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

Retail Food Establishment Inspection Report

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

No meal Service today will Followup. Friday	City of Rockwall
Jerrice today min tenerrapi may	

Date		1/2	าวเ	Time in: 11:45	Time out: 12:30	License/P			1				Est. Type Risk Category School Med	Page 1 of	2
				ction: 11.40	2-Follow Up	3-Compla		_	Inves	tigat	tion		5-CO/Construction 6-Other	TOTAL/SCO)RE
		shmen		^{me:} ny RISD		Contact/Owner I	Name:						★ Number of Repeat Violations: ✓ Number of Violations COS:		
Phy	sica	al Add	ress:	<u> </u>		control :		Ho	od st mast	are			trap : Follow-up: Yes 4/2020 No COOK	0/100 <i> </i>	/A
	(Compli	ance	Status: Out = not in co	ompliance IN = in con	npliance N	O = not				= not a		clicable $COS = corrected on site $	olation W-Wat	tch
Marl	k th	e appr	opriat	e points in the OUT box fo		Mark (re In	nmedi	ate (Corre	ctiv	Mark an V e Action not to exceed 3 days		
О	Î	nce S	C		nperature for Food	Safety	R	О		N	N C	C			R
T T	N	O A	S		legrees Fahrenheit)			U T		0	A O	3	Employee Health 12. Management, food employees and conditiona	l employees:	
	•	/		Not planning	for leftovers	3			/				knowledge, responsibilities, and reporting	r employees,	
				2. Proper Cold Holding	g temperature(41°F/	45°F)							13. Proper use of restriction and exclusion; No di eyes, nose, and mouth	scharge from	
				3. Proper Hot Holding See ambient temps of v	temperature(135°F)		+						Policy district wide / poster posted Preventing Contamination by Ha	nde	
w				4. Proper cooking time To Followup on cooking									14. Hands cleaned and properly washed/ Gloves		
W I				5. Proper reheating pro		ng (165°F in 2							15. No bare hand contact with ready to eat foods		+
				Hours)	11.0								alternate method properly followed (APPROVE) Gloves	D Y _. .N _. .)	
		V		6. Time as a Public He Service only	alth Control; procedu	ures & records							Highly Susceptible Population		
				AĮ	proved Source				~				16. Pasteurized foods used; prohibited food not o Pasteurized eggs used when required Frozen egg product used	Hered	
T				7. Food and ice obtained good condition, safe, a	ed from approved sou	urce; Food in									
				destruction Labbat	· 1								Chemicals		
	/			8. Food Received at pr Log on wic do									17. Food additives; approved and properly stored & Vegetables	; Washing Fruits	
					n from Contaminati	ion			•				WAter only 18. Toxic substances properly identified, stored a	nd used	+
		T		9. Food Separated & p.	rotected, prevented d								In storage room		
Ľ				preparation, storage, di 10. Food contact surface		· Classed and							Water/ Plumbing 19. Water from approved source; Plumbing instal	llad: proper	
•	1			Sanitized at 200		180			/				backflow device City approved	nea, proper	
		/		11. Proper disposition reconditioned	of returned, previous				7				20. Approved Sewage/Wastewater Disposal Systematics of the Company	em, proper	
						on Items (2 Po	oints) ı	riolat	tions I	Regu	iire Co	orr	ective Action within 10 days		
			-		·	· · · · · · · · · · · · · · · · · · ·									
	I N	N N A			n of Knowledge/ Pe		R	O U T	N		N C A O S	0	Food Temperature Control/ Identifi	cation	R
U		N N A		21. Person in charge pr and perform duties/ Ce	resent, demonstration rtified Food Manage	n of knowledge, er (CFM)	R	U	N	N O	A O	5	Food Temperature Control/ Identifi 27. Proper cooling method used; Equipment Ad Maintain Product Temperature No left overs	equate to	R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Janet Hembree	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Quest Academy	Physical A		City/State: Rockwa		License/Permit # Food 6674	Page 2 of 2					
<u> </u>	· · · · · · · · · · · · · · · · · · ·	TEMPERATURE OBSERVAT									
Item/Location	Temp F	Item/Location	Temp F	Item/Locati	ion	<u>Tem</u>					
Cold pass thru	34	Wif	-13								
Hot pass thru	153 /237	Ice cream coole	· -16								
Steam table turned on during insp											
Plans to only use one wel	169/170										
Wic	36	Log posted and documented	t								
Butter	37										
Tomatoes	41										
	OH	SERVATIONS AND CORRECTI	VE ACTIO	NS							
AN INSPECTION OF YOUR ENUMBER NOTED BELOW:	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND										
LES on site today pu	LES on site today pumping trap										
	Hot water at hand sink 117 F										
	Gloves will be used to touch rte foods										
	Dishmachine at 180 - confirmed with strip - placed on log										
Good date marking in	Back doors look good - very tiny hole at bottom										
	Minor cleaning of floor in wic										
	Watch condition of drawers in back table used for utensils storage for catering Restroom hot water 139 F watch for scalding										
Watch water under ic											
		e nows to drain									
Sanitizer in bucket 20											
Gloves follow hand w	asning										
3 calibrated thermos											
<u> </u>		Wednesday start day									
Receiving log in wic of											
Keep an eye on cond	ition of ca	n opener									
		•									
Covid Employees screened	- masks v	worn / clean and aaniri7inf /	nlexiglas	ss at nos							
Stickers on floor for s			pionigiae	.5 at p00							
Received by:		Print:			Title: Person In Charge	e/ Owner					
See above	Ve										
See about See ab	V O	Print:		+							
inspected by: (signature) Kolla, Kirkh	aticial	PC Frint:									
Rewy Rump	m un				Samples: Y N	# collected					