2nd Followup \$50.00 fee

Retail Food Establishment Inspection Report City of Rockwalll

V	First aid kit
	Allergy policy
V	Vomit clean up
	Employee health

Personal Imperior Personal Processing Society So	Date: 02/08/2023	Time in: 9:13	Time out: 9:51		Permit # d 66	74	<u>.</u>				Handlers CFM Page 1 of	2_
RISD Counter States President Actions President Actions President Actions President Actions Resident Actions Resid			2-Follow Up		-	4-]	Inves	stiga	tion			ORE
Complement States Our - or an accordance No - our accordance	RISD Quest ac			RISD	Name:	**					✓ Number of Violations COS:	/Δ
Mark Particular forms Mark Particular in preprint note for IN SO, NX, COS Mark NX in percentation for the Particular forms Particu	1050 williams		Scho	ol program	-	06/2	023		Sch	nool	No 🗹	
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1. Proper cooling time and impreparate No left Over15 SerVed No left O	O I N N C					Co	ompli I	ance N	Stat	us		R
No left Overs Served		(F = de	egrees Fahrenheit)	•			N	0	A		1 4	
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S. Proper releasing procedure for hot holding (165° Fin2 Local)	'	3. Proper Hot Holding t	emperature(135°F	7)								
Boars	'	Logs					/					
Approved Source Approved Source 16. Posterment for source permitted food are offered Posterancel egg used volum equipment of the proceeding of the process		Hours)					(~				
Approved Source Particulated (approved source, Food in good confiltron, sole, and unadderented, prantice destruction Labbat		6. Time as a Public Hea	alth Control; proce	dures & records								
Seed Eccitived in proper temperature Chemicals		App	proved Source				~				Pasteurized eggs used when required	
Checking and logging		good condition, safe, an destruction Labbat	nd unadulterated; p									
18. Toxic substances properly identified, stored and used		_					~				& Vegetables	
Propagation, storage, display, and tasting 10. Food contact surfaces and Returnable; Cleaned and 10. Food Contact surfaces and perform duties/ Certified Food Manager (CFM) 1. Food Contact surfaces and perform duties/ Certified Food Manager (CFM) 1. Food Contact surfaces and perform duties/ Certified Food Manager (CFM) 1. Food Contact surfaces and perform duties/ Certified Food Manager (CFM) 1. Food Contact surfaces and perform duties/ Certified Food Manager (CFM) 1. Food Contact surfaces and perform duties/ Certified Food Manager (CFM) 20. Food Temperature Control/ Identification 27. Proper cooling method used: Equipment Adequate to Maintain Product Temperature Control/ Identification 27. Proper Date Marking and disposition 27. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thurnal test strips 20. Food Temperature Control/ Identification 29. Thermometers provided, accurate, and calibrated; Chemical/ Thurnal test strips 20. Food Maintain Product Temperature 29. Thermometers provided, accurate, and calibrated; Chemical/ Thurnal test strips 20. Food Establishment Permit/Inspection Current/ insp posted 29. Thermometers provided, accurate, and calibrated; Chemical/ Thurnal test strips 20. Food Establishment Permit/Inspection Current/ insp posted 29. Thermometers provided, accurate, and calibrated; Chemical/ Thurnal test strips 20. Food Establishment Permit/Inspection Current/ insp posted 29. Thermometers provided, accurate, and calibrated; Chemical/ Englaned Process, and HACCP plan. Variance obtained for speculation 29. Thermometers		Protection	from Contamina	ation			~				18. Toxic substances properly identified, stored and used	
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40. Single-service & single-use articles; properly stored and used 47. Other Violations		38. Approved thawing r PullOr cook Prope 39. Utensils, equipment	er Use of Utensils			W	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \				45. Physical facilities installed, maintained, and clean Watch under behind and around equipment 46. Toilet Facilities; properly constructed, supplied, and clean	

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 Williar		City/State:	License/Permit # Food 6674	Page <u>2</u> of <u>2</u>
Queen teaching	VVIIIICI	TEMPERATURE OBSERVA		1 000 007 1	
Item/Location	Temp	Item/Location		em/Location	Temp
Hot pass	161	Wic			
Patties	149	Tomato	37		
ColdPass	40.9	Cheese	38		
SteamTable		Wif	-6.4		
176/184					
Cooler Bev NonTCS	44				
Item AN INSPECTION OF YOUR ES Number NOTED BELOW: temps taken in	TABLISHME	SSERVATIONS AND CORRECT ENT HAS BEEN MADE. YOUR ATTE		ED TO THE CONDITIONS OBSER	VED AND
Hot water at hand sink		three comp 145			
Dishmachine tested us		·			
		ass thru - and smallGap			
		ainted metal surface. Und	or old stoom t	table	
		y watch for package in	tegrity issues		
Plans for new serving					
W Minor cleaning under Hot water in restroom		nd around equipment / air	vents in line	too	
Door to restroom is se					
Thermos 3 calibrated	<u></u>				
	helves th	nat are painted currently			
Sanitizer bucket 200 p		,			
Dishmachine confirme	d with st	icker 160 SR			
Watch flooring condition	on				
Received by: See above	/e	Print:		Title: Person In Charge/	Owner
See above the signature of the signature	ıtrick	Print:			
J 1 2 1 7 1 2 1 7 1 2 1 7 1 2 1 1 7 1 2 1 1 7 1 2 1 1 7 1 2 1 1 1 1				Samples: Y N #	‡ collected