Followup Fee of \$50.00 after first followup

Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

City of Rockwall

	3/19/24			11:30	12:17	2:17		D-	77	12	2			1	Food handlers 1	Page <u>1</u> of <u>2</u>	-	
					tion: 1-Routine	2-Follow		3-Complai	-		-Inv	estig	atio	n	5-CO/Construction	6-Other	TOTAL/SCORE	E
He		ag	e (Chi	ristian Academ			ct/Owner N a Neff	Name	1					Number of Repeat Viola Number of Violations C	OS:	2/98/A	
14	ysica 08	S	Gare	olia Olia	ad St Rockwall	.TX s	chool cont	ract		N/a	ood		N/		e trap :/ waste oil	Follow-up: Yes No	2/00// (
Ma	urk th	Comp ne ap	pliar prop	nce S riate	tatus: Out = not in cor points in the OUT box for	npliance IN = 1 each numbered	item	ce NO Mark '		ot obse					plicable COS = corrected on sox for IN, NO, NA, COS Mar	site \mathbf{R} = repeat vio \mathbf{k} an \mathbf{X} in appropriat	plation W= Watch te box for R	
Co	mpli	anca	Stat	tne	Prior	rity Items (3	3 Points)	violations	Req			<i>diate</i> lianc			ive Action not to exceed 3 day			
O U T	I N	N O	N A	C O S	Time and Tem $(F = de$	perature for l		ty	R) I J N	N	N A		Empl	oyee Health	1	R
			~		1. Proper cooling time a No left overs	nd temperature	e				•	,		~	12. Management, food employ knowledge, responsibilities, ar		employees;	
	~				2. Proper Cold Holding See						~	•			13. Proper use of restriction ar eyes, nose, and mouth Have state poster	nd exclusion; No dise	charge from	
			/		3. Proper Hot Holding to										Preventing Con	ntamination by Han	nds	
			~		4. Proper cooking time a	•					~	,		/	14. Hands cleaned and proper			
		1	~		5. Proper reheating proc Hours)						•	,			15. No bare hand contact with alternate method properly follo Gloves			
	/				6. Time as a Public Hea	lth Control; pr	ocedures a	& records					ı	1		eptible Populations		
					Арј	proved Source	e				•	,			16. Pasteurized foods used; pro Pasteurized eggs used when re N/a		fered	
	/				7. Food and ice obtained good condition, safe, an destruction Costco	wadulterate Walmar	d; parasite †									hemicals		
	/				8. Food Received at pro Checked upor						/	•			17. Food additives; approved a & Vegetables Water	and properly stored;	Washing Fruits	
					Protection	from Contan	nination				~	'			18. Toxic substances properly	identified, stored an	nd used	
	>				9. Food Separated & propreparation, storage, dis	play, and tastii	ng									r/ Plumbing		
	>				10. Food contact surface Sanitized at 200	es and Returna ppm/temperatu	ıbles ; Clea ıre	ned and			•	•			19. Water from approved sour backflow device City approved	-		
	/				11. Proper disposition o reconditioned Disca						/	•			20. Approved Sewage/Wastew disposal	vater Disposal System	m, proper	
0	ī	N	N	С	Prio	ority Found	lation Ite	ems (2 Po			_	_			rective Action within 10 days	,		R
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge	e/ Personn	nel	ints)		I J N	N	n N A	C C O S	-	e Control/ Identific		R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Krista Neff	Print: Krista Neff	Title: Person In Charge/ Owner MOD
Inspected by: Richard Hill	Print:Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name:	Physical		City/State:		License/Permit #	Page <u>2</u> of <u>2</u>						
Heritage Christian Academy	/ 1408	S Goliad St	Rockwall	, Tx	FOOD-7712							
Item/Location	Tomp	TEMPERATURE O	DBSERVATIONS Temp	Item/Loc	ation	Tomp						
Chest freezer	Temp	Item/Location	Тетр	Item/Loc	auon	Temp						
Onest neezer	8											
Reach in Refrigerator amb	38											
Ham sandwich	41											
Tiam Sandwich	71											
		DEEDWATIONE AND CO	ODDECTIVE ACTION	JC								
Item AN INSPECTION OF YOUR ES		BSERVATIONS AND CO EENT HAS BEEN MADE. YO			THE CONDITIONS OBSERV	/ED AND						
Number NOTED BELOW: all temperatur	es are taken i	n F										
Using spray bottle for												
Not using sink or dish												
Ice machine looks gr												
Monday: Chick-Fil-A,				grilled	Chx salad							
· · · · · · · · · · · · · · · · · · ·	Tuesday: Jason's Deli sandwich, pickle, chips & cookie											
•	Wednesday: Chick-Fil-A, nuggets, Mac&chz, side salad, grilled Chx salad											
	Thursday:Joe Willys, grilled chz, chz burger, chz burger cooked well done, grill chz sandwich											
•	Fridays: Cicis, individual pizzas, cheese and pepperoni											
•	Complete within 1 hour of delivery Time and Temp is take upon delivery, available to hot hold in oven											
<u> </u>	Joe Willy's picked up for each lunch x 4											
	Chick-fil-A picked up and utilize warming bags											
Jason's Deli delivered			igerator									
Using red digital thern		•										
Emergency lunch, opt												
	food stored in pantry is prepackaged commercially produced with labels on back											
	Apple sauce, chips, cookies, rice crispy treats, fruit in a cup, fruit roll-ups											
•												
	Hand sink equipped greater than 104, state poster on paper towel holder											
	All flatware individually wrapped											
<u> </u>	Policy to not serve peanut products to elementary											
·	Cuties are fresh and pealed by student, apples are rinsed with water and handled by tongs											
Remember to W,R,S a	Remember to W,R,S all food surfaces every 4 hrs or as needed											
Received by:		Print:			Title: Person In Charge/	Owner						
(signature) See abov	/6	_	ahove		Titol Torson in Charge							
Inspected by:	, U	Print:	above									
(signature)	1	S Rich	nard Hill									
Form EH 06 (Pavisad 09 2015)	12	I IIUI	iaia i IIII		Samples: Y N #	collected						