Follow-up fee of \$50.00 is Retail Food Establishment Inspection Report Image: First aid kit Followup City of Rockwall Image: Vomit clean up Image: Vomit clean up Image: Vomit clean up Image: Vomit clean up																		
Date: 11/17/2022			22	Time in: 2:44	Time out: 3:23	_	ense/Per AYCa							Food handlers Food managers 1 Page $\underline{1}$ of $\underline{2}$				
				ion: 🖌 1-Routine	2-Follow Up	3-Co	omplain	it 🗌	_	Inve	estig	atio	n	5-CO/Construction 6-Other TOTAL/SCOR				
Establi RISE				e: learning center		Contact/Ov Barouse	wner Na	ame:						* Number of Repeat Violations: ✓ Number of Violations COS:				
Physic 915 N (ss:			t control : eeded comm	nercial		Ho Na	od		G Na		se trap/ waste oil: Follow-up: Yes 3/97/A				
				tatus: Out = not in co	ompliance $IN = in contract of the second s$	ompliance	NO	= not						pplicable $COS = corrected on site R = repeat violation W- Watch$				
Mark t	ne apj	prop	riate	points in the OUT box for Prio			-							O, NA, COSMark an $$ in appropriate box for Rtive Action not to exceed 3 days				
Compli	Compliance Status							R		Compliance O I N			tus C					
U N T	0	А	0 S	(F = degrees Fahrenheit)					U T		0	A	O S	r J. C. C. C.				
	~			1. Proper cooling time and temperature						~		12. Management, food employees and conditional emplo knowledge, responsibilities, and reporting						
				2. Proper Cold Holding temperature(41°F/ 45°F)					-					13. Proper use of restriction and exclusion; No discharge from				
V				See						V				eyes, nose, and mouth Posted				
	3. Proper Hot Holding temperature(135°F) Not at insp										Preventing Contamination by Hands							
				4. Proper cooking time and temperature Not at insp										14. Hands cleaned and properly washed/ Gloves used properly Gloves				
	~			5. Proper reheating procedure for hot holding (165°F in 2 Hours)							~			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)				
	_			6. Time as a Public Hea Prep only - not allowed f	alth Control; proce	edures & rec	ords			<u> </u>		Highly Susceptible Populations						
			_	Prep only - not allowed t	for hsp group								16. Pasteurized foods used; prohibited food not offered					
				Approved Source								/		Pasteurized eggs used when required If using will scramble				
~				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction			in					Chemicals						
				8. Food Received at pro	oper temperature									17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
			_											Using canned but if needed will use water 18. Toxic substances properly identified, stored and used				
- -				9. Food Separated & pr	n from Contamina					/				Under sink				
~				preparation, storage, dis	^	i during 100d	L							Water/ Plumbing				
				10. Food contact surfac			und							19. Water from approved source; Plumbing installed; proper backflow device				
	~			11. Proper disposition of reconditioned			or			~				City approved 20. Approved Sewage/Wastewater Disposal System, proper disposal				
	_		_	Pri	iority Foundat	ion Items	(2 Poir	nts) v	iolat	tions	Req	uire	e Cor	rrective Action within 10 days				
O I U N	N O	N A	C O		n of Knowledge/ I			R	O U	I N	N O		C 0					
			S	21. Person in charge pro and perform duties/ Cer 1			edge,		Т	~			S	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature				
~	22. Food Handler/ no unauthorized persons/ personnel				1		2				~	 28. Proper Date Marking and disposition Using within 24 hrs or to date Ex cheese 						
	Safe Water, Recordkeeping and Food Package				;			~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips						
	_	1		23. Hot and Cold Water	Labeling	ate pressure	safe							Dial thermo				
~				Yes 24. Required records av		•				1			1	Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted)				
~				destruction); Packaged		n ugo, puno				~				Daycare permit				
				Conformance v 25. Compliance with V HACCP plan; Variance processing methods; ma	e obtained for spec	ed Process, a cialized	nd			~				Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped				
				Cons	nsumer Advisory				v					32. Food and Non-food Contact <u>surfaces cleanable</u> , properly designed constructed and used				
				26 Destine SC	A -1		also J		٧١	۷				designed, constructed, and used Watch conditions				
~				26. Posting of Consume foods (Disclosure/Remi Ingredients by reque	er Advisories; raw inder/Buffet Plate	or under coo)/ Allergen L	abel				~			33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided				
		_	 l					ction	Not	t to E	lxce	ed 9	0 Da	ays or Next Inspection , Whichever Comes First				
O I U N	N O	N A	C O	Prevention	of Food Contami	ination		R	O U	Ν	N O	N A	C O					
Т			S	34. No Evidence of Inse	sect contamination.	, rodent/other	r		Т		~		S	41.Original container labeling (Bulk Food)				
			-	animals 35. Personal Cleanlines Store low in	ss/eating, drinking	or tobacco u	se			1	<u>-</u>			Physical Facilities				
			\neg	36. Wiping Cloths; proj	operly used and stor	red			-	~				42. Non-Food Contact surfaces clean				
	~			In solution of s	tamination		y		╞	~				Watch 43. Adequate ventilation and <u>lighting; designated areas used</u>				
	- -	\dashv	\rightarrow	Watch 38. Approved thawing r Cooking from fro	method				┝	•				44. Garbage and Refuse properly disposed; facilities maintained				
_	<u> </u>	_	_		OZEN oer Use of Utensils			_	-	<u> </u>	-	_	-	45. Physical facilities installed, maintained, and clean				
			_	39. Utensils, equipment	nt, & linens; proper	ly used, store	ed,	_	-	_	—	_	—	Watch 46. Toilet Facilities; properly constructed, supplied, and clean				
1	_	_	_	dried, & handled/ In us Shelving unit 40. Single-service & sin	se utensils; properl	ly used		_		<u>~</u>				47. Other Violations				
~				and used							~							

Retail Food Establishment Inspection Report

City of Rockwall

(Printed) Shara Barousse	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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	nent Name: academy	Physical A 915 N	^{ddress:}	City/State: Rockwa		License/Permit # Page 2 of		2_ of			
•	-		TEMPERATURE OBSERVA	1	.	•		m –			
Item/Loc		<u>Temp F</u>	Item/Location	<u>Temp F</u>	Item/Locat	ion		<u>Temp F</u>			
Reside	ential cooler										
	Cheese	41									
F	reezer 8.1										
		OB	SERVATIONS AND CORRECT	TIVE ACTION	NS						
Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND											
	NOTED BELOW: All temps F Hot water at hand sink 111 also at three comp										
	Employee health poster at hand sink										
	Wooden tables have been sealed and using bamboo or hard wood cutting boards on top										
	Discussed using three comp sink										
	Not using process 3 foods - no left overs										
	No raw meats used										
	Milk when opened will	be used	within 24 hrs								
	Keep an eye on condit	ion of sip	pee cups etc								
	Using stove top and to	aster ove	en to cook foods								
	Thermo dialUsed										
	Cooking all items per										
	Using quats product a		rips are on site								
	Disposable plates etc										
20	Gloves used to touch		d off floor 6 inchoo to prot	oot boulo	on hottom	abolf					
39 28			d off floor 6 inches to prote			I SHEII					
20	To date cheese when opening - 6 day exp date										
Received	by:		Print:			Title: Person In Charg	e/ Owner				
(signature)	Shara Ba	rous	se			· · · · · · · · · · · · · · · · · · ·					
Inspected (signature)		<u> </u>	Print:								
(Kelly kirkpi	atrick	∽ <i>κ</i>			Samples: Y N	# collected	d			
orm EH-06	(Revised 09-2015)				k						