

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: 01/22/2021	Time in: 12:44	Time out: 1:20	License/Permit # DC 8982	Est. Type DC	Risk Category HSP	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: Children's lighthouse	Contact/Owner Name: Fernando	* Number of Repeat Violations: _____	4/96/A
		✓ Number of Violations COS: _____	

Physical Address: N Goliad	Pest control : Ameritech monthly (tomorrow)	Hood Na	Grease trap : Na	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>
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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 X in appropriate box for IN, NO, NA, COS Mark an X 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 Not using leftovers						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓					✓					
2. Proper Cold Holding temperature(41°F/ 45°F) See attached						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Posted and screening at arrival					
		✓				Preventing Contamination by Hands					
		✓				✓					
3. Proper Hot Holding temperature(135°F) Rethermalizing for service only						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 No eggs					
		✓				Chemicals					
		✓							✓		
6. Time as a Public Health Control; procedures & records						17. Food additives; approved and properly stored; Washing Fruits & Vegetables					
Approved Source						W	✓				
	✓					18. Toxic substances properly identified, stored and used Watch sanitizer spray bottle					
	✓					Water/ Plumbing					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Sysco						✓					
	✓					19. Water from approved source; Plumbing installed; proper backflow device City					
	✓					20. Approved Sewage/Wastewater Disposal System, proper disposal					
	✓					✓					
8. Food Received at proper temperature To always check						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) 2						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	✓							✓			
22. Food Handler/ no unauthorized persons/ personnel All teachers before working						28. Proper Date Marking and disposition If holding over 24 hrs					
Safe Water, Recordkeeping and Food Package Labeling						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Three and test strips					
	✓					Permit Requirement, Prerequisite for Operation					
				✓		✓					
23. Hot and Cold Water available; adequate pressure, safe Good						30. Food Establishment Permit (Current/ insp sign posted)					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						Utensils, Equipment, and Vending					
Conformance with Approved Procedures						✓					
				✓		31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions						2					
Consumer Advisory						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used					
	✓					✓					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Allergy policy						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Set up					

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 Store low and away						✓					
	✓					42. Non-Food Contact surfaces clean Watch inside coolers					
	✓					✓					
36. Wiping Cloths; properly used and stored Using spray bottles						43. Adequate ventilation and lighting; designated areas used					
1						✓					
37. Environmental contamination Delime sink						44. Garbage and Refuse properly disposed; facilities maintained					
		✓				1					
38. Approved thawing method Cooking or cooler						45. Physical facilities installed, maintained, and clean See attached					
	✓					✓					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used						46. Toilet Facilities; properly constructed, supplied, and clean					
	✓							✓			
40. Single-service & single-use articles; properly stored and used						47. Other Violations					

