

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: <b>09/14/2020</b>	Time in: <b>10:50</b>	Time out: <b>11:56</b>	License/Permit # <b>FS 9438</b>	Est. Type <b>RISD</b>	Risk Category <b>Med</b>	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	<b>TOTAL/SCORE</b>
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Establishment Name: <b>Burton CCA main kitchen</b>	Contact/Owner Name: <b>RISD</b>	* Number of Repeat Violations: _____	<b>1/99/A</b>
Physical Address: <b>John King</b>		✓ Number of Violations COS: _____	
Pest control : <b>School contract</b>	Hood <b>09/2020</b>	Grease trap : <b>School contract</b>	Follow-up: Yes <input type="checkbox"/> No <input checked="" 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
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
		✓				✓					
1. Proper cooling time and temperature <b>No left overs</b>						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓					✓					
2. Proper Cold Holding temperature(41°F/ 45°F) <b>See</b>						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth <b>Poster and policy</b>					
	✓					<b>Preventing Contamination by Hands</b>					
3. Proper Hot Holding temperature(135°F) <b>See</b>						14. Hands cleaned and properly washed/ Gloves used properly					
	✓					15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N. ) <b>Gloves and utensils</b>					
4. Proper cooking time and temperature <b>Logs</b>						<b>Highly Susceptible Populations</b>					
	✓					16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required <b>Precooked</b>					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						<b>Chemicals</b>					
	✓					17. Food additives; approved and properly stored; Washing Fruits & Vegetables <b>Water only</b>					
6. Time as a Public Health Control; procedures & records Service time only						18. Toxic substances properly identified, stored and used <b>In back room</b>					
<b>Approved Source</b>						<b>Water/ Plumbing</b>					
	✓					19. Water from approved source; Plumbing installed; proper backflow device <b>City approved</b>					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction						20. Approved Sewage/Wastewater Disposal System, proper disposal					
	✓										
8. Food Received at proper temperature <b>In office</b>											
<b>Protection from Contamination</b>											
	✓										
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											

**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
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓					✓					
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) <b>1</b>						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	✓					✓					
22. Food Handler/ no unauthorized persons/ personnel <b>2</b>						28. Proper Date Marking and disposition <b>Good labeling</b>					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips <b>Dials</b>					
	✓					<b>Permit Requirement, Prerequisite for Operation</b>					
23. Hot and Cold Water available; adequate pressure, safe <b>Watch</b>						30. Food Establishment Permit (Current/ insp sign posted ) <b>Posted</b>					
	✓					<b>Utensils, Equipment, and Vending</b>					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled <b>To serve only</b>						31. Adequate handwashing facilities: Accessible and properly supplied, used					
<b>Conformance with Approved Procedures</b>						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used					
	✓					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided <b>Confirmed</b>					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions <b>Logs show time and temp</b>											
<b>Consumer Advisory</b>											
	✓										
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Label											

**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
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
	✓					✓					
34. No Evidence of Insect contamination, rodent/other animals						41. Original container labeling (Bulk Food)					
	✓					<b>Physical Facilities</b>					
35. Personal Cleanliness/eating, drinking or tobacco use <b>Stored low</b>						42. Non-Food Contact surfaces clean					
	✓					43. Adequate ventilation and lighting; designated areas used					
36. Wiping Cloths; properly used and stored <b>In bucket</b>						44. Garbage and Refuse properly disposed; facilities maintained					
	✓					45. Physical facilities installed, maintained, and clean <b>Air vents to have them cleaned</b>					
37. Environmental contamination						46. Toilet Facilities; properly constructed, supplied, and clean <b>Equipped</b>					
	✓					47. Other Violations					
38. Approved thawing method											
<b>Proper Use of Utensils</b>											
	✓										
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used											
	✓										
40. Single-service & single-use articles; properly stored and used											

