

Followup fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 5/16/24	Time in: 9:16	Time out: 10:03	License/Permit # DCO-002108	CPFM 2	Food handlers 3	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: Rise Academy	Contact/Owner Name: Danny Moreno	Number of Repeat Violations: <input checked="" type="checkbox"/> 0	0/100/A
Physical Address: 915 N Goliad St Rockwall, Tx	Pest control : 2 Brothers Extermination	Grease trap / waste oil N/A	

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 '✓' a checkmark in appropriate box for **IN, NO, NA, COS** Mark an **X** 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 No leftovers						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓					✓					
2. Proper Cold Holding temperature(41°F/ 45°F) See						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Have State hand sink form					
		✓				Preventing Contamination by Hands					
3. Proper Hot Holding temperature(135°F)						14. Hands cleaned and properly washed/ Gloves used properly					
		✓				✓					
4. Proper cooking time and temperature See						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Using gloves					
		✓				✓					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						Highly Susceptible Populations					
		✓				✓					
6. Time as a Public Health Control; procedures & records						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required					
Approved Source						Chemicals					
	✓					✓					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Walmart/Costco						17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water					
	✓					✓					
8. Food Received at proper temperature Checking						18. Toxic substances properly identified, stored and used					
Protection from Contamination						Water/ Plumbing					
	✓					✓					
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting 6inches off floor						19. Water from approved source; Plumbing installed; proper backflow device City approved					
	✓					✓					
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature						20. Approved Sewage/Wastewater Disposal System, proper disposal					
	✓										
11. Proper disposition of returned, previously served or reconditioned No returns											

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) 1						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature No left overs saved					
	✓					✓					
22. Food Handler/ no unauthorized persons/ personnel 2						28. Proper Date Marking and disposition Good date labels					
Safe Water, Recordkeeping and Food Package Labeling						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital thermo strips current					
	✓					Permit Requirement, Prerequisite for Operation					
23. Hot and Cold Water available; adequate pressure, safe 117, Good pressure						30. Food Establishment Permit/Inspection Current/ insp posted Posted and current					
	✓					Utensils, Equipment, and Vending					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial						31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped					
Conformance with Approved Procedures						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used					
	✓					✓					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped					
Consumer Advisory						✓					
	✓										
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label											

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						42. Non-Food Contact surfaces clean					
	✓					✓					
36. Wiping Cloths; properly used and stored Using spray bottles 200ppm						43. Adequate ventilation and lighting; designated areas used					
	✓					✓					
37. Environmental contamination						44. Garbage and Refuse properly disposed; facilities maintained					
	✓					✓					
38. Approved thawing method Cooking						45. Physical facilities installed, maintained, and clean					
Proper Use of Utensils						46. Toilet Facilities; properly constructed, supplied, and clean Cleaned and stocked					
	✓					✓					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used						47. Other Violations N/A					
	✓						✓				
40. Single-service & single-use articles; properly stored and used											

