

Follow-up fee of \$50.00 is required after 1st Followup

Retail Food Establishment Inspection Report

City of Rockwall

No meal Service today will Followup. Friday

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

Date: 08/24/2020	Time in: 11:45	Time out: 12:30	License/Permit # Food 6674	Est. Type School	Risk Category Med	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: Quest academy RISD	Contact/Owner Name: RISD	* Number of Repeat Violations: _____	0/100/A
		✓ Number of Violations COS: _____	

Physical Address: 1050 Williams	Pest control : School	Hood Blast masters	Grease trap : Les 08/24/2020	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/> Cook
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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

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						R	Compliance Status						R	
O	I	N	N	C	O		O	I	N	N	C	O		
U	T		A	S		U	T		A	S				
Time and Temperature for Food Safety (F = degrees Fahrenheit)							Employee Health							
							<input checked="" type="checkbox"/>						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
							<input checked="" type="checkbox"/>						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Policy district wide / poster posted	
													Preventing Contamination by Hands	
W							<input checked="" type="checkbox"/>						14. Hands cleaned and properly washed/ Gloves used properly	
							<input checked="" type="checkbox"/>						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Gloves	
													Highly Susceptible Populations	
							<input checked="" type="checkbox"/>						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Frozen egg product used	
													Chemicals	
							<input checked="" type="checkbox"/>						17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water only	
							<input checked="" type="checkbox"/>						18. Toxic substances properly identified, stored and used In storage room	
													Water/ Plumbing	
							<input checked="" type="checkbox"/>						19. Water from approved source; Plumbing installed; proper backflow device City approved	
							<input checked="" type="checkbox"/>						20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						R	Compliance Status						R	
O	I	N	N	C	O		O	I	N	N	C	O		
U	T		A	S		U	T		A	S				
Demonstration of Knowledge/ Personnel							Food Temperature Control/ Identification							
							<input checked="" type="checkbox"/>						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature No left overs planned	
							<input checked="" type="checkbox"/>						28. Proper Date Marking and disposition Yes observed in wic	
							<input checked="" type="checkbox"/>						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Dials calibrated	
													Permit Requirement, Prerequisite for Operation	
							<input checked="" type="checkbox"/>						30. Food Establishment Permit (Current/ insp sign posted) Posted in cafeteria	
													Utensils, Equipment, and Vending	
							<input checked="" type="checkbox"/>						31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped	
							<input checked="" type="checkbox"/>						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch	
							<input checked="" type="checkbox"/>						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status						R	Compliance Status						R	
O	I	N	N	C	O		O	I	N	N	C	O		
U	T		A	S		U	T		A	S				
Prevention of Food Contamination							Food Identification							
W							<input checked="" type="checkbox"/>						41. Original container labeling (Bulk Food) In bags	
													Physical Facilities	
							<input checked="" type="checkbox"/>						42. Non-Food Contact surfaces clean	
							<input checked="" type="checkbox"/>						43. Adequate ventilation and lighting; designated areas used Watch in hot pass	
							<input checked="" type="checkbox"/>						44. Garbage and Refuse properly disposed; facilities maintained Watch shared unit	
							W	<input checked="" type="checkbox"/>					45. Physical facilities installed, maintained, and clean Floor in wic watch	
							<input checked="" type="checkbox"/>						46. Toilet Facilities; properly constructed, supplied, and clean Self closing hinge	
													47. Other Violations	
							<input checked="" type="checkbox"/>							

