Followup fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

City of Rockwall

Date: 11/28/23					Time in: 9:25	Time out: 10:55		License/Permit #			2108					CPFM 2	Food handlers	Page <u>1</u>	of <u>2</u>	
Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla												tio	n	5-CO/Construction	TOTAL/SCORE					
Establishment Name: Contact/Owner I Rise Academy Danny Morer												Number of Repeat Violations: Number of Violations COS:		2/98	3/A					
Physical Address: 915 N Goliad St Rockwall, Tx Pest control: Commercial company Out = not in compliance IN = in compliance No.								N	Hoo //A			N/	A	•	Follow-up: Yes No					
Ma	rk tl	Com ne ap	plia: prop	riate	points in the OUT box for	eac	h numbered ite	em	Mark '		checl	kmaı	rk in	appro	opria	ate bo	ox for IN, NO, NA, COS Ma	site $\mathbf{R} = \text{repeat vio}$ rk an in appropriate	lation W=	Watch
Priority Items (3 Points) violations Compliance Status									uire	Immediate Compliance			Status		tive Action not to exceed 3 days					
O U T	I N	N O	N A	C O Time and Temperature for Food Safety (F = degrees Fahrenheit)								O U T	I N	N O	N A	C O S				
		/			Proper cooling time and temperature No food saved								/				12. Management, food employ knowledge, responsibilities, a		employees;	
	/				2. Proper Cold Holding See		_		_				13. Proper use of restriction a eyes, nose, and mouth	nd exclusion; No disc	charge from					
		•/			3. Proper Hot Holding t									ľ	ntamination by Han	de				
		<u> </u>			4. Proper cooking time	and	temperature					Ī	<u> </u>				14. Hands cleaned and prope			
		, ,			5. Proper reheating proc Hours)	65°F in 2		_		<u>, </u>				15. No bare hand contact with alternate method properly foll)				
		•			6. Time as a Public Hea	& records								Using gloves		-/				
										I					16. Pasteurized foods used; pr		ered			
		1			7. Food and ice obtained		om approved	source:	Food in								Pasteurized eggs used when re	equirea		
	•				good condition, safe, an destruction Walma									C						
	~				8. Food Received at proper temperature								~				17. Food additives; approved & Vegetables Water	and properly stored;	Washing Fru	nits
					Protection from Contamination								~				18. Toxic substances properly	identified, stored an	d used	
W				~	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting 6inches off floor 10. Food contact surfaces and Returnables; Cleaned and													r/ Plumbing		
	~				Sanitized at 200				aned and				~				19. Water from approved sour backflow device City approved	rce; Plumbing installe	ed; proper	
	~				11. Proper disposition or reconditioned Disca	of re	turned, previo	ously se	erved or				~				20. Approved Sewage/Waster disposal	vater Disposal Syster	n, proper	
								tion It	ems (2 Po) vio						rective Action within 10 days	S		
O U T	I N	N O	N A	C O S	Demonstration					R		O U T	I N	N O	N A	C O S	Food Temperatur	e Control/ Identific	ation	R
	~				21. Person in charge pre and perform duties/ Cer 2								~				27. Proper cooling method us Maintain Product Temperatur	ed; Equipment Adec e No left overs s	quate to	
	~			22. Food Handler/ no unauthorized persons/ personnel					sonnel				~				28. Proper Date Marking and	disposition		
						afe Water, Recordkeeping and Food Package Labeling							~				29. Thermometers provided, a Thermal test strips Digital thermo str		ed; Chemica	1/
	~				23. Hot and Cold Water available; adequate pressure, safe GOOD pressure											1	Permit Requirement	•		
	~				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial foods							ا	<u> </u>				30. Food Establishment Per Posted and curre	nt		ted
					25. Compliance with Va	aria	nce, Specializ	zed Prod	cess, and		-						31. Adequate handwashing fa	pment, and Vendin cilities: Accessible an		
	'				HACCP plan; Variance processing methods; ma	anui	facturer instru	actions	l				~				supplied, used			
					Cons	sum	ier Advisory					(~				32. Food and Non-food Contadesigned, constructed, and use		, properly	
	•				26. Posting of Consume foods (Disclosure/Remi	inde	er/Buffet Plate	e)/ Allei	rgen Label				~				33. Warewashing Facilities; in Service sink or curb cleaning	facility provided	used/	
0	I	N	N	C						Acti R	on N	0	I	N	N	C	ys or Next Inspection , Whic			R
O U T	N	0	A	o S	34. No Evidence of Inse		contamination				-	U T	N	0	A	o s	41.Original container labeling	(Bulk Food)		
	V				animals 35. Personal Cleanlines								/							
	ノ				36. Wiping Cloths; prop Using spray bo	perl	y used and str	ored			_	1		П			42. Non-Food Contact surface	es clean		
	•/				Using spray bo 37. Environmental cont			pm				1	<u> </u>				Minor cleaning 43. Adequate ventilation and	lighting; designated a	reas used	
	<u> </u>				38. Approved thawing r	metl	hod						•				44. Garbage and Refuse proper	erly disposed; facilitie	es maintaine	d
							Jse of Utensil	le					/				45. Physical facilities installed	d, maintained, and cle	ean	
					39. Utensils, equipment dried, & handled/ In us	t, &	linens; prope	erly used				1	✓				46. Toilet Facilities; properly			
	·				40. Single-service & sin and used		71 1					<u>'</u>		✓ ✓			47. Other Violations N/A			
													1	- 1						

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Danny Moreno	Print: Danny Moreno	Title: Person In Charge/ Owner
Inspected by: Richard Hill	Print:Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: Academy	Physical A	Address: I Goliad St	City/State: Rockwall	, Tx	License/Permit # Page 2 o							
	,		TEMPERATURE OBSERY	i	,								
Item/Loca		Temp	Item/Location	Temp	Item/Loc	ation	Temp						
Refrige	erator	39	Begal Bites	187									
	Milk												
	Slice cheese	39											
	Freezer	6											
	All items htt												
	Toaster oven 1	323											
	Toaster oven 2	285											
Item	AN INSPECTION OF YOUR E		BSERVATIONS AND CORRECT ENT HAS BEEN MADE. YOUR ATT			THE CONDITIONS OBSERV	ED AND						
Number	NOTED BELOW. an temperatures are taken in F												
	Using ready to eat or precooked food, no cooking from a raw state												
	Hand sink equipped 104												
	Kitchen sink setup, 118 using Quats 200ppm												
	General cleaning in bottom of refrigerator and microwave												
	No food allergies ide												
	Need to store all food												
			niable/frozen foods in ice	chest or in	sulated	l bag							
	Kitchen looks good for the age of the building												
42	Time to scrub folding table surface to remain stains etc.												
46	2 toilets are non operational, plumbing repairs in the works Using spray bottle to sanitize all food contact surfaces												
	Using spray bottle to	sanıtıze a	all food contact surfaces										
Do	hve		Dut-4			Tido Down L. Ch / C	Dremor						
Received (signature)			Print:			Title: Person In Charge/ (ywner						
	l by	1	Print:										
(signature)		9											