

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
- Vomit clean up
- Employee health

Date: 03/15/2022	Time in: 11:17	Time out: 12:22	License/Permit # FS 9440	Food handlers 0	Food managers 80	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: 1-Routine 2-Follow Up 3-Complaint 4-Investigation 5-CO/Construction 6-Other **TOTAL/SCORE**

Establishment Name: RISD Burton CCA culinary arts crave cafe	Contact/Owner Name: RISD	* Number of Repeat Violations: _____	5/95/A
		✓ Number of Violations COS: _____	

Physical Address: John king BLVD	Pest control : School	Hood 09/2021	Grease trap : School/Contact	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/> Pic
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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 ✓ in appropriate box for IN, NO, NA, COS Mark an ✓ in appropriate box for R

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

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓				✓					
1. Proper cooling time and temperature Teaching methods						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓					✓					
2. Proper Cold Holding temperature(41°F/ 45°F)						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Signage needed at hand sink					
		✓				Preventing Contamination by Hands					
3. Proper Hot Holding temperature(135°F) Teaching						14. Hands cleaned and properly washed/ Gloves used properly					
		✓				✓					
4. Proper cooking time and temperature Teaching						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Gloves					
		✓				✓					
5. Proper reheating procedure for hot holding (165°F in 2 Hours) Teaching						Highly Susceptible Populations					
				✓		✓					
6. Time as a Public Health Control; procedures & records Not using / prep only						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Cooking					
Approved Source						Chemicals					
	✓					17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Ben e Keith / walmart / Kroger						18. Toxic substances properly identified, stored and used Stored away					
	✓					✓					
8. Food Received at proper temperature Checked at rec						Water/ Plumbing					
Protection from Contamination						19. Water from approved source; Plumbing installed; proper backflow device City approved					
	✓					✓					
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Good						20. Approved Sewage/Wastewater Disposal System, proper disposal					
3						✓					
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature Clean ice machine											
		✓				✓					
11. Proper disposition of returned, previously served or reconditioned											

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

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓					✓					
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) All						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Teaching processes					
	✓					✓					
22. Food Handler/ no unauthorized persons/ personnel						28. Proper Date Marking and disposition Teaching and discussed					
Safe Water, Recordkeeping and Food Package Labeling						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips					
	✓					Permit Requirement, Prerequisite for Operation					
23. Hot and Cold Water available; adequate pressure, safe Hot water						30. Food Establishment Permit (Current/ insp sign posted) Posted 2022					
				✓		✓					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						Utensils, Equipment, and Vending					
Conformance with Approved Procedures						31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped except -1 out of 10					
				✓		W	✓				
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Will replace where needed					
Consumer Advisory						W	✓				
	✓					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Set up and confirmed					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/ Buffet Plate)/ Allergen Label Teaching / separation / purple / all cooked to req						✓					

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

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
	✓					✓					
34. No Evidence of Insect contamination, rodent/other animals						41. Original container labeling (Bulk Food)					
	✓					Physical Facilities					
35. Personal Cleanliness/eating, drinking or tobacco use Separate unit						42. Non-Food Contact surfaces clean See					
	✓					1					
36. Wiping Cloths; properly used and stored Store in						43. Adequate ventilation and lighting; designated areas used Clean air vents					
W						W					
37. Environmental contamination						44. Garbage and Refuse properly disposed; facilities maintained Watch dumpsters					
	✓					✓					
38. Approved thawing method Pull thaw						45. Physical facilities installed, maintained, and clean See					
Proper Use of Utensils						1					
	✓					46. Toilet Facilities; properly constructed, supplied, and clean Equipped					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Watch						✓					
	✓					47. Other Violations					
40. Single-service & single-use articles; properly stored and used						✓					

