								
	Reday Rullepo	-0, 0010	140		Samples: Y N # collected	ed					