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

Retail Food Establishment Inspection Report City of Rockwall

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

	ate: 1 / /	17/2	20	22		Fime out: 9:58		Permit # d 66					Food handl	Food managers	Page 1 of 2
						2-Follow Up			_	Invest	gati	n l	5-CO/Construction	6-Other	TOTAL/SCORE
Es	stabl	ishme	ent l	Nan	ne:		Contact/Owne			III v CSC	Sati	/11 <u> </u>	* Number of Repeat Vic	olations:	TOTALISCOR
_		t ac			У		RISD control:		Hoo	nd	Τ,	Greas	✓ Number of Violations e trap :	Follow-up: Yes	w/100/
		/illiam		33.		School	ols		06/20				er school contract	No 🗾	
M					Status: Out = not in comp points in the OUT box for each	oliance IN = in co ich numbered iten	ompliance n Mar	NO = not					pplicable COS = corrected o		olation W-Watch iate box for R
		FT	···r						re Im	media	te Co	orrect	tive Action not to exceed 3 d	- 11 1	
О	Î	iance N	N	С	Time and Tempe	erature for Foo	d Safety	R	О		N	C			
U T		О	A	o s	(F = degr	rees Fahrenheit)			U T	N () A	o S		ployee Health	
		/			1. Proper cooling time and Batch cooking	d temperature				/			 Management, food emple knowledge, responsibilities, 		l employees;
					2. Proper Cold Holding ter	mperature(41°F/	/ 45°F)						13. Proper use of restriction	and exclusion; No dis	scharge from
	/				See	•	,			/			eyes, nose, and mouth Posted at hand sink		
	/				3. Proper Hot Holding tem See / not cooking from raw	nperature(135°F))					_		ontamination by Hai	nds
		•			4. Proper cooking time and Logs / cooked rice out of over					/			14. Hands cleaned and prop	perly washed/ Gloves u	used properly
					5. Proper reheating proced		ling (165°F in 2						15. No bare hand contact wi	ith ready to eat foods of	or approved
					Hours)								alternate method properly for Gloves n site	ollowed (APPROVED	O Y. N)
		/			6. Time as a Public Health	Control; proced	dures & record	3					Highly Sus	sceptible Populations	s
					Annw	oved Source			П				16. Pasteurized foods used; Pasteurized eggs used when		ffered
					••							Ш	Precooked Precooked	required	
	./				7. Food and ice obtained fi good condition, safe, and u									Chemicals	
					destruction Labatt										
	/				8. Food Received at prope	er temperature							17. Food additives; approve & Vegetables	ed and properly stored;	; Washing Fruits
					Log								Water only 18. Toxic substances proper	ly identified stored ar	nd used
	I					com Contamina							16. Toxic substances proper	Ty Identified, stored at	nd used
	~				9. Food Separated & prote preparation, storage, displa		during 100d						Wa	ter/ Plumbing	
	~				10. Food contact surfaces Sanitized at 200 pp	and Returnables m/temperature	s; Cleaned and 160 SF			~			19. Water from approved so backflow device City approved	ource; Plumbing install	led; proper
		/			11. Proper disposition of reconditioned	returned, previou	usly served or			~			20. Approved Sewage/Wast disposal	tewater Disposal Syste	em, proper
		•													
	<u>.</u>				Prior	rity Foundation	on Items (2)						rrective Action within 10 da	iys	
O U	I N	N O	N A	C O	Prior Demonstration of			Points) v	O U	I !	equir N N O A	C		ys ure Control/ Identific	cation
O U T	N				Demonstration of 21. Person in charge prese	f Knowledge/ Pent, demonstration	ersonnel	R	0	I !	N	C	Food Temperate	ure Control/ Identific	cation
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Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

	ment Name: t Academy	Physical A		City/State: Rockwal	1	License/Permit # Food 6674	Page <u>2</u> of <u>2</u>
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S	Steam table	177	Beverage	34			
	Milk in ice	38	Ice cream freeze	-7			
	Hot pass	188					
(Cold pass	Defrost	Recovered to 39				
	Wic	35					
	Margarine	37					
(Chili in cup	36					
_			SERVATIONS AND CORRECTIV				<u>'</u>
Item Number	AN INSPECTION OF YOUR ES	TABLISHME	NT HAS BEEN MADE. YOUR ATTENT	ION IS DIRE	CTED TO T	THE CONDITIONS OBSER	VED AND
	Hot water 122 F						
		\O 10 100					
	Sanitizer in bucket -20		0.0				
	Confirmed Dishmachi		SR				
W	Keep an eye on can c	pener					
	Using bags inside plas	stic bins f	or dry goods that are rarely	used			
W	Keep an eye on condi	tion of dra	awers interiors				
	Good date marking						
W	Best to store employe	es meals	etc low in WIC (stored in sa	pan)			
W	Time to defrost ice cre		(2.2.2.2.2.2.2.2.2.2.2.2.2.2.2.2.2.2.2.	, ,			
W			ting on shelving under table	S			
	Only one person on d	uty! - wil	I address W today				
D			The co			Title, D	10
Received (signature)	See abou	/e	Print:			Title: Person In Charge/	Owner
Inspected (signature)			Print:				
(orginature)	Kelln kívkho	utríck	$\langle \mathcal{RS} $				