

\$50.00 reinspection fee  
required after 1st Followup

### Retail Food Establishment Inspection Report

City of Rockwall

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

Date: <b>05/02/2022</b>	Time in: <b>11:20</b>	Time out: <b>1:08</b>	License/Permit # <b>DC plus food</b>	Food handlers <b>Need</b>	Food Managers <b>Need</b>	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine	<input type="checkbox"/> 2-Follow Up	<input type="checkbox"/> 3-Complaint	<input type="checkbox"/> 4-Investigation	<input type="checkbox"/> 5-CO/Construction	<input type="checkbox"/> 6-Other	<b>TOTAL/SCORE</b>
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Establishment Name: <b>RISE academy</b>	Contact/Owner Name: <b>Shara Barousse</b>	* Number of Repeat Violations: _____	<b>10/90/A</b>
Physical Address: 915 N Goliad		✓ Number of Violations COS: _____	

Pest control : Commercial company	Hood Na	Grease trap : Na	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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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								
O	U	T	I	N	C	R	Compliance Status	R
							<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)	
							1. Proper cooling time and temperature	
							2. Proper Cold Holding temperature(41°F/ 45°F) <b>Food temps in cooler/ discarded Tcs</b>	
							3. Proper Hot Holding temperature(135°F)	
							4. Proper cooking time and temperature	
							5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
							6. Time as a Public Health Control; procedures & records Prep only	
							<b>Approved Source</b>	
							7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction <b>Walmart</b>	
							8. Food Received at proper temperature <b>Discussed</b>	
							<b>Protection from Contamination</b>	
							9. Food Separated & protected, prevented during food preparation, storage, display, and tasting <b>Discussed</b>	
							10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature <u>400</u> per label	
							11. Proper disposition of returned, previously served or reconditioned <b>Discard</b>	
							<b>Employee Health</b>	
							12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
							13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth <b>Emailed poster</b>	
							<b>Preventing Contamination by Hands</b>	
							14. Hands cleaned and properly washed/ Gloves used properly	
							15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N ) <b>Gloves</b>	
							<b>Highly Susceptible Populations</b>	
							16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required <b>Not using for center</b>	
							<b>Chemicals</b>	
							17. Food additives; approved and properly stored; Washing Fruits & Vegetables <b>Water only</b>	
							18. Toxic substances properly identified, stored and used	
							<b>Water/ Plumbing</b>	
							19. Water from approved source; Plumbing installed; proper backflow device <b>Sprayer at sink</b>	
							20. Approved Sewage/Wastewater Disposal System, proper disposal <b>City approved</b>	

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days								
O	U	T	I	N	C	R	Compliance Status	R
							<b>Demonstration of Knowledge/ Personnel</b>	
							21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)	
							22. Food Handler/ no unauthorized persons/ personnel	
							<b>Safe Water, Recordkeeping and Food Package Labeling</b>	
							23. Hot and Cold Water available; adequate pressure, safe <b>117</b>	
							24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	
							<b>Conformance with Approved Procedures</b>	
							25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	
							<b>Consumer Advisory</b>	
							26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label	
							<b>Food Temperature Control/ Identification</b>	
							27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature <b>No left overs served / watch coils d</b>	
							28. Proper Date Marking and disposition <b>24 hrs only</b>	
							29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips <b>Provided at insp</b>	
							<b>Permit Requirement, Prerequisite for Operation</b>	
							30. <b>Food Establishment Permit</b> (Current/ insp sign posted ) <b>Day care inspection</b>	
							<b>Utensils, Equipment, and Vending</b>	
							31. Adequate handwashing facilities: Accessible and properly supplied, used <b>Equipped</b>	
							32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used <b>Keep an eye on condition of surfaces</b>	
							33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided <b>Supplied</b>	

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First								
O	U	T	I	N	C	R	Compliance Status	R
							<b>Prevention of Food Contamination</b>	
							34. No Evidence of Insect contamination, rodent/other animals	
							35. Personal Cleanliness/eating, drinking or tobacco use <b>Hair restraints and food storage</b>	
							36. Wiping Cloths; properly used and stored <b>Store in Sani bucket</b>	
							37. Environmental contamination	
							38. Approved thawing method	
							<b>Proper Use of Utensils</b>	
							39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used <b>Watch</b>	
							40. Single-service & single-use articles; properly stored and used <b>See attached</b>	
							<b>Food Identification</b>	
							41. Original container labeling (Bulk Food)	
							<b>Physical Facilities</b>	
							42. Non-Food Contact surfaces clean <b>Watch</b>	
							43. Adequate ventilation and lighting; designated areas used	
							44. Garbage and Refuse properly disposed; facilities maintained	
							45. Physical facilities installed, maintained, and clean <b>Watch</b>	
							46. Toilet Facilities; properly constructed, supplied, and clean <b>Equipped</b>	
							47. Other Violations	

# Retail Food Establishment Inspection Report

## City of Rockwall

Received by: (signature) <b>Shara Barousse</b>	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Rise academy</b>	Physical Address: <b>North Goliad</b>	City/State: <b>Rockwall</b>	License/Permit # <b>Dc with food</b>	Page ___ of ___
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Upright freezer (HTT)	15				
Upright cooler	45/47	Will discard milk today			
Ham unopened	50	Plans to buy milk for each			
Milk opened	51	Meal until unit repaired			
Milk unopened	45				

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temps F
	Using eco sure 146 product for sanitizer - testing range is 150-400 ppm ... three different mixes show 200-400 ppm / label includes non food contact as well as food contact- test strips
40	Avoid reuse of milk containers for sanitizer mix - Hot water 117
19	To replace sprayer that is not self retracting completely with one that does ... Plans to possibly cook ground beef/ chicken from raw ... discussed cross contamination and thoroughly cook f
	All meals are plated by kitchen staff and teachers assist with eating only
	Kitchen staff will have 1 food manager on duty at all times and everyone else working in kitchen Will be a food handler
40	Best to have anything food related at least 6 inches from floor to protect from mopping and sweeping etc Hand sink equipped
2	Discarded meat in cooler temps taken to be 50 / meat had already been served and temps not taken so temp not verified as being in compliance / discarded meat served as time and temp unknown
18	Need to store Lysol below food related items
40	Avoid reuse of apple juice containers
	Most menu items are precooked and rethermalized and served
29 /COS	Provided a digital metal stem thermo and hanging thermo for cooler
	Allergy policy - policy to separate etc
	Water only used to wash produce
35	Will move personal food to bottom of cooler (eggs etc)
	Cups provided by parents and taken home daily
	Care when handling by kitchen staff
40	Discussed inverting plateware to store
	Advised to set up Sani bucket when prepping to wipe down surface after prepping g
	Using wooden sealed surface to plate only / all prep is done on counter
	Discarding all Tcs foods in cooler and will use only for meal tomorrow until replaced
Note	Electricity went out last night ... advised to always verify temp before using any food in cooler

Received by: (signature) <b>See above</b>	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly kirkpatrick RS</i>	Print:	Samples: Y    N    # collected

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