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: 08/02/2021		21	Time in: 12:30	Time out: 2:09	_	License/Permit # Daycare						Est. Type Daycare Risk Category Page 1 of 2	Page <u>1</u> of <u>2</u>	
					3-Complaint 4-Investigation				atio	n	5-CO/Construction 6-Other TOTAL/SCOR	RE		
Establishment Name: Children's lighthouse Children's lighthouse					t/Owner Nam			restig	,4410		* Number of Repeat Violations: Vumber of Violations COS:			
Physical Address: 3009 N Goliad Pest control Ameritech r				est control	:	H	lood		G		e trap : Follow-up: Yes V No Coole	A		
	Co	mplia	nce S	Status: Out = not in co	ompliance IN = in	n compliance	NO = 1	not obs	servec		$\mathbf{A} = \mathbf{r}$	not ap	oplicable COS = corrected on site R = repeat violation W- Watch O, NA, COS Mark an vin appropriate box for R	h
								quire I	Imm	ediat	e Coi	rrect	tive Action not to exceed 3 days	
0 1				R		O I N U N O		N	C O	Employee Heelth				
T	N O A O S (F = degrees Fahrenheit) 1. Proper cooling time and temperature					T	. 0	A	s	Employee Health 12. Management, food employees and conditional employees;				
	V	1 Proper cooming time and composition					r				knowledge, responsibilities, and reporting			
3	2. Proper Cold Holding temperature(41°F/45°F) See / one cooler in rm 3					L				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				
\vdash					r Hot Holding temperature(135°F)			-					Screening at arrival and posting in kitchen Preventing Contamination by Hands	
				4. Proper cooking time	e and temperature	e							14. Hands cleaned and properly washed/ Gloves used properly	
	5. Proper reheating procedure for hot holding (165°)		5°F in 2						15. No bare hand contact with ready to eat foods or approved	┢				
	V			Hours)					·				alternate method properly followed (APPROVED Y N) Gloves	
Ш		/		6. Time as a Public He	ealth Control; pro	ocedures &	records						Highly Susceptible Populations	
				AĮ	pproved Source				v				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required No eggs used	
·	7. Food and ice obtained from approved source; good condition, safe, and unadulterated; parasit destruction Sysco				ood in						Chemicals			
ı	/			8. Food Received at pr	roper temperature	e			v	/			17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water only	
	Protection from Contaminat			ination			v	/			18. Toxic substances properly identified, stored and used Stored in spray bottles	<u> </u>		
·	9. Food Separated & protected, prevented during for preparation, storage, display, and tasting			food						Water/ Plumbing				
·	10. Food contact surfaces and Returnables; Cleaned and Sanitized at 200 ppm/temperature			ed and		·				19. Water from approved source; Plumbing installed; proper backflow device City approved				
	V			11. Proper disposition reconditioned Disc			red or		v	/			20. Approved Sewage/Wastewater Disposal System, proper disposal	
0 1		7 37	-	Pr	iority Founda	ation Iter	ms (2 Points		lation O 1			Cor	rrective Action within 10 days	_
U I	N (C O S		on of Knowledge		el		U I			o s	Food Temperature Control/ Identification	R
V	1			21. Person in charge prand perform duties/ Ce Management	ertified Food Ma	nager (CFM	<i>A</i>)		v				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
_ v				22. Food Handler/ no u All teachers	unauthorized per	rsons/ person	nnel	l L		/			28. Proper Date Marking and disposition Not holding over	
				Safe Water, Reco	ordkeeping and Labeling	Food Pack	cage		ı				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital and test strips	
V	1			23. Hot and Cold Water See	er available; adec	quate pressu	ıre, safe						Permit Requirement, Prerequisite for Operation	
V	1			24. Required records a destruction); Packaged		ock tags; pa	rasite		v				30. Food Establishment Permit (Current/ insp sign posted) Daycare	
				Conformance 25. Compliance with V	with Approved								Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly	
		~		HACCP plan; Varianc processing methods; m	e obtained for sp	ecialized	ss, and		·				supplied, used Equipped	
					nsumer Advisor			2	2				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Wire basket over sink	
<u></u>	4			26. Posting of Consum foods (Disclosure/Rem Posting of allergen	ner Advisories; ra ninder/Buffet Pla s for children	aw or under ate)/ Allerge	r cooked en Label	2	2				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Need to delime	
0 1	ı I N	N N	С	Core Items (1 Poi	nt) Violations	Require C	Corrective Act		ot to	_	-	0 Da	tys or Next Inspection , Whichever Comes First	R
	N (o s		of Food Contai				U I			o s	Food Identification	
·	4			34. No Evidence of Instantials				↓ L		•			41.Original container labeling (Bulk Food)	
V	1			35. Personal Cleanline			co use						Physical Facilities	
V	1			36. Wiping Cloths; pro	<u> </u>	stored			1				42. Non-Food Contact surfaces clean See	
	V	_		37. Environmental con				1 L	V	/			43. Adequate ventilation and <u>lighting</u> ; <u>designated areas used</u>	L
	_	<u> </u>		38. Approved thawing Cooking / pull to	method naw			<u> </u>	_	_		_	44. Garbage and Refuse properly disposed; facilities maintained	L
					er Use of Utens			<u> </u>	1				45. Physical facilities installed, maintained, and clean See	_
W	T			39. Utensils, equipmen	. 4 P- 1:	orly used s	ctored	1 [46. Toilet Facilities; properly constructed, supplied, and clean	1
			_	dried, & handled/ In u Watch storage is 40. Single-service & si	ise utensils; prop n rusty wire	erly used hasket		-	۷	_		_	See attached 47. Other Violations	

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

	ment Name: ren's lighthouse	Physical A N Goli		City/State: Rockwall	License/Permit #	Page 2 of 2						
Offilia	Terra lighthouse	IN GOI	TEMPERATURE OBSER									
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Location	Temp 1						
Uprigh	nt freezer	16-19										
Λ II	UTT howayar											
All	HTT however											
U	oright cooler	39										
	Milk	40										
	TVIIIIX	10										
One o	cooler in rm 3 at 49											
Т	urned down											
						-						
Iemp	s on dAycare report											
Item	AN INSPECTION OF YOUR ES		SERVATIONS AND CORRE			SERVED AND						
Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: All temps F											
	Hot water 120 F	Hot water 120 F										
	No left overs used											
	All foods are precooked - nothing cooked from raw											
W	Watch floor storage of various boxes											
	Watermelons are washed with water before cutting											
	Sanitizer in sink 200 p Need to delime sinks	pm										
33												
32 Replace address peeling wire baskets that are rusting												
35	Store employee meals											
40	Avoid reuse of boxes											
42	Time to clean inside cooler											
	Discussed date marking											
W	To store comet below sinks											
	Gloves used to touch rte foods											
45	New ceiling to be washable and nonabsorbent											
45	Dust air vents where needed											
40/45	Using disposable plates and cups Miner desping inside eaclers and clean under behind and ground equipment											
42/45	Minor cleaning inside coolers and clean under behind and around equipment Watch clutter											
	Re - checked cooler at exit and it has lowered 3 degrees - will turn down further and will monitor											
	-											
	If it doesn't return to a good temp then discontinue using Ambient 44/46 F now											
	Product yo be 41 F or less											
	1 Todact yo be 411 of 1655											
Received	by:		Print:		Title: Person In Cha	arge/ Owner						
(signature)	See abov	/e										
Inspected			Print:									
(signature)	Kelly kirkpo	ıtrick	\mathcal{RS}									