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

Date: 9/19/23			Time in: 12:45	Time out: 1:33		FOO		[#] 7712					CPFM 1	Food handlers	Page 1	of <u>2</u>		
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla				_	4-Investigation				on	5-CO/Construction 6-Other		TOTAL/SO	ORE				
Establishment Name: Heritage Christian Academy Contact/Owner N Krista Neff						vame						Number of Repeat Violations: 1 Number of Violations COS:		2/98	/Δ			
Physical Address: 1408 S Goliad St Rockwall, TX Pest control: School contract							Hood N/a			Greas I/A	e trap :/ waste oil	l Follow-up: Yes No		2/30/14				
Mar	k th	Com ne ap	plia prop	nce S riate	points in the OUT box for		tem	Mark '	√' a (nark	in app	orop	riate bo		site R = repeat vio	plation W= W te box for R	7atch
Con	Priority Items (3 Points) violations mpliance Status I N N C Time and Temperature for Food Sofety					R		Compliance O I N		ce S	tatus				R			
	N	0	A	o s	(F. January Estaurical)						N O			•	loyee Health			
		~								٠	/			12. Management, food emplo knowledge, responsibilities, a		empioyees;		
•	/				2. Proper Cold Holding temperature(41°F/ 45°F) See			*		٠	/			13. Proper use of restriction a eyes, nose, and mouth Have state poster	nd exclusion; No dis	charge from		
		~			3. Proper Hot Holding temperature(135°F)										ntamination by Han	nds		
		'			4. Proper cooking time and temperature					١	/			14. Hands cleaned and prope				
		~			5. Proper reheating prod Hours)	cedure for hot ho	olding (16	55°F in 2				/			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N GIOVES			
		~			6. Time as a Public Hea	alth Control; prod	cedures &	& records				ı	ı			y Susceptible Populations		
	Approved Source							٠	/			16. Pasteurized foods used; proposition Pasteurized eggs used when recommendation N/a		fered				
•	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Sam's, Costco Walmart												hemicals					
	/				8. Food Received at proper temperature Checked upon delivery						٠	/			17. Food additives; approved & Vegetables Water only	and properly stored;	Washing Fruit	s
					Protection from Contamination					ı	/			18. Toxic substances properly	identified, stored an	ıd used		
•					9. Food Separated & pr preparation, storage, dis			food							Wate	er/ Plumbing		
•	/				10. Food contact surfact Sanitized at _200_			ned and			·	/			19. Water from approved sour backflow device City approved	rce; Plumbing install	ed; proper	
	/				11. Proper disposition of reconditioned Disca	of returned, previ	iously ser	ved or			٠	/			20. Approved Sewage/Waster disposal	water Disposal System	m, proper	
								,										
					Pri	ority Founda	ation Ite	ems (2 Po							rective Action within 10 day	s		
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge/	/ Personn	iel	ints) R		0	ns Re	N	C		s re Control/ Identific	eation	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: Heritage Christian Acad	Physical A	Address: S Goliad St	City/State: Rockwall	T∨	License/Permit # FOOD-7712	Page <u>2</u> of <u>2</u>						
Henlage Christian Acad	emy 1406	TEMPERATURE O	<u> </u>	, IX	1000-7712	.						
Item/Location	Temp	Item/Location	Temp	Item/Lo	cation	Temp						
Chest freezer	-9											
Reach in Refrigerator	32-36											
Water as reference	35											
	01	SSERVATIONS AND CO	ORRECTIVE ACTION	IS								
37 1		ENT HAS BEEN MADE. YO	UR ATTENTION IS DIRE	CTED TO	THE CONDITIONS OBSER	VED AND						
NOTED BELOW: an emp												
Using spray bottle		00 ppm										
Not using sink or												
Ice machine looks				***								
		sandwich, 5count n			ed market salad							
	Tuesday - Jason's Deli box lunch, sandwich, chips, cookie and pickle											
-		ets only, mac-n-ch				,						
	Thursday - Joes Willy's kids chz burger or grill chz sandwich, 1/3 chz burger, grill chix salad/grill chi											
	Fridays CiCi's Pizza individual cheese or pepperoni pizzas, delivered @10:30, 12:15. All pizza distribution											
•	Complete within 1 hour of delivery Time and Temp is take upon delivery, available to hot hold in oven											
	Joe Willy's picked up for each lunch x 4											
	Chick-fil-A is picked up and hot held in heated bags Jason's Deli is delivering and cold hold in refrigerator for distribution on each lunch											
			tor for distribution	on ead	cn luncn							
Using red digital th		•	1 M									
, ,		able, pb&j or a craf	•									
·		ackaged commerci			on back							
		ce crispy treats, frui		-								
·	Time to paint pantry shelves, per code the shelves need to be scrub-able surface											
	Hand sink equipped greater than 104, state poster on paper towel holder											
	All flatware individually wrapped											
	Policy to not serve peanut products to elementary											
	Cuties are fresh and peaked by student, apples are rinse with water and handles by a set of tongs											
Remember to vv,F	Remember to W,R,S all food surfaces every 4 hrs or as needed											
Received by:		Print:			Title: Person In Charge/	Owner						
(signature) See ab	\cap	_	ahova		The Terson in Charge	OWIEL						
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Inspected by: (signature)	1 1 1	Print:	nard Hill									
4 5 /	V		iaiu i IIII		Samples: Y N #	# collected						