

Follow-up fee of \$50.00 is required after 1st Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 03/08/2022	Time in: 3:30	Time out: 4:33	License/Permit # FS 9392	Food Managers 4	Food Handlers 3	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	TOTAL/SCORE
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Establishment Name: Young Chefs Academy	Contact/Owner Name: Dottie Corder	* Number of Repeat Violations: _____	4/96/A	
Physical Address: 910 Steger towns		✓ Number of Violations COS: _____		
Pest control : Romney quarterly		Hood Residential	Grease trap : Will refer to Teddy /	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/> Herbs <input type="checkbox"/>

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

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					
		✓				✓					
	✓					✓					
		✓				Preventing Contamination by Hands					
		✓				✓					
		✓					✓				
		✓				Highly Susceptible Populations					
								✓			
W						Chemicals					
	✓					✓					
Protection from Contamination						✓					
	✓					Water/ Plumbing					
	✓					✓					
		✓				✓					

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					
	✓					✓					
	✓					✓					
Safe Water, Recordkeeping and Food Package Labeling						✓			✓		
	✓					Permit Requirement, Prerequisite for Operation					
	✓		✓			✓					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓		✓			✓					
Consumer Advisory						2					
	✓					✓					

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					
	✓						✓				
	✓					Physical Facilities					
	✓					✓					
W						✓					
1				✓		✓					
Proper Use of Utensils						✓					
	✓					✓					
1							✓				

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: Young chefs academy	Physical Address: Steger town	City/State: Rockwall	License/Permit # FS 9392	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Room 1		Upright freezer	-4	Room 2	
Upright cooler				Upright cooler	
Sour cream	40			Tomato	40
Cheese	39			Heavy whipping cream	40
Unsalted butter					
After microwave only 1 hr	70				
Discussed and returned to cooler					
Will use immediately after					

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: temps in F
	Allergy posting signage at front desk for use with peanuts
W	Will research oregano growing in soil pot - to confirm okay with state / FDA (growing for educational purposes)
Rm 1	Hot water 110
	Hand sink equipped
	Sink sanitizer 200 ppm /
	Thermo -digital /
	Any left overs from classes are placed into employee break room cooler
	Using sinks sanitizer for thermo prove for digital
38	Discussed salted / unsalted butter and Tcs and 4 hrs and keeping cold etc
	Sanitizer in spray bottle 100Ppm
	Portioning flour for classes into residential plastic containers with lids
	Using residential equipment and food containers for teaching/ BUT commercial cooler used per code
	All towels and fabric under equipment and food containers if for draining only and is replaced daily
	Labeling bulk dry goods containers
Rm 2	Hot water 116
	Three comp sink - 200 ppm
	Good date marking
32	Replace small cutting boards where needed -
	Digital thermo / sink sanitizer to sanitize stem
	Still using peroxide product for sanitizing nonfood contact
40	Avoid reusing card board boxes for storage
	Any cooking of raw meat etc ... thoroughly and care is taken prevent cross contamination
	Gloves used to touch rte foods BUT instruction is for home cooking
	Restroom equipped with soap and towels - hot water 114

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

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