

# Retail Food Establishment Inspection Report

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

Date: <b>2/23/2024</b>	Time in: <b>10:00</b>	Time out: <b>11:00</b>	License/Permit # <b>Daycare8982</b>	Est. Type	Risk Category	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: <b>Children's Lighthouse Kitchen</b>	Contact/Owner Name:	* Number of Repeat Violations: _____	<b>7/93/A</b>
Physical Address: <b>3009 Goliad Rockwall, TX</b>		✓ Number of Violations COS: _____	
Pest control : <b>Ameritech/1-2024/2mo</b>	Hood <b>n/a</b>	Grease trap : <b>n/a</b>	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 '✓' a checkmark 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
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
	✓						✓				
	✓						✓				
	✓					<b>Preventing Contamination by Hands</b>					
		✓					✓				
	✓						✓				
	✓					<b>Highly Susceptible Populations</b>					
<b>Approved Source</b>							✓				
	✓					<b>Chemicals</b>					
	✓						✓				
<b>Protection from Contamination</b>						<b>3</b>					
	✓					<b>Water/ Plumbing</b>					
	✓						✓				
	✓						✓				

### 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>					
	✓						✓				
	✓						2				
<b>Safe Water, Recordkeeping and Food Package Labeling</b>							✓				
	✓					<b>Permit Requirement, Prerequisite for Operation</b>					
	✓						✓				
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
	✓						✓				
<b>Consumer Advisory</b>						<b>2</b>					
	✓						✓				

### 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>					
	✓						✓				
	✓					<b>Physical Facilities</b>					
	✓						✓				
	✓						✓				
	✓						✓				
<b>Proper Use of Utensils</b>							✓				
	✓						✓				
	✓						✓				

**Retail Food Establishment Inspection Report**

Received by: (signature) <i>Rebecca Hensley</i>	Print: <b>Rebecca Hensley</b>	Title: Person In Charge/ Owner <b>Manager</b>
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Children's Lighthouse Kitchen	Physical Address: 3009 Goliad	City/State: Rockwall, TX	License/Permit # Daycare8982	Page 2 of 2
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**TEMPERATURE OBSERVATIONS**

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
corn in oven	148/152				
reach in cooler/turkey	41				
cheese	41				

**OBSERVATIONS AND CORRECTIVE ACTIONS**

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	Hand sink 107F equipped
32	Need new cutting boards/discolored and scored/ordered
	Current kitchen manager is no longer as of Saturday/using a catering company until he is replaced
	Food is brought daily and either hot held in oven or served within 30 minutes
	Kidz Caters in Coppell/commissary
	Asked to take receiving temps/document
	No leftovers/discarded
	Digital thermos on site
	Chemical test strips on site
	3 comp sink 117F
	Sani sink setup to 400ppm quats
	Spray sani spray bottle setup to 200ppm quats
	Gloves worn for all prep and ready to eat
	No raw meat, heat and serve only/commercially precooked
	Will go through all shelf stable and food in cooler to discard anything expired, out of date
18	Need to store chemical spray bottles low and separate/not on dry dish rack
	Using disposable plates and utensils/sometimes using washable bowls and spoons
	Teachers use gloves in classrooms
	Each student has an allergy record on file
	Nut free facility
	Menus posted on front board and emailed
28	Date mark all foods opened (lunch meat) to discard at day 7 after opening

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Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Samples: Y N # collected

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