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

5/16/24			_		9:16 10:03 DC				D-002108						2	Food handlers	Page <u>1</u> of <u>2</u>	<u>-</u>	
Purpose of Inspec								Complai					atio	n			TOTAL/SCOR	ΓAL/SCORE	
Rise Academy Danny Morer															Number of Repeat Violations:		0/100/	۸	
Physical Address: 915 N Goliad St Rockwall, Tx Pest control: 2 Brothers Extermintion									1	Hood Grease N/A N/A					e trap :/ waste oil	oil Follow-up: Yes U/ I U			
Ma	ırk tl	Com	plia	ice S	tatus: Out = not in corpoints in the OUT box for	mpliance IN = in o	compliance			ot obse					plicable COS = corrected on ox for IN, NO, NA, COS Ma	site R = repeat vio	olation W= Watcl	h	
										uire l	mme	ediate	c Co	rrect	ive Action not to exceed 3 da				
O U	mpli I N	Inne and Temperature for Food Safety				R	(Comp D I U N	N	N N O		Empl	Employee Health						
Т	s (F = degrees Fahrenheit) 1. Proper cooling time and temperature							,	Г			S	12. Management, food emplo	yees and conditional	employees;				
		•	No leftovers							~				knowledge, responsibilities, a		the second second			
	2. Proper Cold Holding temperature(41°F/ 45°F) See							~				13. Proper use of restriction a eyes, nose, and mouthHave State hand sink		cnarge from					
		~			3. Proper Hot Holding temperature(135°F)											ntamination by Han	nds		
		~			Proper cooking time and temperature See						~	1			14. Hands cleaned and prope	rly washed/ Gloves υ	used properly		
		/			5. Proper reheating procedure for hot holding (165°F in 2 Hours)						V	•			15. No bare hand contact with alternate method properly following				
		✓			6. Time as a Public Health Control; procedures & records										Using gloves Highly Susc	eptible Populations			
		<u> </u>			A	- Source						,			16. Pasteurized foods used; pr	rohibited food not of			
					7	d from approved	source: Foo	od in			•				Pasteurized eggs used when re	equired			
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Walmart/Costco			od III							C	hemicals			
•					8. Food Received at pro Checking	pper temperature					~	,			17. Food additives; approved & Vegetables Water	and properly stored;	Washing Fruits		
	Protection from Contamination								V	1			18. Toxic substances properly	identified, stored an	nd used				
	~				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting 6inches off floor									•	Wate	er/ Plumbing			
	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature				d and			V				19. Water from approved sour backflow device City approved	rce; Plumbing install	led; proper					
	11. Proper disposition of returned, previously served or reconditioned No returns						V	•			20. Approved Sewage/Waster disposal	water Disposal System	m, proper						
0	ī	N	N	С	Pric	ority Founda	tion Item	s (2 Poi				_	_		rective Action within 10 days	S		R	
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge/	Personnel		ints)	1	ution D I U N	N	n N A		•	s re Control/ Identific	cation	R	
U				О	Demonstration 21. Person in charge pre and perform duties/ Cer 1	of Knowledge/ esent, demonstrat tified Food Man	Personnel tion of know ager (CFM)	vledge,		1	O I U N	N	N	C 0	Food Temperatur 27. Proper cooling method us Maintain Product Temperatur	re Control/ Identific ed; Equipment Ade e No left overs	equate to	R	
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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)

Establishm Rise A	ent Name: Cademy	Physical A	Address: I Goliad St	City/State: Rockwa	II. Tx	License/Permit # POCO-002108	Page <u>2</u> of <u>1</u>					
110071	daomy	0101	TEMPERATURE		II, IX	200 002100						
Item/Loca		Temp	Item/Location	Temp	Item/Loc	ation	Tem					
Refrige	rator amp	39										
	Milk	40										
	Butter	39										
	Freezer	14.9										
	All items htt											
٦	Toaster oven 1	Off										
٦	Toaster oven 2	Off										
Item	ANI DIGDEOTY OF THE		BSERVATIONS AND C			THE COMPLETIONS OF STREET) A3/P					
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temperatures are taken in F											
Į	Using ready to eat	or precool	ked food, no cooki	ng from a raw st	ate							
	Hand sink equippe											
ŀ	Kitchen sink setup,	117 using	Quats 200ppm									
	Using spray bottle			urfaces								
				<u></u>								
	No food allergies identified with all children Added new stainless steal rolling island and small rolling prep table											
	Added new stainless steal rolling island and small rolling prep table											
	Remember to transport pershiable/frozen foods in ice chest or insulated bag Kitchen looks good for the age of the building											
	Kitchen looks good for the age of the building Remove any shipping liner from bottom shelf of prep table											
	Remove any shipping liner from bottom shelf of prep table											
	Using disposable cutlery and plates Restrooms look good, stocked and clean											
	Restrooms look good, stocked and clean											
Received b	py:		Print:			Title: Person In Charge/ Ow	ner					
(signature)	See abo	ve	See	e above								