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: 3/5/24			Time in: 10:00	Time out: 11:10		License/Permit # CPFM Food handlers 15						1 1 1	of 2			
Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla													tion			/SCORE
Establishment Name: Contact/Owner I Little Blessings Childcare Melissa Ashle									ne:	e:					Number of Repeat Violations:	
Physical Address: Pest control: 07kin 3/5/2024									Hood Grease N/A N/A					e trap :/ waste oil Follow-up: Yes V 1 3/6	13/87/B	
Compliance Status: Out = not in compliance Mark the appropriate points in the OUT box for each numbered item Priority Items (3 Points) violations Require Immediate Correcti										ox for IN, NO, NA, COS Mark an X in appropriate box for I	= Watch					
Compliance Status O I N N C Time and Temperature for Food Safety						R	Î	Co	ompli I	ance N	Stati	C		R		
T	U N O A O S (F = degrees Fahrenheit) 1. Proper cooling time and temperature								U T	N	О		o s	Employee Health 12. Management, food employees and conditional employees	3;	
	Leftovers only for teachers								~				knowledge, responsibilities, and reporting			
	~				2. Proper Cold Holding temperature(41°F/ 45°F) See						~				 Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth State hand sink poster posted 	n
		~			3. Proper Hot Holding temperature(135°F)					Preventing Contamination by Hands					Preventing Contamination by Hands	
		~			4. Proper cooking time and temperature 5. Proper releasing proceedure for bot holding (165°F in 2)						'			-	14. Hands cleaned and properly washed/ Gloves used proper15. No bare hand contact with ready to eat foods or approved	•
		'			5. Proper reheating procedure for hot holding (165°F in 2 Hours)						'				alternate method properly followed (APPROVED YN. Gloves	
	6. Time as a Public Health Control; procedures & records					s							Highly Susceptible Populations			
					Ар	proved Source					'				Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
3				~	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Sunbeam										Chemicals	
	~				8. Food Received at proper temperature Checking						/				17. Food additives; approved and properly stored; Washing I & Vegetables	ruits
					Protection from Contamination					W					Water 18. Toxic substances properly identified, stored and used Stored low	
	~				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting										Water/ Plumbing	
	~				10. Food contact surfaces and Returnables; Cleaned and Sanitized at <u>200</u> ppm/temperature						~				19. Water from approved source; Plumbing installed; proper backflow device City approved	
	~				11. Proper disposition of returned, previously served or reconditioned No returns / discard						~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
0	I	Priority Foundation Items (2 Po			Point	_	iolat	ions	Requ		Cor	rrective Action within 10 days	R			
O U T	N	0	A	O S	Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowledge,					U T	N	0		o s	Food Temperature Control/ Identification	
	~				and perform duties/ Certified Food Manager (CFM) 1 27. Proper cooling method Maintain Product Tempera						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	22. Food Handler/ no unauthorized persons/ personnel 15					2			•	/	Proper Date Marking and disposition Need labels for tcs foods Thermometers provided, accurate, and calibrated; Chemi	cal/				
					ŕ	Labeling	J				~				Thermal test strips Digital thermo, strips current	74.0
	~				23. Hot and Cold Water 112, good press 24. Required records av	sure	,	е							Permit Requirement, Prerequisite for Operation	
	~				destruction); Packaged	vanable (shenstock									20 Earl Establishment Downit/Just action Compat/incom	a a ta d
					Commercial						•				30. Food Establishment Permit/Inspection Current/ insp p Not posted, undetermined current	osted
	~				25. Compliance with V HACCP plan; Variance processing methods; ma	with Approved Prariance, Specialize obtained for specanufacturer instruc	rocedures ed Process, and ialized									
	<u> </u>				Conformance v 25. Compliance with V HACCP plan; Variance processing methods; ma Temps checked Cons	with Approved Prariance, Specialize e obtained for specianufacturer instruct 2x daily sumer Advisory	rocedures and Process, and ialized actions			2	✓ ✓				Not posted, undetermined current Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Reanee Wade	Print: Reanee Wade	Title: Person In Charge/ Owner
Inspected by: Richard Hill (signature)	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Little Blessings Childcare		Physical A	ddress: / Rusk St		City/State: Rockwa	II Tv	License/Permit # Daycare-9282	Page <u>2</u> of <u>2</u>				
Little	Dicasinga Officare	093 V		RE OBSERVAT		.11, 17	Bayoare ozoz					
Item/Loc	ation	Temp	Item/Location		Temp	Item/Loc	ation	Temp				
Cows Milk		39										
Ref	rigerator amb	38										
Graded Cheese		40										
are												
	Yogurt	38										
	Milk	39										
F	reezer htt	15										
		OI	SERVATIONS AN	D CORRECTI	VE ACTIO	NS						
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temperatures are taken in F											
	Restrooms											
	Hand sink equipped g	reater tha	an 100									
	3comp sink equipped			ni 200ppm								
	All foods fully cooked arrive either fresh, frozen or canned											
	Using digital thermo o	nsite, no	stem thermos									
37	Cows Milk needs to be			on ceiling								
	Using disposable plate											
39cos	Food production pans		· · · · · · · · · · · · · · · · · · ·	vented on s	torages s	shelf						
45	To seal all wall penetra						ort behind refrigera	ator				
45	To address grout, dee						<u> </u>					
28cos	To add dates to tos for	ods, date	opened plus 6	days to disc	card							
7cos	Observed pineapple ti	dbits #10	can with dent	on bottom se	eal							
42	Need to address shipp	oing liner	on top of oven									
43	Need to replace burne	ed out lig	ht bulb in oven	hood								
32	Countertop can open,	needs n	ew blade, surfac	ce of blade i	s worn, r	netal will	oxidize soon					
1w/cos												
44 Call refuse company, request dumpster swap to address missing lids to aid							d in determent of pe	est				
	accessing waste and prevent contamination of storm water runoff											
			1				I muu n					
Received (signature)	See abov	/e	Print: Se	ee ab	ove		Title: Person In Charge/	Uwner				
Inspected (signature)	See abou	Cτ	Print: Ri	icharc	Hill		Samples: V. N. "	collected				
<u> </u>	V W C	سرد					Samples: Y N #	CONCUEU				